

Winter 2019 Share Menu

Our Share Menu is perfect for a variety of functions from casual office lunches to formal dinner events. This fresh, generous and seasonal menu has been designed to facilitate a flexible dining experience.

Canapés

Rare beef, black garlic, enoki and cucumber Japanese pancakes
Tapioca crisp with caper horseradish cream, salmon roe and dill (GF)
Oysters with gin and lime vinaigrette (GF)

Smaller

Heirloom beetroot, caramelised onion and goats cheese tarte tatin (V)
Duck leg croquette, cornichons and lemon cream
Gin cured kingfish, potato crisps, pink peppercorns and orange agrumato olive oil
Persian lamb cigar, date jam, hummus and pickled radishes
Charred whole baby leeks, burrata, soft boiled egg and thyme pangrattato
Grilled portobello mushroom stuffed with porcini, taleggio and tarragon (V)
Adel Blue cheese and pear tart, Barossa speck, pistachio pesto and balsamic glaze (CN)

Larger

Sticky beef cheek, white anchovy, parsnip puree, salsa verde (GF)
Rosemary roasted chicken, celeriac puree and cider glaze (GF)
Spiced salmon, beetroot hummus and crumbled feta (GF)
Crispy skin pork belly, maple roasted baby carrots and pearl cous cous
Lamb shoulder slow cooked in tomato, bay and olives (GF)

Sides

Tuscan kale and beans sautéed with lemon, chilli and garlic (V)
Freekeh, currant and pickled onion tabouli (V)
Cumin roasted Brussels sprouts, spiced chickpeas and whipped feta (V)
Turmeric cauliflower, tahini yoghurt, dates, olives and quinoa (V, GF, CN)
Oven roasted butternut pumpkin with barberries, goats' cheese and mint (V, GF, CN)
Celeriac, endive, pickled fennel and apple slaw (V)
Roasted potatoes with truffle salt and crispy sage (V, GF)
Charred broccoli, braised radicchio, rosemary almonds and lemon cream (V, GF)

Sweets

Maple panna cotta, roasted quince, candied fennel, honeycomb and sumac (V, GF)
Beetroot white chocolate mousse cake with mandarin gel and freeze-dried mandarin (V, CN)
Coconut black sticky rice with caramelised banana, kaffir lime meringue and coconut syrup (V, CN)
Poached pear with bay leaf and orange crème patisserie, macadamia crumble (V, CN, GF)
Lemon and yoghurt torte, citrus sherbet, green tea and white chocolate mousse (V)
Selection of local and imported cheese (V)

GF = Gluten free, CN = Contains Nuts, V = vegetarian, VE = Vegan

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Winter Share Menu	Share (cost per person)	
	On location	At Sprout
Two larger + two sides	\$49	\$54
Additional food options (cost per person)		
Savoury Canapé	\$5	\$5
Additional Smaller	\$12	\$12
Additional Larger	\$15	\$15
Additional Side	\$8	\$8
Additional Dessert	\$12	\$12
Selection of local and imported cheeses (two cheeses)	\$9	\$9
Charcuterie and antipasto platter	\$9	\$9
Cake cutting and service	\$5	\$5
Inclusions		
Chefs and kitchen staff	●	●
Food service staff		●
Serve ware	●	●
Glassware		●
Beverages		
Rubbish disposal	●	●
Cleaning	●	●
Travel*	●	
Additional cooking equipment hire		●
Venue hire#		
Venue set up (eight hours including event)		●
Venue pack down		●
Event styling (table decorations, chair covers etc)		
Audio-visual equipment		
Food and beverage staff		
Per staff member, per hour, minimum three hours <i>(one staff member per 15 guests recommended)</i>	\$39	
Other		
Minimum food spend	\$550	\$900
Venue hire		\$900
<p>*Travel < 30km from Adelaide CBD. Additional fees may be charged beyond 30km. #Maximum eight hours including event duration.</p>		

