

BUSINESS LUNCH

Our business lunch has been designed for you and your teams convenience and perfect for boardrooms and meeting rooms.

SELECTIONS

- Two chef selection sandwiches of the day
- Two chef selection salads of the day
- Assortment of Australian cheese and cold cuts
- Two chef selection deserts of the day

ADDITIONS

- Seasonal whole fruits
- Additional Morning or Afternoon Tea

BEVERAGES

Enjoy our selection of tea, coffee, soft drinks, juice and water



COCKTAIL RECEPTION



CANAPE COLD SELECTION

- Coffin Bay oysters with finger lime | GF | NF | DF
- Smoked salmon cones with dill creme fraiche and caper | NF
- Beetroot cones with walnut and balsamic glaze | V
- Kingfish poke with wakame salad and gomadare dressing | GF | DF
- Poached prawns with green papaya salad | GF | NF | DF
- Smoked chickpea tartlets with hummus and apricot | GF | NF
- Peking duck pancakes with cucumber, spring onion and hoisin sauce | DF | NF
- Heirloom tomatos, bocconcini and olive skewers | GF | NF | N

HOT COLD SELECTION

- Karaage chicken with siracha mayonaise | GF | NF | DF
- Satay chicken skewers with peanut sauce | GF | DF
- Lamb koftas with dukka and black tahini yoghurt | GF
- Empanadas with tomato chutney | GF | NF | DF | V
- Mushroom arancini balls with truffle mayonnaise | NF | V
- Crispy coconut prawns with mango chutney | DF | NF
- Mini quiche's with tomato sauce | NF | V
- Vegetable spring rolls with black vinegar | DF | NF | V

SUBSTANTIAL STREET FOOD (Additional \$10)

- Mini beef sliders with cheese and tomato chutney | NF
- Beer batter fish and chips with tartare sauce | DF | NF
- Butter chicken with steamed rice | NF
- Korean tteokbokki with cabbage and pork | DF | NF
- Seafood paella with prawn and mussels | GF | NF | DF
- Smoked beef brisket with Mexican bean and corn chips | GF | NF | DF
- Gnocchi with kale, pinenuts and napolitana sauce | V
- Mini tacos with Pico de Gallo, avocado, chili, coriander and lime | NF | DF | V

SWEET CANAPE SELECTION

- Mini lemon meringue pie
- Dark chocolate brownie bites | GF | DF
- Mini mango cheesecake | GF
- Mini assorted lamington bites
- Selection of almond macaroons | GF
- Bailey's crème brulée

BREAKFAST



BOXED BREAKFAST

- Gypsy ham and cheese jumbo croissant
- Seasonal fresh fruit
- Freshly baked muffin or Danish pastry
- Muesli bar
- Chilled fruit juice
- Bottled water

HEALTHY MENU

- Orange, pineapple or tomato juice
- Sliced seasonal fruit plate
- Bircher muesli
- Assorted cereals
- Flavoured yoghurt
- Granola served with dried fruit and your choice of full cream, low fat, rice milk or soy milk
- Chef's selection of fresh morning bakery items
- Wholemeal and white toast
- Condiments
- Freshly brewed coffee and a selection of tea

STAND UP MENU

- Orange, pineapple or apple juice
- Sliced seasonal fruit plate
- Whole fruit platter
- Assorted flavoured yoghurts
- Chef's selection of fresh bakery items
- Poached fruits
- Mini ham and cheese croissants, or tomato and cheese croissants
- Bagels with cream cheese, chives and smoke salmon
- Bacon and caramelised onion tarts

BREAKFAST

PLATED MENU

Continental items | Pre set on tables

- Condiments
- Flavoured yoghurt
- Orange, pineapple or apple juice
- Sliced seasonal fruit plate
- Chef's selection of fresh morning bakery items
- Freshly brewed coffee and a selection of teas

Hot dishes | Select one

- Scrambled eggs with bacon, chicken sausage, grilled tomato, broccolini and Turkish bread
- Poached free-range egg on toasted English muffin, Canadian bacon, grilled mushroom and herb roasted tomato with hollandaise
- Eggs Florentine with spinach, roasted tomato, grilled pork sausage, and roasted chat potato on brioche
- Baked eggs with sun-dried tomato, pesto, asparagus and field mushroom on sourdough fig bread, with a hash brown and grilled tomato

HOT BUFFET

Includes the Healthy Breakfast Buffet with the addition of hot breakfast items. Hot items include:

- Bacon
- Chicken chipolata
- Herb and rosemary potatoes
- Thyme filled mushrooms
- Baked beans
- Grilled roma tomatoes



PLATED MENU

2 Course set menu

OR

3 Course set menu

Our menus are a celebration of South Australia. Using the very best produce from SA first, let our team take you on a culinary journey of SA from Adelaide to Adelaide hills, The Barossa Valley and beyond.

A surcharge applies to alternate menus



PLATTERS TO SHARE (one item per course)

MEZZE PLATTERS

- Hummus, baba ganoush, tzatziki, olives, marinated feta, crisps and Turkish bread

MIXED SEAFOOD PLATTER

- 1 dozen oysters, 1 dozen tiger prawns, ½ dozen honey bugs, with cocktail dressing and lemon | seasonal Availability may impact the offerings

POST DINNER BRIE PLATTER

- Triple cream cheese, quince paste, assorted nuts, dried fruits pickled figs with crackers Enjoy our selection of tea, coffee, soft drinks, juice and water

SIDES (served to share per table)

HOT SIDES

- Roasted chat potatoes with Moroccan spices
- Potato gratin with nutmeg cream
- Sumac tossed green beans and tzatziki
- Honey and ginger glazed carrots
- Truffle mashed potato | GF | V
- Roasted vegetables with sunflower seeds and dukkah | GF | DF | V

COLD SIDES

- Greek salad
- Mesculin greens, micro herbs
- Caramelised pumpkin, fetta and toasted pecans

PLATED MENU

ENTREE

- Beetroot cured salmon with fennel puree, gin compress cucumber and yuzu sauce | GF | DF | NF
- Beef tataki, pickle kohlrabi, edamame and ponzu sauce | GF | DF | V
- Caprese salad with tomato, bocconcini cheese, basil tomato gazpacho and, balsamic glaze | GF | NF | V
- Crispy pork belly with char fennel, romasco sauce, toasted almond | GF | DF
- Cannelloni with basil cream sauce and parmesan crisps | NF | V
- Southern fried cauliflower, cauliflower puree, corn chips, sunflower seed, chipotle sauce | GF | DF | NF | VE

MAIN MEALS

- Grilled barramundi with carrot puree, crushed artichoke, smoked fish sauce and nori cracker | GF | NF
- Char grilled tenderloin with beurre noisette mushroom, fondant potato and red wine jus | GF | NF
- Sous vide Korean beef cheeks with bussel sprouts, roast tomato, rice stick and Kalbi Sauce | GF | NF | DF
- Grilled lemon pepper chicken with char broccolini, pumpkin puree, curry sauce and saltbush | GF | NF
- Sous vide duck leg paired with grilled fennel, celeriac puree, Armagnac quandong sauce | GF | NF
- Roast garlic and thyme pumpkin with seasonal heirloom vegetables, hommus and mint yoghurt | GF | V

DESSERT

- Strawberry white chocolate mousse with Adelaide hills strawberry compote | GF | NF
- Earl Grey Crème Brûlée tart with torched banana and double cream | NF
- Vanilla hazelnut rocher with milk chocolate crème chantilly | GF
- Lemon curd tart, toasted meringue, dehydrated mandarin and citrus sorbet | NF
- Coconut chia and chocolate cake, hibiscus and wild berry compote | GF | DF | VE



BUFFET MENU

(minimum 20 people)

INTERCONTINENTAL ADELAIDE BUFFET MENU OPTION 1

Artisan bread display, cultured butter | V

SEAFOOD ON ICE

- Freshly shucked rock oysters with lemon, mignonette dressing | GF | DF
- Chilled prawns with cocktail sauce | GF | DF
- Salmon gravlax, lemon crème fraiche, chives and capers | GF

SALADS AND STARTERS

- Artisan charcuterie board | GF
- Selection of sushi rolls | DF
- Baby cos salad with pecan, blue cheese, pear and house made ranch dressing | GF | V
- Organic mesclun green salad with baby radish and lemon-herb vinaigrette | GF | DF | V
- Green beans, fire-roasted capsicum and kalamata olives | GF | DF | V
- Summer tomatoes, basil and bocconcini mozzarella | GF | V
- Grilled pencil asparagus, sauce gribiche and toasted almonds | GF | DF | V
- Roasted sweet potatoes, tahini yoghurt and pomegranate | GF | V

MAINS

- Banana leaf wrapped Murray cod fish | GF | DF
- Black Angus sirloin steak in salmoriglio dressing | GF | DF
- Jerk spiced chicken fillets | GF
- Hay Valley lamb cutlets | GF
- Barbequed sweet corn, portobello mushrooms and smoked pimienta butter | GF | V
- Vegetarian saffron paella rice | GF | DF | V
- Couscous with dried fruits and nuts | GF | DF | V
- Grilled Mediterranean vegetables with harissa dressing | GF | DF | V
- Rustic baby potatoes | GF | DF | V
- Sauces and condiments
- Coconut chia and chocolate cake, hibiscus and wild berry compote | GF | DF | VE

SWEET TREATS

- Walnut and salted caramel tart | V
- Lemon pavlova, mango and passionfruit | V
- Grand Marnier orange cake | V
- Espresso and dark chocolate opera slice | V
- Fresh seasonal fruit platter | GF | DF | V
- Artisan cheese board | V

BUFFET MENU

(minimum 20 people)

INTERCONTINENTAL ADELAIDE BUFFET MENU OPTION 2

Artisan bread display, cultured butter | V

ANTIPASTI AND SALADS

- Assorted Italian cold cuts | DV
- Marinated olives, artichokes and agrodolce peppers | GF | DF
- Spicy chilled kingfish with ceviche, lime, cilantro | GF | DF
- Spinach hummus, chips and vegetable sticks | GF | DF | V
- Manzo tonnato: chilled roast beef in tuna confit with aioli and capers | GF | DF
- Tortilla Española: potato and onion omelette | GF | DF
- Greek salad with kalamata olives, lemon and dill | GF | V
- Shaved fennel, orange and rocket salad with raspberry vinaigrette | GF | DF | V

MAINS

- Organic chicken flavoured with cumin, lemon, and thyme | GF | DF
- Lamb skewers | GF | DF
- Grilled marinated butchers cut | GF | DF
- Roasted seasonal fish with smoked pimiento | GF | DF
- Mediterranean vegetable skewers | GF | DF | V
- Saffron aioli, salsa verde, harissa with lemon | GF | DF | V
- Roasted sweet potato with tahini yoghurt and pomegranate | GF | V
- Vegetarian saffron paella rice | GF | DF | V

DESSERTS

- Churros with dark chocolate dip | V
- Chefs selection of tapas-style desserts | V
- Fresh seasonal fruit platter | GF | DF | V
- Artisan cheese board | V



PLATTERS TO SHARE

SERVES 10 GUESTS

NIBBLES & CHARCUTTERIE

SEASONAL WHOLE FRUIT | DF | V

SEASONAL CUT FRUIT | GF | DF | V

SANDWICH BITES | CD | CN | VO

- Three varieties of freshly made sandwiches with assorted fillings

SMORGASBOARD AND AUSTRALIAN CHEESE TABLE | CD | GF and | CN | CD | V

- Pate, fennel salami, prosciutto, enduja , triple cream and Brie cheese Kalamata olives served with dried fruits, walnuts, crackers, sourdough bread and olives

ANTIPASTI | GFO

- Marinated and grilled veggies with olives, feta, goats curd, charcutterie, dips and Turkish bread

ASIAN MARKET PLATTER

- Pork dumplings, spring rolls, chicken karaage and panko prawns

FROM THE OCEAN

SUSHI PLATTER

- Chefs selection of 4 types of sushi including Nigri and Maki Sushi, with traditional accompaniments

SASHIMI PLATTER

- 3 kinds of local fresh sish sashimi (10 pieces each, 90 pieces total) with traditional accompaniments

SWEET TREATS

COOKIES | CD | CN Salted caramel, chocolate chip, vanilla and hazelnut cookies

CUPCAKES | CD | CN Selection of mini cup cakes

DANISH PASTRIES | Selection of 5 different flavours

CHOCOLATES | CD | CN Selection of 5 different flavours

MACARONS | Selection of 3 different flavours

ENHANCEMENTS

(minimum 20 people)

CARVING STATION

- Slow-roasted beef brisket, assorted mustards, sweet onion compote and soft rolls or
- Moroccan spiced roast lamb, yoghurt, tomato salsa, cucumber, soft pita bread

ASIAN

- Steam Bao bun station with seasonal vegetables with pork, beef and tofu | DF or
- Vietnamese cold roll station with pork, chicken and prawn

FRESH OYSTER BAR

- Natural oysters presented over ice with toppings of lemon, mignonette, cocktail sauces, tabasco, Worcestershire sauce, wakame seaweed salad | GF | DF
- Fresh oyster and bloody mary shooters | GF | DF (4 oysters per person)

CHEESE STATION

- A range of artisanal Australian farmhouse cheeses with dried fruit and nuts, homemade compotes, grapes and a selection of crisp breads | V

GRAZING TABLE

- Charcuterie with local and imported salami, Olive & House chutneys, preserves, A Selection of Home made Dips and freshly grilled artisan bread

