

# THE PROMENADE

## CELEBRATION MENU

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4 course Chef's selection menu

\$99 per person for food option only | \$130 per person with matching wines

Minimum 10 people

### TO START

Lobethal cheddar cheesy garlic ciabatta loaf

*Suggested wine pairing - Oyster Bay Sparkling Cuvee - \$10 (90ml pour)*

### FIRST COURSE

Southern Bluefin Tuna lightly cooked with olive oil, lemon and thyme.

Served with green beans, soft boiled egg and caper mayonnaise

*Suggested wine pairing -*

*the Lane Vineyard 'Block 1A' Chardonnay, Adelaide Hills - \$13 (90ml pour)*

### SECOND COURSE

Spring chicken roulade with Adelaide Hills Chevre, olive tapenade,  
pumpkin and broccolini

*Suggested wine pairing - Elvarado Tempranillo Grenache, McLaren Vale - \$11 (90ml pour)*

### THIRD COURSE

Premium MSA beef tenderloin with crushed potatoes, green beans  
and porcini mushroom jus

*Suggested wine pairing - Hentley Farm Estate Shiraz, Barossa Valley - \$14 (90ml pour)*

### FOURTH COURSE

Chocolate and mint mousse with honeycomb, chocolate crumb and minted ice-cream

*Suggested wine pairing - Penfolds Grandfather Rare Tawny - \$19 (60ml pour)*

Meals can be tailored to most dietary requirements. Please check with your friendly service staff.