

mount lofty dining

Four and five course menus, degustation menus, gourmet barbeques and tailored menu designs are available.

Discuss your individual requirements with our events team.

PRICING OPTIONS

1:1:1 \$70.00 pp | 1:2:1 \$75.00 pp | 2:2:1 \$82.00 pp | 2:2:2 \$90.00 pp | 3:3:3 \$105.00 pp

ENTRÉE

Soup Pumpkin and chestnut cappuccino with chestnut foam and snow

Oysters Oyster tempura with beetroot gravlax, baby beetroots, avocado and horseradish

Mushroom Warm mushroom tart, puff pastry with duxelle, frisee, truffled crème fraiche and shaved parmesan

Ocean trout Smoked ocean trout rillettes with garlic brioche, chive ashes and mustard mayonnaise

Squid Crispy fried squid with dill aioli, ink sauce, heirloom carrot pickle and dried chorizo

Pork Pork assiette, hock terrine, cured cheek, salsa verde and green apple

MAIN COURSE

Gnocchi Potato gnocchi, braised lamb shoulder, Tuscan cabbage, roasted squash, Shiraz lamb jus, herb and parmesan croutons

Eggplant Crumbed eggplant with tomato, grilled haloumi, ratatouille, green sauce and walnuts

Barramundi Barramundi with green curry sauce, coconut rice, sautéed Chinese spinach, fresh cucumber and coriander

Salmon Crispy skin salmon, fregola, tomato, saffron and smoked paprika soffrito with king prawns and fennel

Chicken Roasted chicken breast with tallegio, cauliflower puree, caramelised shallots, cavolo nero and maple sage jus gras

Beef fillet Brussels sprout, Jerusalem artichoke and bacon fricassee with smoked celeriac puree and porcini sauce

SIDE DISHES (additional \$12.00 per serve)

Broccolini with lemon, olive oil, anchovies and pickled garlic

Coliban potato chips, Murray River salt, garlic aioli

Roast pumpkin with hommos, chilli and fresh coriander

Roquette, roquefort, dried figs, candied pecans, aged balsamic

DESSERT

Chocolate Dark chocolate pudding, walnut praline, rhubarb compote, vanilla bean ice cream and chocolate sauce

Strudel Apple strudel, calvados analgise, apple gel, apple sorbet

Brulee White chocolate brulee, rum and raisin ice cream, spiced crumble

Parfait Plum parfait, macerated plums, salted peanut brittle, caramel popcorn, plum sauce

Cheese Selection of local and international cheeses served with fig salami, quince paste, lavosh, crackers

MENUS SUBJECT TO SEASONAL CHANGES

nb. Menu items may contain traces of nut, egg, soy, wheat and other allergens. Due to the nature of restaurant meal preparation and possible cross-contamination, Mount Lofty House is unable to guarantee the absence of certain ingredients in its menu items.

All menus include bread rolls and freshly brewed tea and coffee.

Include our house-made selection of petit fours with your coffee \$5.50 per person



mount lofty buffet menu

GOURMET BARBEQUE BUFFET MENU {\$65.00 per person}

Antipasto Platters

Cured meats, marinated olives, seasonal vegetables and house made dips with bread

Selection of marinated lamb loin chops mint sauce

Chicken breast lemon thyme

Rosemary garlic marinated Beef strip loin steak

Tomato relish and Smokey barbeque sauce

A selection of fresh Gourmet Salads

Assortment of Chef's Gourmet Dessert Platters

Selection of local Cheese with fresh and dried fruits and roasted almonds

SEAFOOD EXTRAVAGANZA UPGRADE {\$18.00 per person extra}

Smoked salmon, king prawns and natural oysters with tartar sauce and lemon

THAI BUFFET {\$63.00 per person}

Mild spiced green chicken curry with seasonal vegetables and coriander

Massaman beef curry, a medium spiced malay style curry with tamarind and pepper

Steamed thai jasmine rice and stir fried seasonal vegetables

Cucumber, coriander, mint and bean sprout salad with sesame rice wine vinaigrette

Tropical fruit salad

Assortment of Chef's Gourmet Dessert Platters

INDIAN BUFFET {\$63.00 per person}

Butter chicken, tender pieces of tandoori chicken cooked in our own mild butter chicken sauce

Lamb korma, a southern Indian specialty curry with a blend of spices and yoghurt

Saffron rice, pappadums and fresh steamed seasonal vegetables

Samosas with riata

Cucumber and red onion salad with yoghurt and dill dressing

Chickpea and vegetable salad with curried mayonnaise dressing

Assortment of Chef's Gourmet Dessert Platters

MEDITERRANEAN BUFFET {\$63.00 per person}

Chicken cacciatore, chicken braised with white wine, tomatoes, capsicum and black olives

Tuscan lamb ragu, green olives, sage, onions and celery with white wine and penne pasta

Wild mushroom risotto with green peas and shaved parmesan

Steamed seasonal vegetables

Panzella salad, tomatoes, toasted sourdough with grilled capsicum and balsamic

Rocket, Spanish onion, pine nuts and Cabernet vinaigrette

Assortment of Chef's Gourmet Dessert Platters



cocktails & canapes

Our Heritage balcony overlooking the Piccadilly valley is the perfect location to relax and reviewing the outcomes of your conference retreat as the sun goes down.

CHEF'S SELECTION COCKTAIL FOOD

{ \$19.00 per person for 1 hour }

Enjoy our chef's selection of canapés to celebrate that special event, or to reward your delegates at the conclusion of your event with our one hour of cocktail food.

Includes our Chef's selection of hot and cold canapés.

PREMIER COCKTAIL SELECTION

{ \$34.00 per person for 2 hours }

Your choice of 8 items from the list of hot and/or cold items.

{ \$46.00 per person for 3 hours }

Your choice of 8 items from the list of hot and/or cold items.

PREMIER COCKTAIL PACKAGE

{ \$90.00 per person including beverage for 2½ hours }

Our complete cocktail party package.

Includes our Chef's selection of hot and cold canapés and our Premier Beverage selection including an upgraded selection of wines, beers, soft drink, juices, tea and coffee.

COLD ITEMS

Green asparagus, prosciutto wrap
Phyllo pastry tart, spicy capsicum dip and black olives
Cherry tomato, cucumber and olive tapenade
Smoked salmon, puff pastry, dill cream cheese
King prawn, cucumber, avocado mousse
Oysters natural, cabernet vinegar, pepper and shallots
Mini bagel with seared beef, stilton, onion confiture
Smoked ham rillettes, prunes, melba toast
Chicken larb, cucumber, lime leaf, pine nuts
Confit duck and fig jam tart

HOT ITEMS

Curry puffs, minted riata
Mini vegetable burger, cherry tomato, coriander and mint chutney
Spinach and feta parcels, tatziki sauce
Prawn toast, sesame and spring onion
Thai fish cakes, chilli dipping sauce
Beef teriyaki skewer, plum sauce
Satay chicken skewer, spicy peanut sauce
Sausage rolls, tomato relish
Wild mushroom arancini with truffle mayonnaise
Spanish meatballs, garlic aioli

ADDITIONAL PLATTERS FOR YOUR EVENT

Include some of these additional options:

ANTIPASTO PLATTER { \$90 per platter }

Local antipasto selections from the Adelaide Hills including olives, semi-dried tomatoes and cured meats

DIPS & CRUDITÉS PLATTER { \$90 per platter }

Selection of House-made dips and fresh cut crudités from our own kitchen garden.

CHEESE & DRIED FRUITS PLATTER { \$90 per platter }

Selection of local cheeses with dried fruits and nuts, perfect with our Adelaide Hills wines.

SALT & PEPPER CALAMARI { \$90 per platter }

Tender pieces of squid, fried until golden with fresh lemon and tartar sauce.

GOURMET PIZZA SLICES { \$90 per 4 pizzas }

Try our house-made meat and vegetarian pizzas, topped with local ingredients and the finest smallgoods.

OYSTERS { \$90 per platter }

SA Oysters natural served with lemon and lime.

**Our Platters serve 10 people grazing style*

DESSERT CANAPÉS { Choice of 3 for \$12.00 }

Mini lemon and curd tarts
Vanilla profiteroles
Mini Pavlova with passionfruit cream
Chocolate dipped strawberries
Assorted gelato cones

beverage packages

Our beverage packages give you a great value fixed price per person for your event. It is a simple way to maintain your budget and ensure all guests are well catered for. As an alternative to our packages beverages can also be served on consumption for your event.

DELUXE BEVERAGE PACKAGE

Debortoli Willowglen Brut
Debortoli Willowglen Semillon Sauvignon Blanc
Debortoli Willowglen Shiraz Cabernet
Coopers Pale Ale, Hahn Super Dry, Hahn Premium Lager,
Hahn Premium Light
Soft drinks, mineral water and fresh juices

PACKAGE PRICING OPTIONS

1 hour	\$26.00 pp
2 hours	\$33.00 pp
3 hours	\$39.00 pp
4½ hours	\$45.00 pp

PREMIER BEVERAGE PACKAGE

Howard Vineyard Sparkling Brut
Howard Vineyard Sauvignon Blanc
Howard Vineyard Shiraz
Coopers Pale Ale, James Boags, Hahn Premium, Hahn Super Dry,
Hahn Premium Light
Soft drinks, mineral water and fresh juices

PACKAGE PRICING OPTIONS

1 hour	\$38.00 pp
2 hours	\$45.00 pp
3 hours	\$51.00 pp
4½ hours	\$57.00 pp

GOURMET PACKAGE

Deviation Road Methode Champenoise Brut
Deviation Road Sauvignon Blanc
Deviation Road Shiraz
Coopers Pale Ale, Heineken, Hahn Premium, Hahn Super Dry,
Hahn Premium Light
Soft drinks, mineral water and fresh juices

PACKAGE PRICING OPTIONS

1 hour	\$48.00 pp
2 hours	\$55.00 pp
3 hours	\$61.00 pp
4½ hours	\$67.00 pp

PACKAGE EXTENSIONS ALSO AVAILABLE

*Our inclusive beverages packages give you complete control of your event.
Alternatively our regionally focussed a la carte wine list is available for your event dining.*

