

THREE-COURSE SET MENU

Select one item per course

ENTRÉE

- Crispy crackling pork belly with homemade Caesar salad
- Pumpkin celouté, scented with curry, coconut cream, butter puff twists
- Pan fried chicken gyoza, ponzu dressing, sesame & crispy shallot

MAIN COURSE

- Butter chicken rice, jeera rice, garlic cheese naan & cucumber raita
- Slow cooked Wagyu beef asado, creamy mashed potato, buttered green peas & Yorkshire pudding
- Potato gnocchi with truffle cream, sauté trio forest mushrooms, parmigiano shaved

DESSERT

- Meringue pavlova with tropical mango & pineapple salsa, passion fruit sorbet, fresh lime zest and coconut crumble
- Black sesame panna cotta, matcha soil, yuzu gel, white chocolate snow, fresh berries

3-HOUR BEVERAGE PACKAGE

Woodbrook Farm Brut Cuvee NV, Sauvignon Blanc, Shiraz
Stamford selection of Australian full strength, mid and low alcohol beers
Soft drinks and juices

BUFFET MENU

ENTRÉE

Cos lettuce Caesar, parmesan, croutons, Caesar dressing ^V
Roasted cauliflower salad, chickpeas, tahini, toasted cashew ^{V, VG, GF, DF}
Nicoise salad, tuna, beans, peppers, boiled eggs, olives, potato, vinaigrette ^{NF}
Heirloom cherry tomato caprese, bocconcini, basil & balsamic glaze ^{V, GF, NF}
Wagyu beef carpaccio, shaved Manchego, rocket & truffle aioli
Woodfire grill traditional pork, Wagyu beef sausages & lamb saltbush
Charcuterie & Adelaide Hills cheese board

HOT DISHES

Select four of the following options

Woodfire slow cooked whole chicken asado
Free range crackling pork belly asado
Wok-stir fried black pepper beef with capsicum and zucchini
Miso glazed fish fillet, bok choy
Slow-braised beef cheek ragout fettuccine, smoke ricotta
Malaysian chicken curry, potato & curry leaf, jasmine rice and crispy shallot
Slow cooked lamb rendang in coconut, lemongrass, and spices, turmeric basmati rice

DESSERT

Chef selection cakes and pastries
Chocolate fountain with condiments
Fresh cut fruits platter
House-made cookies