

ENTREE DISHES - Choose 3

Potato gnocchi, butternut pumpkin, sage, balsamic, hazelnut butter	V
Cured atlantic salmon, dill, pernod, juniper berries, beetroot marmalade	GF
Beef tenderloin carpaccio, horseradish, parmesan, rocket	GF
Vine ripened tomatoes, cherry tomatoes buffalo mozzarella, basil salad	V / GF
Sliced italian prosciutto, semi dried cherry tomatoes, baby basil, crisp olive oil bread	DF
Chicken liver parfait, oven baked bread, orange marmalade, cornichons	
Goat's cheese & creamed leek tart, caper smoked trout salad	
Chargrilled asparagus, green beans, ricotta, toasted walnuts, balsamic dressing	V / GF
Aged goat's cheese, pickled baby beetroots, olive tapenade	V / GF
Chicken, pork, duck terrine, cornichons, oven baked bread	DF
Rabbit, chicken & duck rilette, pickled cherries, rye bread toasts	
Saffron crab ravioli, poach lobster tail, bisque sauce (Add \$7.00 per person)	
Braised beef cheek, parmesan polenta, baby herbs	GF

MAIN DISHES - Choose 3

Grain fed beef rib eye, red wine jus, roasted cocktail potatoes	GF	
Chicken pie-braised chicken leg, wholegrain mustard, baby onions, speck, white wine		GF
Roasted lamb leg, garlic, dijon mustard, rosemary, black pepper, creamed leek, parmesan bread crust	DF	
Pork sausage, smoked pork belly, chicken thigh, cannellini beans, sage, cassoulet		
Crispy braised pork belly, pork liquid, cauliflower gruyere cheese gratin		
Buttermilk south fried chicken, tomato relish		
Veal & pork meatballs, olive, tomato basil braise, pasta riso		
Braised beef boneless short rib, mushrooms, shallots, cream, potato		GF
Prawn, blue swimmer crab cakes, lime aioli		
Swordfish, capers, lemon, tomato, black olive, parsley, spiced couscous		GF
Olive oil poached squid, vinegar, cucumber, cherry tomatoes, olives, iceberg		DF / GF
Floured whitebait, mayonnaise, cornichons, capers, parsley, garden salad		DF
Risotto of leek, pea, taleggio cheese and truffle		V / GF
Mixed wild mushrooms, porcini sauce, soft polenta		V / GF

SIDES

Roasted cocktail potatoes, rosemary, garlic	V / DF / GF
Selection of mushrooms, porcini sauce	V / GF
Mixed seasonal green vegetables, roasted almonds, confit lemon	V / DF / GF
Cauliflower, mustard, gruyere, parmesan gratin	V / GF
Creamed leeks, parmesan bread crust	V
Roasted baby vegetables (add \$2.00 per person)	V / DF / GF

SALADS

Cos lettuce, olive oil croutons, kassler bacon, soft boiled egg and anchovies	
Baby iceberg, red onion, baby herbs	V / DF / GF
Lentil, radish, parsley, quinoa, preserved lemon, roasted almonds	V / DF / GF
Rocket, pear, parmesan, walnuts	V / GF

DESSERTS

Belgium chocolate tart
Tiramisu - italian sponge biscuits with coffee & mascarpone
Caramelised apple, almond praline, almond cream
Vanilla panna cotta, citrus fruit, almond biscotti
Lemon curd tart with vanilla mascarpone
Pineapple upside down cake, passion fruit cream anglaise
Selection of international cheeses w/ 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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