



SIT DOWN MENU

ENTREE

Prawn tail and grilled chorizo salad, citrus and fennel with mojo verde

Pork belly, red cabbage, nam jim slaw, Korean chilli mayonnaise (GF/DF)

Roasted duck breast, brandy fig puree, roasted walnut pear salad, honey mustard lavender dressing (GF/DF)

Serrano jamon, melon and bocconcini salad, quince emulsion, tomato toast

Salmon crudo, tigers milk, pickled daikon and avocado puree

Smoked tomato, pickled onion, focaccia crouton, “green goddess” sauce



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MAIN

Baked Atlantic salmon with pea, fennel and lemon risotto, basil oil

Barramundi, red pepper and roast pumpkin, braised chickpeas with baby spinach

Coconut and lime poached chicken breast, fragrant Jasmine rice, seasonal Asian greens

MSA roasted beef fillet with truffled laminated potatoes, charred seasonal greens, marinated portabella mushrooms, Shiraz jus (GF) **(Plus \$5.00pp)**

Roast pork scotch, grilled leek, romesco sauce, chimichurri

Roasted mushroom and grilled zucchini, smoked tomato chutney, soft truffled polenta





DESSERT

Coconut and star anise pudding with vanilla poached pineapple

Dark chocolate tartlet with orange cardamom glaze, pistachio praline and double cream

King Island smoked cheddar, quince paste, muscatels & lavosh

Lemon Meringue tart with berry coulis

Pavlova, seasonal berries, double cream

CHILDREN'S MENU

\$40PP

(Under 10yrs)

Chicken nuggets with chips and salad

Fish fingers with chips and salad

Penne napolitana pasta

All meals served with vanilla bean

ice cream, soft drink and juice

SUPPLIER'S MENU

\$45PP

Hot main meal as per function menu

Soft drinks and juice



QUALITY EVENTS
ADELAIDE ZOO

V = vegetarian VG = vegan DF = dairy free GF = gluten free

PRICING & NOTES

Minimum 30 adults

2 COURSE MENU

SET MENU \$75PP

ALTERNATE MENU \$85PP

CHOICE MENU \$95PP

3 COURSE MENU

SET MENU \$90PP

ALTERNATE MENU \$105PP

CHOICE MENU \$120PP

ADDITIONALS

\$20PP | 30mins | Pre-dinner canapes | Select 2 cold & 1 hot canapé

\$5PP | Additional when choosing beef main course

\$20 per table (10pax) | To add seasonal vegetables to share

\$5PP | cakeage | Plated with cream and raspberry coulis.

DIETARY REQUIREMENTS

All **dietary requirements** will be individually accommodated, with menu alternatives thoughtfully **crafted by our Head Chef** using ingredients aligned with your selected menu.

A fee of **\$10 per dietary** request may apply, depending on the nature of the requirement or allergy.

If dietary needs exceed **20%** of the total guest list (e.g. 21 out of 100 guests), a \$10 per guest fee will apply.

Alternatively, clients may opt to select a tailored menu that caters to the group's dietary preferences.

Note: Please speak with our friendly event manager to tailor a menu to suit your needs.

