



cocktail

Pictured: Native bush tomatoes on the vine

happy hour

60 minute service

Includes either Mezze Platter or Fried Mezze Platter (please choose), Plant Based Platter & Vineyard Beverage package.

Mezze Platter — pork & fennel salami, Coriolo olives, pickled seasonal vegetables, marinated feta, South Australian brie, house-made white bean dip, grilled artichoke, olive oil ciabatta crisp & lavosh **NF**

Fried Mezze Platter — salt & pepper squid, tempura prawns, roasted red pepper & eggplant arancini balls, karaage chicken, vegetable spring rolls, spicy wedges, dipping sauces **HF, NF**

Plant Based Mezze Platter — seasonal crudités, house-made white bean dip, smoky baba ganoush, Coriolo olives, pickled seasonal vegetables, grilled artichoke, olive oil ciabatta crisp & lavosh **HF, NF, PB**

Vineyard Beverage Package — sparkling, white & red wines, Coopers Pale Ale or Dry, Coopers Premium Light & mineral water (see page 43).

cocktail packages

*All cocktail party packages include our Vineyard package
Upgrade to our Estate or Premium package for an additional charge*

1 hour service
Choice of three cold items
Choice of three hot items

2 hour service
Choice of three cold items
Choice of four hot items

1.5 hour service
Choice of three cold items
Choice of four hot items

2.5 hour service
Choice of four cold items
Choice of four hot items

cocktail selection

Minimum spend applies

Minimum spend must include items from any of the cold, hot, plant based, dessert and substantial sections before 'Showcase Cooking' and 'Grazing Tables' can be added.

Cocktail functions held after 7pm require a more substantial menu which can be created by adding a minimum of two or more substantial items or any one or more of the live cooking stations.

Cold Selection

Vietnamese tofu rice paper rolls, nước chấm chay dipping sauce **GF, HF, NF, PB**

Pumpkin tart with crumbled feta & vincotto **HF, NF, V**

Saltbush goat curd & heirloom tomato jam tartlet **HF, NF, V**

Oysters from the Eyre Peninsula: natural & raspberry balsamic mignonette **DF, GF, HF, NF**

Poached Spencer Gulf prawns, lemongrass & chilli dressing **DF, GF, HF, NF**

Native dukkah seared yellowfin tuna, radish, dill mousse **GF, HF, NF**

Beetroot cured Port Lincoln kingfish, citrus gel, micro celery **DF, GF, NF**

23rd Street Distillery whisky cured salmon, whipped cream cheese, caviar, dill blinis **NF**

Marino Wagyu Bresaola, bush apple jam, sorrel, sourdough baguette **DF, HF, NF**

French style pâté, baguette, candied fig **NF**

Anise myrtle duck pancakes, rosella hoisin sauce **DF, NF**

Plant Based Cold Selection

Vietnamese tofu rice paper rolls, nước chấm chay dipping sauce **GF, HF, NF, PB**

Forest mushroom pâté, quandong gel, shard **GF, HF, NF, PB**

Burnt cucumber, wakame, vegan ponzu mayonnaise, puffed rice **GF, NF, PB**

Hot Selection

House-made braised beef & Barossa Valley Shiraz pie **NF**

Lamb & feta sausage rolls, quandong & chilli chutney **HF, NF**

Hot chorizo, manchego cheese quiche, micro chervil **NF**

Fried crumbed flathead fingers, lemon dill & caper aioli **GF, HF, NF, DF**

Bang bang crumbed prawns, fermented chilli mayonnaise **HF, NF**

Beerenberg Taka Tala fried chicken, coriander emulsion **HF, NF**

cocktail selection (continued)

Butternut pumpkin & burnt sage butter arancini balls, chive hollandaise **GF, HF, NF, V**

Beetroot arancini, saffron vegan aioli **GF, HF, NF, PB**

Ricotta & spinach quiche **HF, NF, V**

Vegetable spring rolls, lemongrass chilli sauce **HF, NF, V**

Vegetable samosa, curry leaf mayonnaise **HF, NF, V**

Forest mushroom & goat cheese wellington, chilli jam **HF, NF, V**

Mexican potato & pea empanada, tomato & charred corn salsa **HF, NF, PB**

Smoked eggplant croquettes, cumin yoghurt dressing **HF, NF, V**

Plant Based Hot Selection

Beetroot arancini, saffron vegan aioli **GF, HF, NF, PB**

Spicy fried corn ribs, vegan ranch dressing **GF, HF, NF, PB**

Buffalo cauliflower & broccoli florets, vegan spiced aioli **GF, HF, NF, PB**

Dessert Selection

Chocolate & Never Never Distilling Co. Ginache Gin brownie **NF, V**

Strawberry custard tart **HF, NF, V**

Yuzu & meringue tart **HF, NF, V**

Espresso martini fudge **HF, NF, V**

Petit fours **NF, V**

Dark chocolate dipped strawberries **GF, HF, NF, PB**

Substantial Selection

Spencer Gulf prawn, shredded iceberg, spicy Marie Rose sauce, brioche roll **NF**

Lemongrass & coconut shredded chicken, spring onion, soft Asian herbs **DF, GF, NF**

Cheeseburger: beef pattie, American cheese, pickles, mustard, tomato chutney, potato bun **HF, NF**

Southern fried chicken burger, American cheese, quandong hot sauce, charcoal bun **HF, NF**

Crispy pork burnt ends, chipotle apple slaw **DF, GF, NF**

Fried fingers of flathead, shoestring fries, lemon dill & caper aioli **GF, HF, NF**

Mini tofu & red capsicum burger, chipotle mayonnaise **HF, NF, PB**

Fried gluten free gnocchi, arrabbiata sauce, vegan parmesan, fresh basil **GF, HF, NF, PB**

Hot cinnamon churros, Haigh's chocolate sauce **HF, NF, V**

grazing tables & showcase cooking stations

Elevate your event & add visual impact with one of our grazing tables or a showcase cooking station.

Our grazing tables and showcase cooking stations present a stunning array of South Australian produce and encourage guests to mingle and network.

Please note, grazing table displays and showcase stations are charged per person, per station, based on a minimum of 80 people. For lower numbers, a surcharge applies.

All showcase cooking stations and grazing tables are add-ons to the cocktail menu, minimum spend applies.

If not part of a 'cocktail' a minimum spend per person, per station applies.

grazing tables

Charcuterie Table

Handmade pâté from the Barossa Valley, house-roasted & cured meats, olives, hummus, baba ganoush, pickled & grilled vegetables, South Australian cheese, dried fruits, berries, chutneys, crusty breads **NF**

Plant Based Table

Textures of mushrooms, olives, hummus, baba ganoush, pickled & grilled vegetables, seasonal vegetable crudités, seed pâté, marinated tofu, dried fruits, berries, chutneys, crusty breads **HF, NF, PB**

South Australian Cheese Table

A selection of South Australian cheeses, house-made wattleseed lavosh, crisp breads, wine jelly, fresh fruit, Kangaroo Island honey **NF, V (GF crackers on request)**

Sweet Table

Selection of house-made truffles, Kakadu plum aero, chocolate shards, freeze dried fruit, pâté de fruits, panna cotta **(GF)**, assorted mousse cakes, mini tarts **NF, V**

showcase cooking stations

Showcase stations include all items listed, except for Burger Station, please select three choices.

Paella Fiesta Grande

Chicken, chorizo, capsicum, red onion, pea, saffron, tomato, smoked paprika **DF, GF, NF**

Add seafood to station above: Spencer gulf prawns, mussels, squid for an additional charge per person

Mushroom, capsicum, red onion, artichoke, green beans, tomato, saffron, smoked paprika **GF, NF, PB**

From the Char Grill

Mini gourmet sausages: BBQ beef, chicken & native thyme, chilli cheese kransky, caramelised onions, mini brioche rolls **NF**

Crispy pork burnt ends, chipotle apple slaw **DF, GF, NF**

Lamb cutlets, native mint & basil verde **DF, GF, HF, NF**

Sauces & condiments

Note: unable to place Char Grill Station in Gilbert Suite

South Australian Seafood

Freshly shucked oysters from the Eyre Peninsula: natural & raspberry balsamic mignonette **DF, GF, HF, NF**

Poached Spencer Gulf prawns, lemon myrtle mayonnaise **DF, GF, HF, NF**

Tuna, salmon & kingfish sashimi **DF, GF, HF, NF**

Accompaniments: wasabi mayonnaise, Ponzu dressing, wakame, pickled ginger, Geraldton wax & chilli dressing

Burger Station

Select three choices from the below:

Cheeseburger: beef pattie, American cheese, pickles, mustard, tomato chutney, potato bun **HF, NF**

Southern fried chicken burger, American cheese, quandong hot sauce, charcoal bun **HF, NF**

Mini tofu & red capsicum burger, chipotle mayonnaise **HF, NF, PB**

Crispy fried fish, pickled red onion & caper aioli, charcoal bun **HF, NF**

Char siu pork belly burger, pickled Vietnamese vegetables, brioche bun **NF**

Kangaroo sausage, bush tomato chutney, torpedo brioche **HF, NF**

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