

South Australian Museum

Menus





Museum Catering

Our in-house catering team can provide innovative, modern and competitively-priced catering for all of your needs. Our award-winning head chef has created a range of gourmet menus inspired by South Australia's exceptional produce. We support local suppliers and pride ourselves on using sustainable and seasonal produce to provide you with the best possible dining experience.

Whether it is canapés, a full banquet dinner, lunch, morning or afternoon tea, or even breakfast, our catering team can provide you with food that will complement and enhance your event.

Museum Catering and the Museum Café are operated by the South Australian Museum Foundation for the benefit of the South Australian Museum.



\$4.20 PER CANAPÉ

(unless indicated on the menu as \$1 extra)

1 hour — 4 items minimum

2 hours — 6 items minimum

3 hours — 10 items minimum

4 hours and above — menu negotiable

Price includes kitchen and food service staff for a minimum of 40 guests, and for a maximum of 2 hours. Service fees apply for events beyond these limits.

Equipment hire (if required), Sunday & public holiday surcharge (15%) and service fees not included. These additional costs, if applicable, will be calculated and presented with your quote.

· CANAPÉS ·

DELICATE CHILLED

- Coffin bay oysters with lime dressing GF*
- Selection of sushi with wasabi & soy dipping sauce GF V*
- King prawns with mango salsa GF*
- Smoked salmon, chive & sour cream on cucumber GF*
- Seared duck breast with chilli tamarind dressing on polenta (\$1 extra) GF*

SUBSTANTIAL CHILLED

- Rare roast beef crostini with roast capsicum & horseradish mayonnaise*
- Goat curd, roast tomato & basil bruschetta V*

DELICATE WARM

- Smoked salmon & braised leek tartlets*
- Parmesan & rosemary polenta with whipped fetta & balsamic roasted cherry tomatoes V*
- Thai fish cakes flavoured with lemongrass, chilli, lime & coriander GF*
- Chicken, walnut & fetta tartlets*

HOT

- Lemon and thyme chicken skewers with dipping sauce GF*
- Roast pumpkin, lemon myrtle and macadamia pasties V*
- Lamb and pinenut koftas with minted yoghurt*
- Crisp prawn twists with sesame, honey & mirin dipping sauce*
- Corn & sweet potato fritters with coriander yoghurt sauce GF V*
- Porcini & mozzarella arancini balls V*
- Lamb and rivermint pies*
- Pancetta & seeded mustard rarebit with rocket pesto*
- Roasted button mushrooms with haloumi, thyme & rye bread garlic crumbs V*
- Moroccan spiced frenched lamb cutlets with harissa aioli (\$1 extra)*

SUBSTANTIAL

- Crumbed whiting with lemon mayonnaise in mini noodle boxes with shoestring fries (\$1 extra)*

SWEET

- Baby cakes, including mini lemon tart, baked blueberry cheesecake, caramel chocolate pie, coconut cherry tart*

\$65 PER GUEST

\$70 with canapés

Price includes kitchen and wait staff for a minimum of 20 guests.

Equipment hire (if required), Sunday and public holiday surcharge (15%) and a service fee for events confirming with less than 20 diners not included. Hire costs, surcharges and service fees will be calculated and presented with your quote.

· DINNER ·

CHEF'S CHOICE CANAPÉS (Optional)

Two canapés to be served standing with pre-dinner drinks

SET ENTRÉE

Please select one

Braised leek & gruyere tartlet with rocket, apple & walnut salad

Smoked salmon and dill crostini with dressed green leaves

Warm beetroot and pumpkin salad with spicy tamarind chutney, fetta cheese and slivered almonds

Moroccan prawn skewer with herb couscous and lime yoghurt

Roasted roma tomato bruschetta with grilled haloumi, rocket and pesto

MAIN

Alternate drop, please select two dishes

Served with roast potatoes & steamed seasonal green vegetables

Chicken breast filled with king island brie & bosch pear with pancetta & oregano dressing

Medallions of beef fillet (medium) with swiss brown mushroom jus and roast sweet potato

Barramundi with lemon & herb crust and asparagus

Grilled pork chop with pumpkin and fetta risotto and pesto

Atlantic salmon fillet with braised fennel and bearnaise

Slow olive oil cooked duck legs with roasted garlic, orange and hazelnut

PLATTER DESSERTS

Served in the centre of the tables, or as a free standing dessert buffet

Four flavours of macaroons and

Baby cakes (lemon meringue tartlets, chocolate caramel tarts, lemon cheesecakes, coconut cherry pies, baked blueberry cheese cakes)

OR SET DESSERT

Please select one

Honey parfait with berry compote & ginger biscuit

Raspberry and chocolate pudding with rich cream

Orange, almond and poppyseed cake with lemon sorbet (gluten free)

TEA & COFFEE

With petit four



· SMALL FUNCTION ·

All prices are per person

· DRINKS ·

COFFEE, TEA AND CHILLED WATER

Half day \$4.50

Full day \$6.50

WINE AND BEER

Provided on request, service fee applies

COLD DRINKS

Orange juice \$1.50

1 choice \$1.50, Combination of three \$2

Mineral water

Lemon squash

Coke Zero

· LUNCH ·

PLATTERS OF SANDWICHES, BAGUETTES OR WRAPS

\$8.90

Roast beef, tomato and chutney

Turkey breast, cranberry and cos lettuce

Egg, chives and mayonnaise

Roast pumpkin, baby spinach and sun-dried tomato

INDIVIDUAL CHICKEN BREAST SALAD

\$5.50, served in boxes

With dill, rocket and potato and tomato chutney

SUSHI PLATTERS

\$4, three pieces per serve

Teriyaki chicken, California roll, Salmon and avocado

SAVOURY PLATTERS

\$8.50, four items per serve

*Mini gourmet pies and pasties, Mini quiches
(including vegetarian)*

FRUIT PLATTER

\$3.50

· MORNING & AFTERNOON TEA ·

BABY CAKES

\$4.60, two assorted cakes per serve

Mini lemon tart, Baked blueberry cheesecake,

Caramel chocolate pie, Coconut cherry tart

BISCUITS

\$2, assorted

Heavenly Delight chocolate and nut

Anzacs

SLICED CAKES

\$4.60, assorted or select your preference

Hummingbird, Carrot

PASTRIES

\$3.50, 1.5 assorted pastries per serve

Boysenberry danish

Pain au chocolat

Cinnamon scrolls

INDIVIDUAL CAKES

Gluten free

\$4.60, assorted or select your preference

Iced lemon polenta cake

Raspberry and almond friand

Orange, poppyseed and almond cake



· BEVERAGES ·

WINES

Please select one white and one red wine in addition to the Angove Studio Series range of wines.

SPARKLING WINE

*Angove Studio Series Sparkling – SA Vineyards
Bundaleer Sparkling Shiraz – Southern Flinders*

WHITE WINE

*Angove Studio Series Sauvignon Blanc – SA Vineyards
Richard Hamilton Slate Quarry Riesling – McLaren Vale
Wicks Estate Sauvignon Blanc – Adelaide Hill
Bundaleer Golden Spike Pinot Gris – Clare*

RED WINE

*Angove Studio Series Cabernet Sauvignon – SA Vineyards
Bundaleer Shiraz – Southern Flinders
Richard Hamilton Shiraz – McLaren Vale
Richard Hamilton Lot 148 Merlot – McLaren Vale*

BEERS

*Hahn Premium Light
James Squire 150 Lashes
Hahn Super Dry*

SOFT DRINKS

*Coke Zero
Lemon Squash
Orange Juice
Mineral Water*

PRICING PER GUEST

*Prices are based on a minimum of 40 guests, and include waiter service.
Drinks can be supplied on consumption @ \$30.00 per bottle, from \$6.50 per beer and \$3 per soft drink.
BYO option also available.*

<i>1 hour</i>	<i>2 hours</i>	<i>3 hours</i>	<i>4 hours</i>	<i>5 hours</i>
<i>\$22</i>	<i>\$25</i>	<i>\$28</i>	<i>\$31</i>	<i>\$36</i>

