




the SCIENCE EXCHANGE

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BREAKFAST

STAND UP- CONTINENTAL BUFFET

Minimum of 10 people

\$29 PER PERSON

Self-serve brewed coffee, hot chocolate and selection of T Bar teas
 Fresh Australian juice selection - orange, apple, tropical, orange and mango, apple and guava (choose two) (v)
 Layered honey yoghurt, muesli and berry shot
 Seasonal sliced fresh fruits
 Baker's basket with Danish pastries and muffins

Enhance your buffet breakfast with one of these (all \$6.60 per person):

Pancakes with seasonal fruits & maple syrup (v)
 Egg and bacon wrap with tomato chutney
 Baked croissant with Barossa ham, cheddar cheese and rocket
 Mini bacon & egg brioche with house chutney
 Char-grilled capsicum and semi-dried tomato on toasted Turkish bread (v)
 Filo pastry with baby spinach and feta cheese (v)

OPTIONAL EXTRAS

Vitalisers (select one): \$6.60 per person (v) (GF)
 Fresh Start - Kale, green apple, cucumber
 Eye Opener - Ginger, carrot, watermelon, mint
 Morning Glory - Carrot, apple, orange, chilli
 Veggie Power - Spirulina, celery, apple, spinach

Baker's basket (select any two): \$5.50 per person
 Assorted muffins (v)
 Danish pastries (v)
 Croissants (v)
 Banana and walnut loaf (GF)

SEATED BREAKFAST

Minimum of 25 people

\$40 PER PERSON

Table-served freshly brewed coffee and selection of T Bar teas
 Juice selection - orange, apple, tropical, orange and mango, apple and guava (choose one) (v) (GF)
 Layered honey yoghurt, muesli and berry shots (v)
 Sliced seasonal fresh fruits (v) (GF)

Choice of one hot item:

Scrambled eggs with chives and warm brioche (v)
 Poached eggs on rye muffin with tomato hollandaise sauce (v)
 Spinach and ricotta tarts with slow-roasted Roma tomato (v)
 Potato, rosemary and feta frittata, steamed asparagus, zucchini flowers, basil pesto (v) (GF)
 Chargrilled Kassler bacon chop with poached eggs and tomato confit (GF)

Accompaniments (select any three):

Mushrooms with shallots and basil (v) (GF)
 Grilled bacon (GF)
 Chicken and herb chipolatas (GF)
 Country-style pork sausage (GF)
 Grilled chorizo
 Roma tomatoes with Murray River salt (v) (GF)
 Warm baked baby potatoes with crème fraiche and chives (v) (GF)
 Grilled asparagus (v) (GF)
 Bubble & Squeak (potato, cabbage, cheese) (v) (GF)
 Smoked Virginian ham (GF)
 Baked beans (v)
 Smoked salmon (GF) (additional \$3.00 per person)

MORNING AND AFTERNOON TEA

Minimum of 10 people. Maximum of 45 minutes duration.

For meetings of fewer than 15 people, with no food selection, coffee and tea is available on a consumption self-serve basis: Coffee pods, a selection of T Bar teas, milk, sugar and paper cups: \$4.50 per cup.

TEA AND COFFEE ONLY PACKAGE

Self-serve brewed coffee, hot chocolate and selection of T Bar teas and filtered water

Per break: \$6.60 per person

Half day: \$12.50 per person

All day: \$16.50 per person

ENHANCE YOUR BREAK

Assorted biscotti \$3.00 per person/break

Fresh whole fruit bowl \$3.00 per person/break

Assorted biscuit selection \$3.00 per person/break

MORNING AND AFTERNOON TEA PACKAGES

Self-serve brewed coffee, hot chocolate and selection of T Bar teas, orange juice (other juices available on request) accompanied by a choice of:

One sweet or savoury item \$11.00

Two sweet or savoury items \$14.50

Three sweet or savoury items \$16.00

Four sweet or savoury items \$18.50

Please note that unfortunately we cannot offer 50/50 selections for morning and afternoon tea packages. If you would like a selection of food items, you will need to choose individual items, outside of the packages.

SWEET SELECTIONS (\$4.00 per item outside of package)

Traditional scones with jam and cream (v)

Assorted muffins (v)

Raspberry and almond friands (v) (GF)

Carrot and walnut cake (v)

Banana bread with honey and mascarpone (v) (GF)

Raisin and blueberry bread, cream (v) (GF)

Checkerboard lamingtons (v)

Milk chocolate and macadamia brownies (v)

Flourless orange and poppy seed cake (GF) (v)

Seasonal diced fruit with vanilla bean yoghurt (v) (GF)

Energy slice with mixed nuts, seeds and cranberries (v) (GF)

Portuguese tarts (v)

White chocolate and blueberry scones (v)

SAVOURY SELECTIONS (\$4.00 per item outside of package)

Barossa ham and cheddar cheese croissant with tomato chutney

Semi-dried tomato and feta tartlets with basil pesto (v)

Mini lamb wrap with minted tabbouleh and lemon

Tandoori chicken mini wrap with minted yoghurt

Smoked salmon on rye fingers with caper cream

Vegetable crudité with sour cream mascarpone dip (v) (GF)

Gourmet beef pie

Vegetarian pasty (v)

Sausage roll

Cornish pasty

Margarita and pepperoni mini pizza

Spinach and feta filo triangles (v)

CONFERENCE MENU

Minimum of 10 people

HALF DAY DELEGATE PACKAGE

\$52 PER PERSON

Continuous freshly brewed coffee, hot chocolate, a selection of T-Bar teas and filtered water

Morning or Afternoon Tea

Chef's selected bakery item

Chef's selected lunch including:

Two hot fork dishes

Seasonal salad

Continental breads and butter

Sliced seasonal fresh and whole fruits

Orange juice and mineral water

FULL DAY DELEGATE PACKAGE

\$63 PER PERSON

Continuous freshly brewed coffee, hot chocolate, a selection of T-Bar teas and filtered water

Morning and Afternoon Tea

Chef's selected bakery item

Lunch

Two hot fork dishes

Seasonal salad

Continental breads and butter

Sliced seasonal fresh and whole fruits

Orange juice and mineral water

HAPPY HOUR

To complete your full or Half Day Delegate Package

30 Minutes Service: \$31 PER PERSON

60 Minutes Service: \$36.50 PER PERSON

Designed as an all-inclusive package for networking with friends and colleagues after the day's meetings are over.

Package includes:

Grissini sticks, and crusty bread with house-made dips

Mezze Platter - Smoked chilli and cheese kransky, pickled vegetables, chorizo, marinated feta, caramelised balsamic and extra virgin olive oil

Beverages - Vineyard Beverage Package, including Sparkling, white and red wines, Coopers Pale Ale or Lager, Premium light beer, orange juice, mineral water and soft drinks

LUNCH

Minimum of 10 people

CHEF SELECTION LUNCH - STAND UP BUFFET

Dishes selected and served at the discretion of the Chef using seasonal fresh ingredients

Basic Selection: \$33 per person

Selection of sandwiches, wraps or focaccia with a variety of fillings

Garden salad

Fresh whole fruits

Orange juice and mineral water

Option 1: \$35.50 per person

Two hot fork dishes served with rice or pasta

Assorted breads with butter

Seasonal salad

Sliced seasonal fresh and whole fruits

Orange juice and mineral water

Option 2: \$38.50 per person

Selection of sandwiches, wraps and baguettes, with a variety of gourmet fillings

Two hot fork dishes served with rice or pasta

Seasonal salad

Sliced tropical fruit or cheese platter (choose one)

Orange juice and mineral water

Option 3: Winter warmer offering \$41 per person

Soup of the day

Roast of the day with roasted potatoes

Seasonal salad

Assorted breads with butter

Dessert or cheese platter (choice of one)

Orange juice and mineral water

Option 4: Deli-style lunch \$43 per person (great for summer)

Chef's choice of sandwiches, mini baguettes, and rolls - four flavours

Freshly baked selection of artisan breads

Continental smallgoods - salami, prosciutto, ham

Antipasto selection, semi-dried tomatoes, chargrilled eggplant, zucchini, feta cheese, olives and capsicums - (v) (GF)

Rocket and Parmesan salad (GF)

Orange juice and mineral water

Sliced seasonal fresh and whole fruits

DESIGN YOUR OWN LUNCH (STAND-UP BUFFET)

Minimum of 10 people. Minimum spend \$43 per person.

Sandwich selections: \$10.50 per item, second item \$7.50

Tuna, celery and rocket salad on wholegrain bread
 Double-smoked ham, seeded mustard, tomato and cheddar cheese on dark rye bread
 Shaved roast beef with rocket, horseradish mayonnaise, vine ripened tomatoes on Turkish bread
 Hummus, falafel and tabouleh salad wraps (v)
 Roasted pumpkin, feta, avocado and tomato salsa on seed bread (v)
 Tandoori chicken wraps with cucumber and mint raita, mango relish and shredded vegetables
 Rosemary and garlic roast chicken with coleslaw and Roma tomatoes in crusty baguettes

Salads: \$4.50 per item

New potato salad with seeded mustard mayonnaise (v) (GF)
 Asian coleslaw with light curry mayonnaise (v) (GF)
 Tomato, basil and bocconcini with extra virgin olive oil (v) (GF)
 Greek salad - lettuce, cucumber, Kalamata olives, feta and vine-ripened tomato with oregano dressing (v) (GF)
 Traditional vegetarian Caesar salad (v)
 Spinach, roasted pumpkin and pine nut with zucchini flowers (v) (GF)
 Wholemeal pasta, fresh avocado, tomatoes, with butter lettuce (v)

Hot fork dishes: \$15.50 per item, \$10 second item

Butter chicken with rice yoghurt and coriander (GF)
 Thai green chicken curry with jasmine rice, kaffir lime, Thai basil and seasonal vegetables (GF)
 Chicken cacciatore with Kalamata olives and basil (GF)
 Spanish chicken casserole with chorizo, cannellini beans and oregano (GF)
 Hungarian beef goulash (GF)
 Beef Bourguignon with baby onions, crispy wild mushrooms and speck bacon (GF)
 Lamb Rogan Josh, with slow roasted cherry tomatoes and basmati rice (GF)
 Soy and ginger salmon fillets with Asian greens (GF)
 Pumpkin and caramelised onion cannelloni with chilli and tomato confit (v)
 Stir fried Asian vegetables with Hokkien noodles, oyster sauce and spring onions (v)

Substantial salads: \$15.50 per item, \$10 second item

Chicken Caesar salad with speck bacon, croutons and creamy dressing
 Hot salami and new potatoes with seeded mustard vinaigrette (GF)
 Vietnamese chicken salad with mint and coriander (GF)

From the patisserie: \$10 per item

Traditional tiramisu
 Flourless chocolate cake with strawberries (GF)
 Orange and almond cake with mascarpone cream
 Sliced and whole seasonal fruits (GF)
 Platter of South Australian cheeses with muscatel grapes, crackers and quandong relish

BEVERAGES

Orange juice / mineral water
 1 hour: \$5.00 per person
 1.5 hours: \$6.60 per person

Soft drink / orange juice / mineral water

\$11 per person
 \$12.50 per person

Self-serve brewed coffee, hot chocolate, selection of T Bar teas and filtered water \$6.60 per person

SEATED LUNCH AND DINNER

Minimum of 25 people

Any 2 courses: \$57.50 per person

ANY 2 courses with our Vineyard Beverage Package: \$77 per person*

* Offer available only for seated lunches for up to 2 hours' service

Any 3 courses: \$77 per person

All lunches and dinners are served with bread rolls and butter or olive oil (on request), table-served brewed coffee, with a selection of T Bar teas and chocolates.

ENTREE (cold)

House smoked trout and dill mousse, cucumber and rocket salad with lemon oil and oat cakes

Vietnamese beef salad with bean sprouts, mint, coriander and lemongrass dressing (GF)

Smoked Barossa Valley chicken and mango tian petit bouche with peppered lavosh

Loukoumi pork rillettes with apple and grape chutney, cornichons and baguette chards

Goats curd panna cotta, roasted beetroot, shaved almond dust and rocket (v) (GF)

Avocado mousse, smoked truss tomatoes and Kangaroo Island lentils with extra virgin olive oil dressing (v) (GF)

ENTREE (hot)

Thai marinated beef skewers, with bean sprouts, baby rocket and sweet Thai dressing (GF)

Field mushrooms, eggplant and feta stack with balsamic reduction (v) (GF)

Seared, blackened Atlantic salmon with heirloom tomato and olive salsa (GF)

Chicken and tarragon ravioli with braised leeks and champagne beurre blanc

Caramelised goats cheese and red onion tart, with tomato confit (v)

MAIN

Oven roasted Northern Territory barramundi fillet, with sautéed wild mushrooms, pumpkin purée and rocket with saffron and lemon sauce (GF)

Prosciutto and sage-wrapped breast of chicken, with basil polenta, wilted spinach and tomato-infused jus (GF)

Corn-fed breast of chicken on olive oil mash with smoked speck, button mushrooms and baby shallots in red wine sauce (GF)

Seared rosemary and Dijon crusted Clare Valley lamb rump and with potato gratin and honey-roasted beetroot and a pinot reduction (GF)

South Australian lamb shank, with minted potato purée, wilted spinach, confit tomato and a red wine glaze (GF)

Murrayland beef tenderloin, speck bacon and wild mushrooms, with horseradish potato purée, slow roasted tomato and red wine jus (GF)

Corn, taleggio and ricotta quesadilla with heirloom tomatoes and grilled radicchio (v)

Pumpkin, ricotta and beetroot tart with heirloom tomato confit (v)

Zucchini flowers stuffed with capsicum and couscous, charred eggplant with salsa verde (v) (GF)

DESSERT

Tiramisu

Caramel and Haigh's chocolate mousse with dehydrated raspberries

Mandarin panna cotta with stewed figs and chocolate biscotti

Platter of desserts chosen by our master pastry chef, highlighting the seasons (Table platter: 20 pieces)

South Australian cheese platter with house-made lavosh, wine jelly and muscatel grapes (One platter per table)

Surcharges

Alternate menus: \$5.50 per person per course

COCKTAIL RECEPTION

Minimum of 10 people

Cocktail menus are available between 4 pm and 7 pm for a maximum of 2 hours
Cocktail functions held after 7 pm or over 2 hour's service require a more substantial menu. Please contact our Functions Manager.

COCKTAIL PACKAGES

Up to one-hour service (4 items): \$29 per person
Up to two hours' service (6 items): \$40 per person
Additional Items: \$6.60 per item, per person

COLD CANAPES

Vietnamese rice paper rolls with plum dipping sauce (v) (GF)
Goats cheese and red onion tartlets (v)
Rock melon wrapped in Parma ham (GF)
Beetroot and goats curd tartlet (v)
Coffin Bay oysters - natural with lemon, or Nam Jim (choose one) (GF)
Prawn skewers marinated in chilli and herbs (GF)
Smoked salmon roulade with honey mustard and poppy seeds (GF)
Peking duck pancakes with hoisin dipping sauce
Pumpkin, bocconcini and basil frittata (v) (GF)

HOT CANAPES

Teriyaki chicken skewer (GF)
Spinach and cheese filo (v)
Arancini balls with truffle mayonnaise (v)
Indian style bonda with curry leaves and tamarind chutney (v) (GF)
Gourmet beef and cracked pepper pie
Gourmet chicken and leek pie
Italian meatballs with tomato confit (GF)
Salt and pepper squid with lemon and lime aioli

SWEET CANAPES

Chocolate dipped strawberries (GF)
Jaffa chocolate mousse shots (GF)

PLATTER MENU

Platters are suitable to serve up to 10 people each. Platters are designed for self-service.

COLD PLATTERS

Platter of crudités served with dip: choose one avocado, hummus or beetroot \$50
Haloumi and grilled zucchini tartlet with pesto (15 pieces) \$61
Pumpkin, bocconcini and basil frittata (15 pieces) \$61
Assorted point sandwiches (32 points) \$62
Assorted wraps platter (32 points) \$81
Assorted cold canapés (36 pieces) \$77
Mini Kaiser rolls with meat and salad filling (12 pieces) \$83
Peking duck pancakes with hoisin dipping sauce (15 pieces) \$83
Assorted Sushi rolls with soy and wasabi (serves 10) \$88
Antipasto platter (serves 10) \$154
South Australia artisan cheeses with accompaniments (serves 10) \$176

HOT PLATTERS

Spring rolls with plum sauce (15 pieces) \$61
Gourmet mini pies and pasties and sausage rolls (15 pieces) \$66
Vegetable samosas (15 pieces) \$66
Arancini balls with truffle mayonnaise (15 pieces) \$83
Mini pizzas (15 pieces) \$83
Spinach and feta triangles (15 pieces) \$83
Tandoori chicken tikka (15 pieces) \$83
Assorted hot canapés (24 pieces) \$86
Salt and pepper prawns with lemon and lime aioli (24 pieces) \$86
Moroccan lamb kofta with coriander (GF) (15 pieces) \$88
Pork mini sliders with Adelaide Hills chutney (15 pieces) \$126.50

SWEET PLATTERS

Bowl of whole seasonal fruit (10 pieces) \$27.50
Assorted mini Muffins (15 pieces) \$73
Assorted Danish pastries (15 pieces) \$77
Milk chocolate and macadamia brownies (15 pieces) \$77
Flourless orange and poppy seed cake (15 pieces) \$77
Carrot and walnut cake (15 pieces) \$77
Assorted friands (GF) (15 pieces) \$88
Sliced seasonal fresh fruit (serves 10) \$105

BEVERAGE PACKAGES

Wine packages include a choice of one sparkling, one white and one red wine in each category, inclusive of Coopers Pale Ale or Lager and a Premium light beer on request. Orange juice, mineral water and soft drinks are included.

LUNCH: PRICE PER PERSON

	1 hour	1.5 hours	2 hours *
Vineyard package	\$18.00	\$22.00	\$25.50
Estate package	\$22.00	\$26.50	\$30.00
Beer, Soft Drink, Orange Juice, Mineral Water	\$13.50	\$16.50	\$19.00
Soft Drink, Orange Juice, Mineral Water	\$11.00	\$12.50	\$13.50

*Every subsequent half hour will be charged at \$3.00pp

COCKTAIL RECEPTION: PRICE PER PERSON

	1 hour	1.5 hours	2 hours *
Vineyard package	\$19.00	\$24.50	\$30.00
Estate package	\$24.50	\$30.00	\$35.50
Beer, Soft Drink, Orange Juice, Mineral Water	\$14.50	\$18.00	\$20.00
Soft Drink, Orange Juice, Mineral Water	\$11.00	\$12.50	\$13.50

*Every subsequent half hour will be charged at \$3.00pp

DINNER: PRICE PER PERSON

	2 hours	3 hours	4 hours
Vineyard package	\$29.00	\$36.50	\$43.00
Estate package	\$34.50	\$42.00	\$48.50
Beer, Soft Drink, Orange Juice, Mineral Water	\$19.00	\$23.50	\$26.50
Soft Drink, Orange Juice, Mineral Water	\$12.50	\$15.50	\$18.00

*Every subsequent half hour will be charged at \$3.00pp

Client supply own beverage for lunch and cocktail receptions only, for a minimum of 20 guests.

Corkage charge:

Up to 2 hours' duration: \$10 per person

Up to 3 hours' duration: \$14.50 per person

Up to 4 hours' duration: \$16.50 per person

VINEYARD SELECTION - Please select one white wine from the below, the remaining beverages are inclusive in the Vineyard package.

Growers Gate Brut Cuvée

Bird in Hand Semillon Sauvignon Blanc (White)

The Niche Regional Reserve Riesling (Alternative White)

Tidswell Gun Traders Shiraz (Red)

ESTATE SELECTION - Please select one sparkling, one white wine and one red wine.

SPARKLING

Jacobs Creek Reserve Sparkling Pinot Noir Chardonnay (Blend of Regions)

Grant Burge Moscato Frizzante (Blend of Regions)

Bridgewater Mill Pinot Noir Chardonnay (Adelaide Hills)

WHITE

Riposte 'The Stiletto' Pinot Gris (Adelaide Hills)

Coriole Chenin Blanc (McLaren Vale)

Pewsey Vale Riesling (Eden Valley)

Deviation Road Sauvignon Blanc (Adelaide Hills)

Hollick 'The Bard' Chardonnay (Coonawarra)

RED

Woodstock Shiraz Cabernet Sauvignon (McLaren Vale)

Chaffey Brothers Battle For Barossa: La Résistance GSM (Barossa Valley)

Yalumba Patchwork Shiraz (Barossa Valley)

Rymill 'The Dark Horse' Cabernet Sauvignon (Coonawarra)

BEVERAGES ON CONSUMPTION

SPARKLING

Growers Gate Brut Cuvée \$33
 Jacobs Creek Reserve Sparkling Pinot Noir Chardonnay (Blend of Regions) \$40
 Grant Burge Moscato Frizzante (Blend of Regions) \$40
 Bridgewater Mill Pinot Noir Chardonnay (Adelaide Hills) \$40

WHITE

Bird in Hand Semillon Sauvignon Blanc (White) \$33
 The Niche Regional Reserve Riesling \$33
 Riposte 'The Stiletto' Pinot Gris (Adelaide Hills) \$40
 Coriole Chenin Blanc (McLaren Vale) \$40
 Pewsey Vale Riesling (Eden Valley) \$40
 Deviation Road Sauvignon Blanc (Adelaide Hills) \$40
 Hollick 'The Bard' Chardonnay (Coonawarra) \$40

RED

Tidswell Gun Traders Shiraz (Red) \$33
 Woodstock Shiraz Cabernet Sauvignon (McLaren Vale) \$41
 Scarpantoni School Block Shiraz Cabernet Merlot (McLaren Vale) \$41
 Chaffey Brothers Battle For Barossa: La Résistance GSM (Barossa Valley) \$41
 Yalumba Patchwork Shiraz (Barossa Valley) \$42
 Rymill 'The Dark Horse' Cabernet Sauvignon (Coonawarra) \$42

BEER, ALES AND CIDER

Coopers Premium Light beer (375ml)	\$8.50
Coopers Original Pale Ale (375ml)	\$9.50
Coopers Premium Lager beer (375ml)	\$9.50
Coopers Clear beer (355ml)	\$9.50
Coopers Sparkling Ale (375ml)	\$10.50
Hahn Super Dry (330ml bottle)	\$9.50
Hahn Premium Light (375ml bottle)	\$8.50
James Boags (375ml bottle)	\$10.00
Crown Lager (375ml bottle)	\$10.00
Heinekin (330ml bottle)	\$10.50
Corona (330ml bottle)	\$10.50
Stella Artois (330ml bottle)	\$10.50
The Hills Cider Company (330ml bottle)	\$9.50
Thatchers Cider (330ml)	\$9.50

JUICE AND SOFT DRINK

Orange juice (1L carafe)	\$14.50
Mineral water (1L carafe)	\$12.00
Soft drinks (1L carafe)	\$12.00
Spring Water (Mt Franklin 600ml bottle)	\$5.00