



Adelaide Town Hall

Lunch & Dinner Menu

Entrée

- ◆ Roasted tomato, white bean and chervil tart, grilled asparagus and parmesan-chive crisp
- ◆ Chicken involtini on a white bean salad and venison chorizo with a gazpacho dressing
- ◆ Paprika and prosciutto wrapped chicken breast with chunky caponata and salsa verde
- ◆ Barossa-smoked chicken breast with speck and sage tart, leek purée and fine herbs
- ◆ Drunken chicken salad, spring onion and ginger dressing
- ◆ Medium-rare beef salad, blue cheese crostini, witlof and frisée with a hazelnut dressing
- ◆ Szechuan beef fillet, Asian sprout salad and nam jim dressing
- ◆ Fennel-spiced beef fillet with artichoke purée, oven-dried tomato and spiced crackling
- ◆ South Australian prawn cutlets with tropical mango salsa and sesame dressing
- ◆ Prawn, charred asparagus, tomato compote, vincotto and crisp pancetta
- ◆ Roasted South Australian snapper, smoked salmon & chive terrine with shaved fennel & saffron salad
- ◆ Roasted king prawns, Israeli cous cous, tomato and tarragon salsa
- ◆ Minted lamb salad, sweet potato, spinach and fetta with a green pea dressing
- ◆ Roasted lamb rump, haloumi, confit beetroot salad with basil and pinenut dressing
- ◆ Honey-roasted duck breast with red lentil dahl, coriander seed and tomato dressing (edible flower garnish)
- ◆ Hahndorf venison, roasted root vegetable and asparagus salad, red onion and mint confit

Duo options - Additional \$3.00 per person

- ◆ Roasted king prawns, Israeli cous cous, tomato and tarragon salsa Paprika and prosciutto wrapped chicken and chunky caponata
- ◆ Prawn, charred asparagus, tomato compote, vincotto and crisp pancetta Roasted lamb rump, haloumi, confit beetroot with basil and pinenut dressing
- ◆ South Australian prawn cutlets with tropical mango salsa and sesame dressing Drunken chicken salad, spring onion and ginger dressing
- ◆ Fennel spiced beef fillet with artichoke purée, oven dried tomato and spiced crackling Chicken involtini with white bean salad, venison chorizo and gazpacho dressing
- ◆ Medium rare beef salad, blue cheese crostini, witlof and frisée with a hazelnut dressing Roasted tomato, white bean and chervil tart, grilled aparagus, parmesan and chive crisp





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Main Course

- ◆ Chicken breast kiev with chilli and lime butter, herbed risotto strudel and snow peas
- ◆ Chicken breast fillet filled with green olive and almond, celeriac and potato rosti served with truffle jus
- ◆ Char-grilled chicken breast, braised lamb shank rotolo in Moroccan sauce
- ◆ Chicken breast with smoked mozzarella polenta, sauteed silverbeet, buerre blanc and lavosh
- ◆ Char-grilled chicken breast with brie, cheddar and gorgonzola cheese sauce on a sweet potato and spinach galette
- ◆ Honey and ginger roasted duck breast, duy puy lentils, bok choy, firecracker prawn spring roll and light anise jus (additional \$4.00 per person)
- ◆ Eye fillet of beef with smoked paprika rosti and chilli-capsicum sauce
- ◆ Char-grilled beef fillet on thyme, potato dauphinois, roasted field mushroom and balsamic jus
- ◆ Fillet of beef, fried onion lyonnaise, green beans and seeded mustard sauce
- ◆ Beef eye fillet, potato and zucchini rosti with merlot jus
- ◆ Beef eye fillet, mushroom duxelle rotolo, sticky glaze
- ◆ Eye fillet of beef with South Australian prawn cutlets, leek and kipfler crush, glazed pancetta and red wine syrup (additional \$4.00 per person)
- ◆ Oven roasted ocean trout, truffled potato, chive and spinach lyonnaise
- ◆ Barramundi fillet, potato and fennel gratin, caper and lemon dressing
- ◆ Char-grilled lamb rump with potato rosti, macerated South Australian fig and port wine jus
- ◆ Cumin-spiced lamb rump with braised chick peas and soffrito
- ◆ Lamb rump with a herbed blue cheese crust, potato gratin and a quince flavoured jus
- ◆ Rack of parmesan-cruste lamb, soufflé potato, confit roma tomato, olive tapenade and red wine jus (additional \$4.00 per person)
- ◆ Rosemary and parmesan cruste lamb rump, baked gnocchi with red currant jus
- ◆ Roasted lamb rump, garlic and rosemary reduction, caramelised pear and toasted walnut polenta
- ◆ Char-grilled venison rump, potato dauphinoise, grilled zucchini and Cumberland jus (additional \$4.00 per person)
- ◆ Pepper and juniper cruste pork loin, apple and celery risotto cake, confit cherry tomatoes and Soubise sauce

All main courses served with bowl of gourmet leaves with balsamic & olive oil to share





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Extras Served to the centre of the table.

- ◆ Rocket, roasted pear, walnut and a blue cheese dressing - \$5.00 per person
- ◆ Encore caesar salad - \$3.50 per person
- ◆ Roasted root vegetables with thyme and rosemary - \$3.50 per person
- ◆ Sautéed sea salt chat potatoes - \$3.00 per person
- ◆ Pumpkin roasted in red wine vinegar and garlic - \$3.00 per person
- ◆ Roasted balsamic and rosemary mushrooms - \$4.50 per person
- ◆ Steamed seasonal vegetables with herb butter and black pepper - \$3.50 per person
- ◆ Steamed green beans with sesame and olive oil - \$4.50 per person

Additional

- ◆ Pre dinner canapés -1/2 hour \$10.00 per person
- ◆ Alternate drop - per course (eg 50% chicken & 50% beef) \$2.50 per person
- ◆ Alternate drop - 3 course (50/50 for entrée, main & dessert) \$5.00 per person
- ◆ Choice of 2 menu items per course \$7.00 per person

Dessert

Served individually or on platters to the table

- ◆ Baby pear and chocolate tart, double cream
- ◆ Orange and cointreau citrus cake, double cream
- ◆ Apricot, macadamia and frangipani tart
- ◆ Dark chocolate cup, vanilla mousse and crisp raspberry
- ◆ Linzer torte with vanilla cream
- ◆ Lemon and lime curd tart
- ◆ Blueberry baked cheesecake
- ◆ Mango panacotta with coconut sago and tropical salsa
- ◆ Almond and vanilla bavarois with cold-pressed apple jelly
- ◆ Raspberry and whisky cranachan
- ◆ Flourless chocolate cake with white chocolate anglaise
- ◆ Cheese times three - Old Telegraph Road Brie, Maffra Cheddar and Jindi Blue, cabernet paste, walnuts and water crackers

Served individually

- ◆ Steamed banana pudding with butterscotch sauce
- ◆ Peach, apricot and fig crumble with vanilla cream
- ◆ Rum and raisin pudding with spiced chocolate anglaise

