



lunch & dinner

Pictured: Native bush apples

plated lunch & dinner

Contact your Sales Representative or Event Planner to discuss available options, including two and three-course options, or our special lunch package.

Included

Warm sourdough, butter medallions **HF, V**

Self-serve espresso coffee

Selection of T Bar teas

Cold Entrée

Taste of South Australia - Coffin Bay oyster, lemon myrtle dressing, blue swimmer crab & Spencer Gulf prawn remoulade, Never Never Distilling Co. Ginache Gin-cured Port Lincoln kingfish, native herb salad **DF, GF, NF**

Robbers Dog vodka-cured salmon, split dill & buttermilk dressing, avocado mousse, lemon gel, cucumber ceviche, caviar, sea blite **GF, NF**

Poached Spencer Gulf prawns, cucumber ribbons, candied tomato, torched endive, radish, lemon powder, fermented chilli mayonnaise **DF, GF, HF, NF**

Roasted pepperberry kangaroo loin, beetroot & anise myrtle purée, pickled golden beets, caramelised yoghurt, blackberries, red sorrel **GF, HF, NF**

Sous vide Barossa Valley chicken breast, celery curls, roasted grapes, apple textures, tarragon emulsion, maple roasted seeds, red elk **DF, GF, HF, NF**

Seared duck breast, dirt(y) blue lentils, caramelised celeriac purée, confit beetroot, cider braised witlof, lavender & honey crumb **GF, NF**

Forest mushroom & sunflower seed pâté, pickled pink radish, watercress, fried enoki, quandong jelly **GF, HF, NF, PB**

Burnt cucumber, wakame, sesame soybeans, whipped silken tofu, daikon, fried nori, puffed rice **GF, NF, PB**

Harissa roasted carrots, cumin coconut yoghurt, preserved lemon dirt(y) lentils, seed dukkah, carrot chips **GF, HF, NF, PB**

Hot Entrée

Herb coated Tasmanian salmon, apple gel, celeriac cream, petit pois, torched asparagus, native herb pangrattato **GF, HF, NF**

Baked saltwater barramundi, pumpkin & miso purée, confit baby leek, zesty Warrigal greens pesto, rice paper cracker **DF, GF, NF**

Barossa Valley pork belly braised with native thyme, sweet potato, blistered tomato, dirt(y) lentils, golden raisins, pickled shallot salad, quandong dressing **DF, GF, NF**

plated lunch & dinner (continued)

Hot Entrée (continued)

Barossa Valley Shiraz braised beef short rib, horseradish purée, roasted baby heirloom carrots, golden beets, garlic fried beans, pan jus **GF, NF**

Sous vide chicken thigh, native thyme, roasted honey carrot purée, burnt sprouts, black garlic broccolini, Corirole verjuice glaze **DF, GF, NF**

Slow roasted lamb sirloin, eggplant caviar, harissa labneh, sprouted dirt(y) lentils, native herb salad, pomegranate molasses **GF, HF, NF**

Beetroot arancini, pumpkin purée, basil labneh, rocket, pickled fennel **GF, HF, NF, PB**

Soy glazed tofu, sesame eggplant purée, wild rice, edamame, spring onion, Asian herb salad **GF, NF, PB**

Buffalo cauliflower wings, brown rice, petit heirloom vegetable salad, coconut ranch dressing **GF, HF, NF, PB**

Mains

Roasted chicken supreme, baby pearl onions, wild mushrooms, charred broccolini, Warrigal greens, potato purée, tarragon sauce **GF, NF**

Chargrilled Barossa Valley chicken breast, native thyme kipfler potatoes, garlic fried green beans, olive pumpkin purée, red onion jam, crispy prosciutto shard, burnt sage glaze **DF, GF, NF**

McLaren Vale Shiraz braised beef cheek, cauliflower & potato purée, roasted vegetables, wilted native spinach, confit onion, crispy enoki, **GF, NF**

Pepperberry seasoned beef tenderloin, confit garlic & rosemary potato rosti, Warrigal greens & onion soubise, broccolini, heirloom tomato, saltbush puff pastry shard, Shiraz jus **NF**

Chargrilled beef fillet, low & slow SPG rubbed braised brisket, galette potato, celeriac purée, green beans, roasted heirloom carrots, Port jus **GF, NF**

Braised scotch fillet & Murraylands roasted lamb rack, seeded mustard mascarpone gratin, crushed native mint peas, confit beetroot, baby carrots, Pinot jus **GF, NF**

Murraylands roasted lamb rack, minted carrots, sweet potato purée, eggplant caponata, asparagus, rosemary jus **DF, GF, NF**

Chinese five spice pork belly, charred bok choy, sesame ginger choy sum, sticky rice, black vinegar & shitake broth **DF, GF, NF**

Baked saltwater barramundi, grilled lemon, salt & vinegar smashed kipfler potatoes, pea purée, black olive salsa verde, native herbs **DF, GF, HF, NF**

Seared Tasmanian salmon, wasabi potato purée, confit fennel, charred asparagus, blistered tomato, lemon & anise myrtle cream, crispy fried kale **GF, NF**

Blackened mullet, harissa spiced pumpkin, garlic beans, broken tabouleh salad, dill & chilli oil **DF, HF, NF**

plated lunch & dinner (continued)

Plant Based Mains

Panko crumbed tofu, grilled vegetables, wild rice, broccolini, sweet & sour sauce **GF, NF, PB**

Ratatouille tart, dirt(y) ancient grain salad, native basil, pumpkin seed verde **GF, HF, NF, PB**

Sri Lankan curry: butternut pumpkin, marsala chickpeas, coconut & lime sambal, fried peas **GF, HF, NF, PB**

Roasted sweet potato, sundried tomato & dirt(y) chickpeas baked in puff pastry, grilled zucchini, romesco sauce, native herb salad **GF, HF, NF, PB**

Desserts

Haigh's chocolate & salted caramel fudge cake, whipped chocolate ganache, rosella & raspberry ice cream **HF, NF, V**

Ube & coconut ice cream, vanilla crumb, coconut gel, maraschino cherries, sesame brittle **GF, HF, NF, V**

Lemon meringue tart, lemon curd, vanilla pastry, raspberry gel, champagne & quandong sorbet, sable biscuits **NF, V**

Warm Adelaide Hills apple cake, caramel & mascarpone mousse, dehydrated apple crisps, tonka bean ice cream **HF, NF, V**

Chocolate & green tea brownie, mandarin gel, burnt butter & sage ice cream **HF, NF, V**

Strawberry & rose petal shortcake, vanilla & basil sponge, rose mousse, strawberry soil, ruby chocolate ganache **HF, NF, V**

Blackberry & Davidson plum yoghurt cheesecake, vanilla crumb, blackberry pâté de fruits, plum gel, lavender flowers, white chocolate aero **GF, HF, NF, V**

Chocolate & orange tart, vanilla biscuit, Cointreau ganache, diplomat cream, mandarin pearls **NF, V**

Rosella flower Eton mess, native berries, rosella mousse, whipped cream, crunchy meringue **GF, HF, NF, V**

Mila Coffee Co. coffee & 23rd Street Distillery vodka tiramisu, house-made sponge fingers soaked in Mila Coffee Co. coffee & vodka, mascarpone, coffee crunch **NF, V**

Mango sago, coconut panna cotta, passionfruit textures, vanilla crumb **GF, HF, NF, PB**

Chocolate cake, coffee & dark chocolate ganache, Davidson plum gel, hemp seed crunch **GF, HF, NF, PB**

Lemon & blueberry cake, lemon myrtle mousse, blueberry gel, sesame brittle **GF, HF, NF, PB**

Platter of house-made desserts created by our dedicated pastry team, reflecting seasonal trends (Table Platter: 20 pieces) **HF, NF, V**

Platter of Chef's favourite South Australian cheeses from the Adelaide Central Markets, house-made wattleseed lavosh, Adelaide Hills fruit paste, fresh grapes **HF, NF, V (GF crackers on request)**

plated lunch & dinner (continued)

Mini Dessert & Cheese Platters

Additional charges apply.

One platter of each of the following per table:

House-made desserts created by our talented pastry chefs, reflecting seasonal trends (10 pieces) **HF, NF**

Chef's favourite South Australian cheeses from the Adelaide Central Markets, house-made lavosh, Adelaide Hills fruit paste, fresh grapes **HF, NF, V (GF crackers on request)**

ADELAIDE CONVENTION CENTRE

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