

Autumn 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

- Middle eastern chicken skewers with spiced yoghurt sauce (GF)
- House smoked salmon, crème fraiche and pickled grape on sesame crisp (GF)
- Smoked duck, beetroot puree and horseradish on rye (CN)
- Oysters with gin and lime vinaigrette

Smaller

- Gin cured kingfish with cucumber, potato crisps, pink peppercorn and native greens (GF)
- Fig, gorgonzola, prosciutto and pecan open tart (CN)
- Pork and ginger dumplings with XO black vinegar and Asian greens
- Charred whole baby leeks, burrata, shaved zucchini, persimmon, and basil (V, GF)
- Hummus, spiced lamb mince, pine nuts, sumac and mint
- Roasted heirloom beetroot, horseradish cream, beetroot jam, parmesan breadcrumbs (V)

Larger

- Rosemary roasted chicken and fennel, buttered sprouts and jus (GF)
- Seared beef sirloin, parsnip puree and salsa verde (GF)
- Spiced salmon, chipotle yoghurt and roasted peppers (GF)
- Crispy skin pork belly, celeriac puree and cider glaze (GF)
- Slow cooked lamb shoulder (GF)

Sides

- Fresh fig, olive, witlof, basil and sticky balsamic (V, GF)
- Freekeh, currant and dill tabouli
- Charred corn, jalapenos, smoked almonds and pickled red onion (GF, CN)
- Pickled red cabbage and apple slaw (V, GF)
- Turmeric cauliflower, tahini yoghurt, dates, olives and quinoa (V, GF, CN)
- Oven roasted butternut pumpkin with pomegranate, goats' cheese, lentil and mint (V, GF, CN)
- Watercress, snow pea, baby cos and avocado salad with mint dressing (V)
- Roasted potatoes with pistachio and tarragon pesto (V, GF, CN)

Sweets

- Pomegranate and vanilla torte, lemon curd and white chocolate milk crumb (V, GF)
- Whipped coconut cream with charred pineapple, macadamia crumble and lime syrup (V, CN)
- Beetroot mousse cake with beetroot gel and dark chocolate crumb (V)
- Honey baked quince in Kataifi pastry, crème fraiche mousse and pistachio praline (CN)

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

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Autumn 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>		

