

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
Rare seared beef crostini, 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
Pumpkin and feta spring rolls, lemon, yoghurt and dill dipping sauce
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
Chicken money bags, curried 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 pizza }

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

OYSTERS { \$90 per platter }

SA Oysters natural served with lemon and lime.

CHOCOLATE DIPPED STRAWBERRIES { \$3.50 per item }

Plump local strawberries dipped in the finest Belgian chocolate.

**Our Platters serve 10 people grazing style*