

ENTRÉE DISHES

Confit duck shallot thyme ballotine, cauliflower puree, duck salad	
Milk fed lamb rack, pea puree, dehydrated pea, braised lamb shoulder, mint	
Kingfish carpaccio, pickled cucumber, shaved radish, avocado mousse	GF
Honey glazed duck breast, baby vegetables, pickled cherry, juniper berry jus	DF
Roasted butternut pumpkin, sage, goat cheese ravioli, hazelnut butter	V
Chicken breast, truffle mousse, parsley potato puree, asparagus emulsion	GF
Fried zucchini flower, asparagus, crab crème fraiche, gazpacho sauce	
Herb crusted barramundi, fennel puree, confit fennel, crisp skin cracker	
Buffalo mozzarella, basil, slow roasted cherry tomato tart	V
Leek, taleggio, porcini mushroom risotto	GF / V
Chicken consommé, pearl barley, ricotta truffle dumpling	
Black Angus beef eye fillet, potato dauphinoise, glazed shallots, salsa verde	GF
King prawn, snapper, saffron risotto	
12 hour braised pork belly, semolina gnocchi, roasted cauliflower, pine nuts	GF
Potato parmesan gnocchi, beef cheek ragu, parmesan	
Black Angus scotch fillet, braise beef cheek, baby spinach, red wine jus	GF
Poached atlantic salmon, salad nicoise, quail eggs, crisp olive oil bread	DF
Confit ocean trout, zucchini, fried potato, seared sea scallop, tapenade	DF / GF
Braised veal, soft parmesan polenta, mustard greens	GF
Baby lamb rump, white bean puree, mixed wild mushrooms	GF
Chicken, chorizo, prosciutto terrine, oven baked bread	DF
Venison sirloin, roasted baby beetroots, du puy lentils, smoked speck	GF
Toasted brioche, grilled pear, goat curd, baby rocket, walnut	V
Berkshire pork loin, buttered savoy cabbage, raisins, crackling, jus	GF

DESSERTS

Chocolate truffle slice, white chocolate mousse, ginger nut crumble
 Coconut panna cotta, mango, crystallised lime, orange wafer
 Lemon curd tart, mascarpone, raspberry gel, poached strawberries
 Vanilla crème brulee, butter shortbread, caramelised baby pear
 Chocolate truffle, fruit macaroon, lemon curd tart, almond biscotti
 International cheeses, quince paste, muscatels, apple, lavash

V = Vegetarian

GF = Gluten free

DF = Dairy free

Our aim is to give you flexibility across our food and drinks and we will tailor a menu to suit your tastes and your budget. To make an enquiry or arrange a meeting, please contact Brent Parkes on 0448 727 537.

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