



**UKARIA**

**FUNCTIONS MENU**

**WINTER-SPRING 2021**

## LUNCH OR DINNER

### Shared Platters

Two courses from **\$77 per person**

Three courses from **\$82 per person**

### Individually Plated

Two courses from **\$90 per person**

Three courses from **\$95 per person**

All menus served with assorted bread rolls, one choice of side dish, freshly brewed coffee, and a selection of gourmet and organic teas

Add a choice of entrée, main or dessert for an **additional \$12 per person per course** (maximum two choices per course)

Add an extra side dish for **\$7.5 per person**

Add pre-dinner canapés for **\$12 per person** – select three items from the canapé menu (see pp. 9–11)

## ***Entrée***

### **Cold**

SA antipasto plate, locally sourced charcuterie, picked vegetables, frittata, olives and toasted crostini

78° gin and lime cured Hiramasa Kingfish, kohlrabi, grapefruit, radish and roe

Poached king prawn, salted cucumber, pickled avocado, sea vegetables and yuzu pearls

Lamb loin, ancient grains, goat's feta, pomegranate and baby herbs

### **Hot**

Seared duck breast, fermented red cabbage purée, grilled pear, fennel and orange

Braised pork belly, torched apple, celeriac, charred corn and cider vinegar aioli

Poached veal fillet, white anchovy, caponata, lemon and parsley pangrattato

Scorched scallop, parsnip, squid ink cracker, caramelised cauliflower and Shichimi

### **Vegetarian**

Burrata, dukkah, roasted heirloom tomatoes, garlic chips and Schiacciata

Handmade potato gnocchi, garden peas, truffle oil, burnt butter, sage and pecorino

Woodside goat's feta, pickled local beets, toasted hazelnuts and white balsamic syrup

## ***Main Course***

### **Beef**

Grilled beef fillet, baked pumpkin gnocchi, smoked garlic, roasted sprouts, grilled leek and jus

Charred beef fillet, potato and Parmesan galette, duck fat, charred asparagus, Swiss mushroom jus

Slow cooked beef sirloin, confit new potatoes, toasted broccoli, king oyster, fermented garlic and mustard butter

### **Lamb**

Lamb rump, roasted carrot purée, candied beetroot, silver beet and burnt yoghurt

Lamb rack, goat's cheese soufflé, creamed spinach, butter poached Shimeji mushroom

Twelve-hour braised lamb shoulder, roasted butternut, heirloom carrots, mint vinegar and Tuscan gremolata

### **Poultry**

Duck breast and confit leg, balsamic beetroot, celeriac fondant, dried plum and blood plum oil

Confit Maryland, cauliflower Skordalia, pickled cauliflower, roasted tomato, pumpkin flower, chicken glaze

Grilled chicken breast, soft goat's cheese polenta, cured pork belly, braised wild mushrooms, red pesto

## **Pork**

Pork cutlet, grain mustard and herb butter, celeriac purée, braised pork cheek and savoy cabbage

Pork belly, cavolo nero, Nashi pear, pickled fennel, sage butter and crackling

## **Seafood**

Atlantic salmon, potato purée, fried chorizo, green peas, pea shoots and citrus cream

Hiramasa kingfish, sweet potato fondant, buttermilk, roasted corn and herb oil

Atlantic salmon, Goolwa pipis, saffron, kipler and smoked roe salsa

Barramundi, roasted tomato, pickled ginger, charred broccolini, lemon and almond gremolata

## **Vegetarian**

Grilled sweet potato, goat's cheese, roasted heirloom tomatoes, semi-dried olives, salsa verde

Risotto, maple roasted pumpkin, braised leek, caramelised shallot, fresh herbs, shaved Reggiano, local olive oil and dehydrated balsamic powder

Baked eggplant, Moroccan spiced chickpeas, grilled vegetables, fried zucchini flowers, tahini labneh

## ***Sides***

### **Hot**

Garlic and Parmesan herb baked baby potatoes

Steamed broccolini, preserved lemon, toasted almond and olive oil

Baked pumpkin, maple glaze, feta and toasted seeds

Moroccan spiced roasted cauliflower, tahini hummus

Wild thyme and balsamic roasted vegetables

### **Cold**

Green leaf salad, aged sweet vinegar dressing

Roasted pear, shaved Parmesan, candied walnut and rocket salad

Heirloom tomato, cherry Bocconcini, pickled onion, fresh basil and sticky balsamic

### ***Dessert***

Spiced apple pudding, maple roasted macadamia nuts and spiced rum anglaise

Dark chocolate brownie, caramel fudge, vanilla bean ice cream

Crème brûlée, biscotti crumbs, poached pear and pistachio

Sour cream cheesecake, poached strawberry, passionfruit gel

Chocolate tart, hazelnut granola, chocolate sorbet, chocolate meringue

Lemon tart, torched Italian meringue, fresh berries and crème fraiche

## **WOOD FIRE PIZZA**

Maximum 80 guests

Two courses from **\$65**

Three courses from **\$70**

All menus served with assorted bread rolls, one choice of side dish, freshly brewed coffee, and a selection of gourmet and organic teas

### ***Pizza Flavours***

**Choose three toppings from the selection below:**

King prawns, braised fennel, lemon mascarpone and fresh herbs

Prosciutto, grilled eggplant, roasted capsicum and Fior de Latte

BBQ chicken, caramelised onion, smoked pork belly, fresh mozzarella and herbs

Pulled lamb shoulder, goats curd, Kalamata olives and olive oil

Potato, roasted shallot, rosemary, shaved Parmesan and rocket (V)

Heirloom balsamic tomato, goat's fetta and basil (V)

## ***Dessert Pizzas***

Caramelised apple, vanilla custard, toasted almond and cinnamon crumble

Banana caramel, toasted mini marshmallows and shaved dark chocolate

Fresh berries, chocolate ganache and roasted hazelnuts

## ***Sides***

### **Hot**

Garlic and herb baked baby potatoes

Steamed broccolini, preserved lemon, toasted almond and olive oil

Baked pumpkin, maple glaze, feta and toasted seeds

Moroccan spiced roasted cauliflower, tahini hummus

Wild thyme and balsamic roasted vegetables

### **Cold**

Green leaf salad, aged sweet vinegar dressing

Roasted pear, shaved Parmesan, candied walnut and rocket salad

Heirloom tomato, cherry Bocconcini, pickled onion, fresh basil and sticky balsamic

## *Desserts to Share*

Chef's platter of mini desserts

## **CANAPÉS**

1 hour – selection of five canapés **\$40 per person**

1.5 hours – selection of eight canapés **\$50 per person**

2 hours – selection of ten canapés **\$60 per person**

## *Cold Selection*

Tuna, sesame crusted, roasted Nori and ponzu (DF, NF)

Scallop, green mango and palm sugar caramel (GF, DF, NF)

Kingfish ceviche, coconut yoghurt and smoked fish roe (GF, DF, NF)

Braised octopus, roasted olive and tomato gel (GF, DF, NF)

Roasted chicken, crispy chorizo and red pepper chutney

Peking duck pancake, pickled carrot, spring onion and plum

Smoked lamb, hummus, sumac and roasted grains

Honey goat's cheese tart, Medjool date, micro pepper leaf (V, NF)

Pickled watermelon, goat's feta and confit shallot (V, GF, DF)

Almond milk panna cotta, charred pumpkin and almond dukkah (V, GF, DF)

### ***Hot Selection***

Pulled beef brisket mac 'n' cheese croquette, smoky BBQ bourbon glaze

Five-spice chicken strip, toasted sesame, green onion and kewpie mayonnaise

Chicken satay skewer, chipotle and lime aioli

Chilli and lime salted squid, chilli and palm sugar syrup

Potato spun prawns, miso ginger caramel and green onions

Tempura prawn, fried chilli, shallot and sesame soy

Greek lamb kofta, preserved lemon tzatziki

Herb crusted pulled lamb, smoked paprika and mint tabouli

Sticky pork bao, fermented cabbage, sriracha and radish

Char sui pork bites, eggplant chutney and black vinegar dressing

Arancini, wild mushroom, truffle Parmesan, panko herb crumbed, black garlic aioli

Pumpkin and toasted almond samosa, spicy tomato kasundi

Mini pizette, tomato pesto, basil and Bocconcini

## ***Dessert***

Salted caramel and dark chocolate tartlet

Lemon curd and toasted meringue tart

White chocolate and vanilla panna cotta, fresh berries

New York baked cheesecake, sour cream and raspberry

Mango mousse, mascarpone and caramelised banana

## **SUBSTANTIAL CANAPÉS**

1 hour – selection of four canapés and two substantial canapés **\$52 per person**

2 hours – selection of six canapés and two substantial canapés **\$65 per person**

3 hours – selection of eight canapés and six substantial canapés **\$80 per person**

4 hours – selection of ten canapés and eight substantial canapés **\$106.50 per person**

Mini taco, Mexican chilli, guacamole, lime and coriander

Tandoori chicken pots, basmati and raita

Seafood basket, panko crumbed whiting, tempura prawn, salt and pepper squid

Harissa lamb cutlet, puffed wheat tabouli and mint yoghurt

Smoked beef rib, pickled watermelon and chimichurri

Sticky prawn, Thai vegetables and chilli marmalade

Pulled lamb, goats cheese risotto, pea and mint pesto

Chicken and chorizo paella, lemon aioli

Braised beef ragu, potato gnocchi and Parmesan

Pork belly, Nashi pear and fennel salad, celeriac rémoulade

### ***Slider Selection***

Beef, American cheese, pickle, mustard and tomato

BBQ chicken, slaw, sriracha mayonnaise

Grilled mushroom, haloumi and beetroot relish (V)

## **BREAKFAST**

**\$42 per person**

### ***To the Table***

Selection of chilled juices

Sliced fresh fruits and berries

Greek yoghurt pots, strawberry compote and puffed grain granola (V)

Assorted mini Danish, muffins, croissants and local preserves

Selection of savoury filled mini croissants:

- Double smoked ham and Swiss cheese
- Tomato and basil pesto (V)

### ***Plated***

**Choose a hot item:**

Grilled sourdough, heirloom tomatoes, smashed avocado, poached egg, goat's feta, dukkah and micro basil

Scrambled free range eggs, Barossa grilled bacon, breakfast sausage, roasted tomato, grilled Portobello mushroom and charred Turkish bread

Potato hash, pulled beef, poached eggs, baby spinach and hollandaise

Charred sourdough, poached eggs, chorizo and beans, tomato sugo and grilled haloumi

## *Coffee Breaks*

Freshly brewed coffee and a selection of teas, served with one item from the sweet, savoury or healthy selection **\$9 per person**

Additional menu items **\$5 per item per person**

### **Sweet Selection**

Portuguese custard tarts with flaky pastry

Scones with Beerenberg jam and double cream

Mini muffins with assorted flavours

Fugdy wudgy chocolate cookies

Apricot and macadamia cookies

Pecan brownie slice

Salted caramel and chocolate tartlets

Assorted friands

Almond croissants

Mini baked cheesecakes

Carrot cake with cream cheese frosting and toasted coconut

### **Savoury Selection**

Warm ham and cheese croissant

Mini pies, including beef, chicken and lamb

Assorted quiches with meat and vegetarian fillings

### **Healthy Options**

Mini yoghurt pots with crunchy granola

Linseed, sunflower and almond slice

Date bites in mini muffin papers

Bran and apple muffins

Cranberry and chia seed muffins

Muesli and Angaston dried fruit slice

## **WORKING LUNCH**

**\$35 per person**

To complement your lunch, please add from our selection below:

Sliced fruits and seasonal berries (V, Vegan) **\$6.5 per person**

South Australian cheeses, fresh and dried fruits, assorted nuts and water crackers **\$12 per person**

### ***Lunch Box One***

Filled lunch roll – roasted chicken, avocado, salad and mayonnaise

Salad bowl – wild rocket, roasted beetroot, Persian feta and hazelnut dukkah

Lemon slice

Whole fruit

### ***Lunch Box Two***

Filled lunch role – double smoked ham, vintage cheddar, tomato and Dijon mustard

Salad bowl – spiced roasted chickpea and pumpkin, cranberries, toasted almond and goats curd

Chocolate brownie slice

Fruit salad

### ***Lunch Box Three***

Filled lunch roll – roasted beef, caramelised onion, sundried tomato pesto and rocket leaves

Salad bowl – roasted potato salad, pancetta crisps, shaved pecorino and mustard cream

Cheesecake crumble slice

Whole fruit

### ***Lunch Box Four***

Filled lunch roll – roast lamb, tabouli, tzatsiki and salad leaves

Salad bowl – Greek feta, olive, tomato, cucumber and sticky balsamic

Anzac caramel slice

Fruit salad

### ***Lunch Box Five – The Opera Box***

Assorted Charcutier, pickles and olives

Spinach and ricotta frittata

Mini artisan Brie and vintage cheddar, lavosh crackers

Lemon meringue tart