

# Summer 2018

## Dine Menu

Dine is Sprout's premium service. All menu items are seasonal and use the highest quality ingredients available. Dishes are individually and meticulously plated and every dish is introduced to guests by our chefs. If you have a special occasion, an important function or simply love the best that South Australia has to offer, then Sprout's Dine menu is for you.

### Canapés

Coffin Bay oysters with gin and lime vinaigrette (GF)  
Kingfish, finger lime and native tartare on roasted potato crisp (GF)  
Chicken liver parfait and plum jam on walnut toast (CN)  
Bloody mary gel, prosciutto and pickled celery on cucumber (GF)

### Entree

House smoked salmon, horseradish cream, radish and blackberry with knäckebröd  
Harissa prawns, chive crème fraiche, charcoal lavosh and finger lime  
Chicken and ginger dumplings, edamame, dehydrated radish, bonito broth (GF)  
Slow cooked duck leg with lentils, apricot and rosewater labne (CN)  
Dukkah eggplant, mint salsa, smoked yoghurt, chilli oil and pomegranate molasses (GF, V, CN)

### Main

Poached chicken breast, crispy skin, sweetcorn puree, roasted corn, paprika popcorn, shallot jus (GF)  
Lamb backstrap, olive tapenade, zucchini puree, tomato and shaved squash salad, whipped feta (GF)  
Chilli caramel pork belly, eggplant, plum gel and Thai herb salad (GF, CN)  
Market fish, fragrant yellow curry, green mango salad and steamed rice (GF)  
Goats curd and pine nut ravioli, asparagus, roasted tomatoes, black garlic, burnt butter, 12 month parmesan (V)

### Dessert

Black sticky rice, fresh and dried mango, kaffir lime crumb and lime syrup (GF)  
Maple panna cotta, port jelly, pecans, freeze dried plum and blueberries (GF, CN)  
Rose meringue, lemon curd, strawberries, lemon cream, iced tea jelly, pistachio honeycomb (GF, V)  
Flourless chocolate cake, coconut mousse, cherry gel and coconut crisps (V)  
Selection of local and imported cheeses (V)

Menus may be subject to change depending on available ingredients.

GF = Gluten free, CN = Contains Nuts, V = vegetarian, VE = Vegan  
Note: Most dishes can be altered to meet most dietary requirements.



## 2018 Summer Dine Menu

Food options (cost per person)	On location	At Sprout
Entrée + main	\$59	\$65
Main + dessert	\$59	\$65
Entrée + main + dessert	\$75	\$80
Five course tasting menu (two entrées + two mains + one dessert)	\$110	\$115
<b>Additional food options (cost per person)</b>		
Artisan sourdough bread + cultured butter	\$3	\$3
Alternate drop (cost per course)	\$6	\$6
Charcuterie and antipasto platter	\$9	\$9
Selection of local and imported cheeses (three cheeses)	\$12	\$12
30 minute canapé package on arrival (choice of three canapés)	\$12	\$12
<b>Inclusions</b>		
Chefs and kitchen staff	●	●
Food service staff		●
Serve ware	●	●
Glassware		●
Beverages		
Rubbish disposal	●	●
Cleaning	●	●
Travel*	●	
Additional cooking equipment hire		●
Venue hire <sup>#</sup>		
Venue set up (eight hours including event)		●
Venue pack down		●
Event styling (table decorations, chair covers etc)		
Audio-visual equipment		
<b>Food and beverage staff</b>		
Per staff member, per hour, minimum three hours ( <i>one staff member per 15 guests recommended</i> )	\$39	
<b>Other</b>		
Minimum food spend	\$900	\$1200
Venue hire		\$900

\*Travel < 30km from Adelaide CBD. Additional fees may be charged beyond 30km.

<sup>#</sup>Maximum eight hours including event duration.

