

Bar  
Barossa  
Function  
Menu

*Barossa & Beyond*



# Cold

*Any 6 for \$20 | Any 8 for \$30 | Any 10 for \$40 – only available for exclusive use events*

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Freshly shucked oysters fresh lemon & lime (G)

Maggie's Pheasant Farm pate (en)crouete)

Smoked salmon mousse on cucumber rounds (G)

BBQ duck pancakes with Hoisin cream

Roast pumpkin & green pea risotto wraps with red pepper (V)

Individual rice paper rolls with;

- BBQ Barossa chook
- Thai beef
- Vegetarian (V) (G)

Bruschetta with;

- Tomato & basil (V)
- Rare beef & rocket with horseradish cream
- Fetta, roast capsicum & black olive (V)

Chinese spoons with;

- Noodle salad with rare roo and pickled red cabbage
- Brunoise of Mediterranean vegetable, rare lamb & cucumber yoghurt (V)(G)
- Smoked salmon & avocado salsa (G)

Barossa Valley feta and mushroom frittata with basil pesto (V) (G)

(V) = Vegetarian (G) = Gluten Free

# Hot

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Seared South Australian scallops with coriander/ginger glaze

Homemade fish cakes with chilli jam (G)

Asparagus & Woodside chevre tartlets (V)

Barossan mini steak & mushy pea tarts

Crumbed baby mushroom with salsa verde (V)

Breaded chicken tenderloins with pesto mayo

Spiced salt & pepper squid with nahm jim

Vegetarian spring rolls or vegetarian curry puffs with dipping sauces (V)

Spiced Barossa chook spring rolls

Barossa Valley brie & fetta risotto cakes with aioli (V)

Breaded prawn cutlets with citrus mayo

Vegetarian falafel with spiced Barambah yoghurt (V)

Skewers (with sauces);

- Dukkah salmon
- Greek lamb (G)
- Malay chicken
- Vegetable brochette (V) (G)
- Pink peppered beef (G)
- Garlic prawn (G)

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## More Substantial

*\$8.00 extra per person per selection*

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### Noodle boxes

- Asian vegetable stir fry (V)
- Asian chicken stir fry
- Asian beef stir fry

### Petite fish & chip cones

### Barossa Platters – assorted Barossa smallgoods

- Mettwurst, Lachs Schinken, ham etc, dill pickles, olives, Maggie Beer Pate & condiments, dips, warm sour dough and Barossa Bark

## Or leave it to us...

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### Our Premium Barossa Package

### \$40 per person for the best of the Barossa!

This package is designed to allow our chef Jason 'JJ' Smith free reign to show you his wares in creating the perfect mix of old and new world Barossan produce and style – mixed canapés and Barossan tasting plates, perhaps some fresh game, fresh Kangaroo and the finest cheese that the Barossan artisans produce. This is by far the most attractive package and is the perfect match to the cacophony of Barossan wines that we will also offer you for your function.

Please feel free to ask if you have any special requests.

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