

Summer 2018 Share Menu

Sprout's share menu is perfect for informal dining experiences or buffet style events. This menu is generous, fresh and satisfying and makes the most of beautiful seasonal produce.

Canapés

- Coffin Bay oysters with gin and lime vinaigrette (GF)
- Chicken liver parfait and plum jam on walnut toast (CN)
- Chilli caramel chicken skewers (GF)
- Buffalo mozzarella, heirloom tomato, basil powder on rye sourdough (V)

Smaller

- Heirloom tomatoes, burrata, crispy pancetta, peach and sourdough croutons (V)
- Sashimi tuna, charred corn, jalapenos, avocado and salsa verde (GF)
- Rare beef, labne, pickled fennel, hazelnut, watercress and blackberries (GF, CN)
- Chicken and ginger dumplings with XO sauce, black vinegar and Asian greens
- Zucchini flowers stuffed with goats curd, lemon and thyme (GF)

Larger

- Sumac salmon, freekeh & currant tabouli with roasted capsicum hummus (CN)
- Thyme and lemon marinated chicken with fennel, zucchini flowers and zucchini puree (GF)
- Oregano lamb rump with olive tapenade, watermelon, feta and cherry tomato salad (GF)
- Chilli tamarind pork belly, papaya and Thai basil salad (GF, CN)
- Goats curd and pine nut ravioli with asparagus and pesto (V, CN)

Sweet

- Grilled mango, mango curd, kaffir lime meringue, crème fraiche and raspberries (GF, V)
- Caramelised pineapple with spiced rum coconut mousse, macadamia and mint (GF, V, CN)
- Cherry and coffee parfait, crystalised white chocolate and cherry gel (V, CN)
- Rosewater and semolina cake, glazed peaches and honeycomb (GF, 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 Share Menu

Food options (cost per person)	On location	At Sprout
Three larger	\$45	\$50
One smaller + two larger + one sweet	\$55	\$60
Two smaller + two larger + two sweet	\$75	\$80
Additional food options (cost per person)		
Savoury canapé	\$5	\$5
Dessert canapé	\$5	\$5
Selection of local and imported cheeses (two cheeses)	\$9	\$9
Charcuterie and antipasto platter	\$9	\$9
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

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

#Maximum eight hours including event duration.

