

Ngeringa
Cultural Centre

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NGERINGA CULTURAL CENTRE

Ngeringa, (pronounced Ner-ring-ga), the Aboriginal word for sheoak, is perched on the hillside of Ngeringa Farm in the picturesque Adelaide Hills just outside Mount Barker.

Concerts have been hosted on the property for acclaimed national and international artists since the mid-1990s. In 2014 the modest concert room was demolished and replaced with a magnificent 220 seat concert hall purpose built for chamber music. Great care has been taken to ensure that the new hall has superb acoustics without compromising the spectacular sweeping views to the Mount Barker summit.

The state of the art and environmentally sustainable building, unveiled in August 2015, was funded by the Klein family; Ulrike Klein co-founded the internationally acclaimed skin care label, Jurlique. The Centre is built on what was the Jurlique Farm where many of the herbs, flowers and plants were grown for their natural skin care products. Renowned for using the best in biodynamic and organic ingredients, these values have influenced the design and vision for the Ngeringa Cultural Centre and are incorporated in the hospitality product offering.

Designed by leading architect Anton Johnson, the main hall can be quickly transformed from an open space flooded with natural light, to a black box suitable for AV presentations and focused learning. With retractable seating on both levels, the hall can be set for a magnificent wedding banquet for up to 180 guests.

Every aspect of the Centre has been designed with the sensory experience of the visitor in mind. With parking bays nestled into the edges of the garden there are multiple entry points which pass through native flora, traditional roses, lavender and other aromatic herbs, a sensory garden, large sculptures, a dry stone labyrinth, shady trees and a water feature.

The Centre is located just 40km from the Adelaide CBD and is an easy drive on the south eastern freeway which takes approximately 40 minutes. The tranquil location is in a beautiful rural setting surrounded by rolling hills and vineyards and is a short drive from Mount Barker.



A VENUE FOR ALL OCCASIONS

The proximity to Adelaide, the calibre of the fit out and the flexibility of the layout make Ngeringa Cultural Centre an attractive venue for corporate clients for a range of purposes including staff training, executive retreats and boutique conferences. Given the unique beauty of the setting, the Centre is a popular choice for weddings and special events. A self-contained annex adjacent to the hall provides bridal parties the perfect retreat location.

Venue flexibility was a key element of the architect's design brief, which make the Centre quick and simple to switch between uses. The concert hall can be quickly transformed from an open space flooded with natural light to a black box suitable for audio visual presentations and focused learning.

Examples of the styles of events held at the Centre include:

- **Weddings and celebrations**
- **Cocktail parties and networking events**
- **Breakfasts, lunches and dinners**
- **Meetings, seminars and workshops**
- **Corporate launches**
- **Award ceremonies**

Refer to tables opposite for capacities of each room configuration. Please note that indicated capacities are to be used as a guide only.



Full Auditorium	Capacity
Banquet (round table)	160
Cabaret	124
Cocktail	250
Long Table (lunch/dinner)	130
Theatre	220



Upper Auditorium	Capacity
Banquet (round table)	40
Cabaret	24
Cocktail	70
Long Table (lunch/dinner)	30
Theatre	83



Art Room	Capacity
Banquet (round table)	40
Cabaret	32
Cocktail	50
Long Table (lunch/dinner)	24
Theatre	30



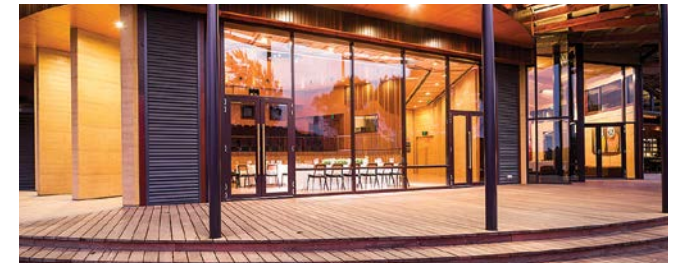
Wedding Ceremony (Garden)	Capacity
Banquet (round table)	-
Cabaret	-
Cocktail	-
Long Table (lunch/dinner)	-
Theatre	100



Lower Auditorium	Capacity
Banquet (round table)	120
Cabaret	100
Cocktail	180
Long Table (lunch/dinner)	100
Theatre	137



Alfresco	Capacity
Banquet (round table)	-
Cabaret	-
Cocktail	180
Long Table (lunch/dinner)	94
Theatre	N/A



Wedding Ceremony (Deck)	Capacity
Banquet (round table)	-
Cabaret	-
Cocktail	-
Long Table (lunch/dinner)	-
Theatre	50





FOOD PHILOSOPHY

A talented hospitality team has developed new dishes and flavour combinations for the Ngeringa Cultural Centre.

The menus created draw inspiration from the home-grown offerings found in Ngeringa's very own backyard. Great cooking starts with great ingredients and at Ngeringa, we're not short of options. Each dish shows respect for the land, the produce and ensures nothing goes to waste.

Each menu is complemented by fine wines from Ngeringa Vineyards, located on the Ngeringa Farm.

SINGLE ORIGIN MENU

You can't beat home grown produce and at Ngeringa Farm we have a bounty of fresh and seasonally farmed food grown in our very own backyard using organic and biodynamic farming principles. Our single origin menu sees our talented chefs work closely with our passionate gardeners to create inspiring menus incorporating the great bounty from the Ngeringa Farm—whether it's the grain-fed cattle or sheep bred on our pastures, the eggs laid by our free range chickens or the vegetables and herbs grown in our gardens. We relish the opportunity to tailor your unique menu from what nature provides us.

Menu subject to change according to seasonality & availability





Single Origin Lunch or Dinner

Three course menu from \$95 per person
Set entrée, alternate service main course
and set dessert

All dinner menus served with assorted bread rolls,
freshly brewed coffee, a selection of gourmet
and organic teas and petit fours

To add alternate service for entrée and or dessert
add **\$6** per person, per course

To add choice of entrée, main or dessert
add **\$12** per person, per course
(maximum of 2 choices per course)

To add pre-dinner canapés, select three items
from canapé menu add **\$15** per person

Plated Meals–Dinner & Lunch

Entrée

From the ground

Confit fennel, grilled baby fennel, fresh fennel,
basil, parsley, orange salad, orange & ASV dressing
(V, Vegan)

Roasted broccoli, toasted almonds, brussel sprout
leaves, grilled pears, baby spinach, balsamic red
onions, crispy red onion, ASV dressing (V, Vegan)

From the land

Roasted Jerusalem artichoke, artichoke puree, parsley,
preserved lime and lemon, roasted garlic, biodynamic
feta, lemon dressing, artichoke crisp (V)

Beetroot tarte tatin, slow cooked red onions
in red wine, chevre (V)

Herb marinated beef flank, raw seasonal vegetable
salad, garden herbs, grilled spring onions, ASV
dressing

Pulled roasted free range chicken salad, white master
stock braised shitake, grilled spring onions, tatsoi,
karkalla, white balsamic dressing

Spatchcock galantine, sweet potato and Urban
Sanctuary Honey, sauerkraut

Roast pork belly, cauliflower puree, pickled kohlrabi,
chicken jus

From the sea

Botrytis cured ocean trout, pickled red onion,
baby spinach and shaved cabbage salad, grapefruit,
chlorophyll & EVOO

Pickled MSC Coorong mullet, pickled pearl onions,
cucumber ribbons, shaved fennel, caper berry, rocket,
seeded mustard aioli

Grilled MSC King Prawns, raisin, candied orange
and macadamia salad, basil and chervil, desert limes,
pear vincotto



Mains

From the ground

Grilled baby gems, grilled pencil leeks, apple, grilled pears, muntries, orange segments, orange and spinach dressing
(V, Vegan)

From the land

Braised lamb ribs in pear glaze, fermented Chinese cabbage, pickled cucumber, kohlrabi and herb salad

Lamb rump, potato puree, kale, caramelised biodynamic yoghurt, preserved lemons and parsley

Pan seared organic chicken breast, cabbage and caraway, potato puree, heirloom carrots, ASV chicken gravy

Coconut milk braised beef ribs, Asian herb and papaya salad, preserved limes

Grilled grass fed fillet of beef, buttered herb potatoes, grilled leeks, roasted brussel sprouts, ASV chicken gravy

Free range pork osso bucco, braised Dirty Inc lentils, roasted winter vegetables, cabbage in white wine

From the sea

Robarra baby barramundi, roasted celeriac puree, grilled leeks, caper berry, fennel, pickled red onion and herb salad

Grilled Coorong mullet, warm potato and dill salad, beurre noisette, Meyer lemon, karkalla, iceplant, desert limes and herb salad

From the sweets pantry

Lemon curd tart, meringue drops, finger lime roe

B.-d. Farm Paris Creek milk and vanilla blancmange, custard apple custard, roasted rhubarb

Baked Adelaide Hills apple pies, native pepper berry ice cream, caramelised muntries

House-made vanilla slice, sourdough ice cream, Coopers stout glaze

Candied orange suet pudding, treacle rippled ice cream

Chocolate tart, crème fraiche, meringue

Steamed fig and chocolate pudding, warm chocolate sauce, chocolate sticks





ALFRESCO DINING

Enjoy the tailored Ngeringa experience with bespoke alfresco dining.

Below are sample menus only—ingredients will be adjusted in line with seasonality, availability and nature.

\$72 per person

Please select one starter and one from the oven, land or sea and then one from the sweets pantry. Both side dishes are included.

Starters

Baked bacon jam, biodynamic double cream brie, grilled house bread

Ricotta cheese, lemon salt, chilli and roasted eggplant dip, coriander, olive oil, paprika served with organic bread (V)

House made pork and chorizo sausage roll, apple and beetroot jam

Half dozen Coffin Bay Oysters, lemon

Garlic and rosemary house bread

Oven baked biodynamic camembert fondue, fresh house baked bread, house made quince puree

From the pizza oven

Margarita homemade organic tomatoes sauce, cherry tomatoes, bocconcini cheese and fresh basil (V)

House made bacon jam, caramelized onion, Woodside goat's curd, garden fresh herbs

Roasted pumpkin, sweet potato, beetroot, black olive, goat's curd and herb pesto (V)

Adelaide Hills double smoked meats with organic chicken spicy sausage, air dried salami and house made BBQ chipotle sauce

Chilli prawns with organic cherry tomatoes, Spanish onion, wild rocket and chilli mayo

Free range roasted chicken, biodynamic brie, finished with preserved lemon and zesty parsley yoghurt



From the land

Shaved carrot salad, fennel and carrot jam, feta and pistachios, herbs (V)

Free range pork osso bucco, braised Dirty Inc lentils, roasted winter vegetables, cabbage in white wine

House made lamb sausage, roasted swedes and parsnips, carrots, silverbeet, ASV chicken gravy

From the sea

Baked deep sea leather jacket trunks, roasted onion and Jerusalem artichoke, preserved lemon and parsley, Ngeringa EVOO

Charcoal grilled whole King George whiting, grilled preserved lemon and kipfler potato salad, biodynamic butter and caper sauce

Pickled Coorong mullet salad, lime, red onion, shaved radish, parsley and coriander, pickled red chili

From the sweets pantry

Warm Adelaide Hills apple pie, dried muntie and macadamia ice cream

Honey and brandy soaked almond cake, warm red wine and cinnamon poached pears, B.-d. Farm Paris Creek lemon myrtle yoghurt

Hot chocolate fondant with salted caramel ice cream

Sides included

Adelaide Hills mixed lettuce salad cherry tomatoes, Kalamata olives, red onion and a cider dressing (V, Vegan)

Roasted potatoes, balsamic and sea salt (V, Vegan)



TAKE THE JOURNEY

Let our chefs create a bespoke menu on the day based around produce available to Ngeringa at the time of your visit.

From **\$62** per person

Please advise staff for allergy free and vegan options—
prices subject to change. All menus are subject to seasonal
availability and best produce approach.

Example menu

Shared plates to start

Ricotta cheese, lemon salt, chilli (v)

Roasted eggplant dip, coriander, olive oil, paprika (V, Vegan)

Served with oven baked bread

House made pork and chorizo sausage roll, apple and beetroot jam

Large plates to share

Baked bacon jam, biodynamic double cream brie,
grilled organic bread

Marinated BBQ chicken, on warm potato salad,
gherkins, roasted garlic cream sauce

Seasonal vegetable salad, Adelaide Hills herb
and yoghurt dressing (V)

Adelaide Hills mixed lettuce salad, cherry tomatoes,
Kalamata olives, red onion and a cider dressing
(V, Vegan)

Not to share

Hot chocolate fondant with salted caramel ice cream





MEETINGS AND CONFERENCES

Coffee Breaks

Freshly brewed coffee and a selection of teas
\$5 per person

Freshly brewed coffee and a selection of teas,
served with one item from the sweet, savoury
or healthy selection **\$9** per person

Additional menu items **\$5** per item per person

Orange juice served on consumption **\$16** per jug

Continuous Tea and Coffee Service

4 hours maximum **\$12** per person

8 hours maximum **\$16** per person



Sweet Selection

Portuguese custard tarts with flaky pastry
 Scones with Beerenberg jam and double cream
 Mini muffins with assorted flavours
 Fudgy wudgy chocolate cookies
 Apricot and macadamia cookies
 Pecan brownie slice
 Salted caramel and chocolate tartlets
 Assorted friands
 Almond croissants
 Mini baked cheesecakes
 Carrot cake with cream cheese frosting
 and toasted coconut

Savoury Selection

Finger sandwiches with assorted fillings
 Warm ham and cheese croissant
 Mini pies, including beef, chicken and lamb
 Assorted quiches with meat and vegetarian fillings
 Arancini selection to include pumpkin,
 sage & pecorino and mozzarella, tomato & basil

Healthy Options

Whole fruit
 Platter of sliced fruit and fresh berries
 Mini yoghurt pots with crunchy granola
 Linseed, sunflower and almond slice
 Date bites in mini muffin papers
 Bran & apple and cranberry & chia seed muffins
 Be Natural yoghurt slices
 Oat drinks
 Muesli and Angaston dried fruit slice
 Mini cup of trail mix



Working Lunch Buffet

\$35 per person

Chef's selection of flatbreads, baguettes, sandwiches & wraps with gourmet fillings

Hot item

Roasted potatoes, balsamic and sea salt (V, Vegan)

Served with:

Echunga mixed lettuce salad, cherry tomatoes, Kalamata olives, red onion and a cider dressing (V, Vegan)

Juice, mineral water, freshly brewed coffee and a selection of teas

Pizza Buffet Lunch Menu

\$42 per person

Minimum of 20 people

Select three pizzas from the following:

Roasted pumpkin, sweet potato, beetroot, black olive, goat's curd and herb pesto (V)

House made bacon jam, caramelized onion, Woodside goat's curd, garden fresh herbs

Adelaide Hills double smoked meats pizza with spicy sausage, salami, organic chicken and house made BBQ chipotle sauce

Margarita homemade organic tomato sauce, cherry tomatoes, bocconcini and fresh basil (V)

Free range roasted chicken, biodynamic brie, finished with preserved lemon & zesty parsley yoghurt



Served with:

Echunga mixed lettuce salad, cherry tomatoes, Kalamata olives, red onion and a cider dressing (V, Vegan)

Seasonal vegetable salad, Adelaide Hills herb and yoghurt dressing (V)

To finish

Selection of house made mini desserts

Juice, mineral water, freshly brewed coffee and a selection of teas



To complement your lunch, please add from our selection below:

Sliced fruits and seasonal berries (V, Vegan)

\$6.5 per person

King Island cheeses, fresh and dried fruits, assorted nuts and water crackers

\$10.5 per person

Local Adelaide made cheeses, fresh and dried fruits, Willunga almonds, Barossa quince paste, water crackers

\$14 per person



Post Seminar Sundowner

\$29 per person

(45 minutes service)

Select two items from the following selection:

Bowls of spicy nuts, rice crackers, potato crisps and savoury cheese twists

Antipasto platter with local smoked smallgoods, grilled chorizo, marinated olives, roasted peppers, dried tomatoes and fresh bread

Dips and crudites platter, with two dips, fresh vegetable spears, grilled flat breads and fresh sliced baguette

Sliced fruits and seasonal berries

King Island cheese, fresh and dried fruits, assorted nuts and water crackers



Sundowner Beverage Package

2 hour package (per person)

\$38

3 hour package (per person)

\$42

5 hour package (per person)

\$49

Ngeringa Growers Series sparkling wine NV

Ngeringa Growers Series sauvignon blanc

Ngeringa Growers Series shiraz

Coopers Clear, Coopers Light and soft drinks

Beverage Packages

Package 1

2 hour package (per person)	\$38
3 hour package (per person)	\$42
5 hour package (per person)	\$49

Ngeringa Growers Series sparkling wine NV

Ngeringa Growers Series sauvignon blanc

Ngeringa Growers Series shiraz

Coopers Clear, Coopers Light and soft drinks

Package 2

2 hour package (per person)	\$40
3 hour package (per person)	\$45
5 hour package (per person)	\$53

Ngeringa Growers Series sparkling wine NV

JE Assemblage white

JE Syrah

Coopers Clear, Coopers Light and soft drinks

Package 3

2 hour package (per person)	\$85
3 hour package (per person)	\$105
5 hour package (per person)	\$115

Ngeringa Eclat NV Sparkling

Ngeringa Rosé

Ngeringa Viognier

Ngeringa Chardonnay

Ngeringa Pinot Noir

Ngeringa Syrah

Coopers Clear, Coopers Light and soft drinks







BREAKFAST

Continental Buffet

\$29 per person

Served with freshly brewed coffee and a selection of teas

Fresh orange juice

Served to the table

Platters of fresh sliced and whole seasonal fruit (V, Vegan)

Mini Danish pastries with fruit, chocolate and custard fillings

Assorted petite muffins

Ham and cheese croissants

Tomato, cheese and pesto croissants (V)

Home baked breads with Beerenberg fruit preserves



Plated Menu

\$37 per person

Served with freshly brewed coffee
and a selection of teas

Fresh orange juice

Served to the table

Platters of fresh sliced and whole seasonal fruit
(V, Vegan)

Mini Danish pastries with fruit, chocolate
and custard fillings

Assorted petite muffins

Millie's Bakery Mount Barker breads
with Beerenberg fruit preserves

From the Pan

Select one item from the following selection:

Free range scrambled eggs, Barossa bacon rasher, beef
chipolata, slow roasted tomatoes, grilled field mushrooms,
toasted Turkish bread

Mini beef fillet medallion, chicken chipolata, Barossa
bacon rasher, free range scrambled eggs, herb potato
rosti, grilled Turkish bread

Smoked salmon, free range poached eggs, toasted
Toscana, salsa verde, grilled asparagus and tomatoes

Eggs Benedict, toasted English muffin, leg ham, free
range poached eggs, buttered spinach, hollandaise

Eggs Florentine, toasted English muffin, leg ham, free
range poached eggs, buttered spinach, hollandaise (V)

Sautéed spinach, roasted seasonal vegetables, blistered
truss tomatoes, grilled portobello mushroom, asparagus,
olive focaccia (V, Vegan)

Spinach & fetta scrambled eggs, blistered truss tomatoes,
grilled portobello mushroom, asparagus, olive focaccia (V)

Free range poached eggs, Barossa bacon, Spanish
chorizo, charred wood oven bread, herb baked vine
tomato, spinach & mushroom frittata, potato rosti

Free range scrambled eggs, chicken & herb chipolatas,
caponata, grilled haloumi



LUNCH AND DINNER MENU

Three Course Menu

\$72 per person

Set entrée, alternate service main course and set dessert

All menus served with Millie's Bakery Mount Barker breads, freshly brewed coffee, a selection of teas and petit fours

Entrée

Cold Selection

Adelaide Hills antipasto plate, local charcuterie ham, grilled chorizo, gypsy speck, local olives, frittata, white balsamic marinated vegetables, fig paste, grissini

Coorong mullet ceviche, radish, garden peas, verjuice, citrus pearls, micro sprout

King salmon, confit vegetable salad, salted capers, lemon pressed olive oil

Lobster, shaved fennel and citrus salad, orange vinaigrette, mixed herbs

Spiced and grilled lamb salad, Adelaide Hills goat's cheese, sugared walnuts, petite herb salad, balsamic reduction

Adelaide Hills venison, glazed pear, marinated chevre, juniper powder, fig vincotto

Hot & Warm Selection

Sea scallops, shaved gypsy speck, cauliflower cream, roasted curried almond brittle

BBQ king prawns, crab & saffron risotto, citrus sauce vierge, crystallised fennel

Crisp pork belly, pickled shimeji mushroom, cider gel, apple salted puffed pork rind

Cider braised pork belly, celeriac puree, semi dried plums, raw vegetable salad

Pressed lamb shoulder, dried olive & rosemary crumb, potato pastry & pea puree

Adelaide Hills goat's curd & shallot tarte tatin, beetroot jelly, salted olives & watercress (V)

Vegetarian tart, roasted maple glazed sweet potato, crumbled feta, walnuts, wild rocket salad (V)

Main Course

Beef

Beef fillet, parsnip & mustard gratin, smoked onion puree, balsamic roasted heirloom vegetables

Charred beef fillet, roasted smoked paprika & lemon kipfler potatoes, roasted red pepper salsa

Red wine braised beef cheek, potato & roasted garlic puree, caramelised shallots, eggplant tomato chutney

Slow cooked BBQ beef ribs, sweet potato puree, crispy speck, pickled red cabbage, house-made ketchup

Beef fillet, fondant potato, wilted greens, red wine pickled onions, red wine jus

Lamb

Slow cooked lamb rump, silky pumpkin puree, roasted vegetable salad, pea & mint gel

Lamb rack, garden pea risotto, honey soused heirloom carrots & jus

Grilled 2 rib lamb cutlet, mushroom tart, slow cooked shoulder, roasted truss tomatoes, lamb jus

Poultry

Charred chicken breast, pancetta & leek hash brown, roasted sweet corn, buttered forest mushrooms

Tomato & oregano braised chicken, soft goats cheese polenta, green olive & red pepper caponata

Spiced chicken breast, eggplant pahi, yellow dahl, mango chutney & yoghurt

Twice cooked chicken, celeriac, roasted baby beetroot salad, prunes, candied fennel

Seared duck breast, confit leg, pickled red cabbage, maple baked baby pear, brioche, walnut crumb

Pork

Five spice pork belly, steamed greens, crispy shallots, Szechuan apple, chilli ginger caramel

Sous vide pork belly, crackling, cider baked vegetables, apple & date chutney

Seafood

Pan-fried barramundi, saffron skordalia, gypsy speck, curried almond & cauliflower granola

Local snapper fillet, grilled potatoes, sweetcorn puree, needle leeks, crisp flat pancetta

Atlantic salmon fillet, lobster risotto, grilled nicoise vegetables, roasted pine nuts, salsa verde

Vegetarian option available according to seasonal produce.







Dessert

Caramelised bread and butter pudding, whisky ice cream

Blueberry custard tart topped crumble, vanilla cream

Yoghurt panna cotta topped berry compote, chocolate biscotti

New York baked cheesecake, butterscotch and gingerbread ice cream

Passionfruit curd tart, scattered Italian meringue, zesty raspberry coulis, double cream

Rich dark chocolate tart, berries, praline mousse

Rich soft centre chocolate pudding, vanilla bean ice cream

Pistachio cheesecake topped with light white chocolate and sour cherry mousse

Devils chocolate mousse cake set between soft chiffon sponge layers filled with raspberry jelly

Lemon curd tart, toasted meringue, bitter chocolate sorbet

Banana custard spring rolls, passionfruit sorbet, chocolate ice cream

Layers of chocolate cake filled with white chocolate and cinnamon mousse

Individual King Island cheese plate, fresh and dried fruits, assorted nuts and water crackers

Chef's selection of mini desserts, served on platters for each table to share

To complement your menu selection

Cheese Platter **\$16** per person

Selection of local Adelaide Hills cheeses, fresh and dried fruits, SA almonds, Barossa quince paste, water crackers and sliced baguette (served to the table)

To add alternate service for entrée and or dessert add **\$6** per person, per course

To add choice of entrée, main or dessert add **\$12** per person, per course (maximum of 2 choices per course)

To add pre-dinner canapés, select three items from canapé menu add **\$12** per person



COCKTAIL PACKAGES

Canapés

1 hour—selection of 5 canapés

\$25 per person

1.5 hours—selection of 8 canapés

\$40 per person

2 hours—selection of 10 canapés

\$50 per person

Cold Selection

Coffin Bay oysters

Hot smoked salmon pâté mini bagel, dill, crème fraiche and horse radish

Mustard seed eggplant and potato crostini, apple and mint yoghurt, curry leaf (V)

Vegetarian cold rolls, house-made peanut sauce (V, Vegan)

House-made Dirty Inc. chick pea hummus, caramelised yoghurt, Raw Urban Sanctuary Honey, preserved lemon and parsley crostini (V)

Vichyssoise, Coorong smoked mullet crumbs, Ngeringa fresh herbs

Kingfish ceviche, citrus, coconut milk, karkalla

Roast organic chicken mini bagel, Dijon custard, avocado puree

Lamb, pepperberry and kutjera crust, Beerenberg mint jelly

Mini pork banh mi, cucumber, pickled carrots, Asian herbs, Maggie Beer pâté



Hot Selection

Roasted baby beetroots, goats cheese and potato puree, herb salad (V)

Vegetable slider, house pickled vegetables, buffalo curd (V)

Leek, cabbage, caraway and cheddar croquettes (V)

Butternut pumpkin and olive tartlet, Devine Dairy feta (V)

Prawns, smoked eggplant puree, grilled capsicum custard

Beef sliders, pickled cucumbers, cheddar, herb salad

Assorted locally baked mini pies, pasties and sausage rolls

Braised shitake mushrooms, grilled spring onions, pickled cabbage, brioche bun (V)

Pear and soy braised beef rib, apple and celeriac remoulade, brioche bun

Hand-made vegetarian spring rolls (V, Vegan)

Hand-made pork spring rolls

Bacon jam tartlet, pecorino cheese, sticky red onion

Sweets Selection

Locally baked warm apple pie, crème fraîche

Warm mini doughnut balls, sugar and cinnamon

Panna cotta cups, fruit jelly, granola

Chocolate fudge cake, crème fraîche

Mini lemon curd tart, Italian meringue

GLOSSARY

Arancini	crumbed and fried rice ball	Caponata	Sicilian eggplant dish cooked with other vegetables along with sweetened vinegar and capers like a sweet and sour sauce	Crostini	are an Italian appetizer consisting of small slices of grilled or toasted bread with topping
ASV	aged sweet vinegar				
Atchara	pickled carrot and white radish	Carolina sauce	American BBQ sauce	Dacquoise	egg white sponge cake
Baby gems	a small compact lettuce of the cos variety	Cassava crackers	Indonesian style cracker, similar to prawn cracker made from cassava	Dahl	is dried pulse which has been split, usually referring to a curry or Indian stew prepared from these pulses
Banh mi	Vietnamese bread roll usually filled with pickled vegetables, meatballs, pâté, Vietnamese pressed meat	Ceviche	seafood dish popular in the coastal regions of South America, typically made from fresh raw fish and cured with citrus juices	Desert lime	tiny native Australian lime, used whole
Beurre Noisette	warm butter sauce from browned milk solids with a translation from the French language— <i>hazelnut butter</i>			Dirty Inc	celebrity chef Simon Bryant's brand of lentils and ingredients
B.-D.	biodynamic	Chana dhal	Indian spiced lentil stew	Dukkah	a toasted mix of spices and crushed nuts
Biodynamic	method of organic farming - one of the first sustainable agriculture movements	Char sui	Chinese meat cooking method, a sweet BBQ meat	Echunga	is a small town in the Adelaide Hills located 34km South East of Adelaide
Blancmange	sweet French dessert usually thickened and or set by gelatine	Chevre	French word for goat's cheese	Empanada	Spanish style stuffed bread or pastry much like a vegetable pasty
Blini	mini pancake	Chim churi	South American spicy fresh parsley and herb marinade	EVOO	extra virgin olive oil
Bombe Alaska	ice cream filled meringue coated torched dessert	Chipolata	mini sausage	Fermented	in food is the conversion of carbohydrates to alcohols and carbon dioxide or organic acids using yeast, bacteria or a combination of both
Bourguignon	French beef stew rich in red wine and herbs	Chipotle	smoked chilli sauce		
Brandade	dip made with salted fish and bread	Chlorophyll	term used for closely related green pigments important for the biomolecule of green plants	Florentine	a dish prepared with spinach
Bush banana	Australian native ingredient size of a small egg, used raw, flavour like fresh peas	Chorizo	spicy Spanish sausage	Focaccia	flat Italian oven baked bread similar to style and texture of pizza bread
Bush tomato	or Kutjera, strong pungent taste of tamarillo and caramel, somewhat sour taste	Churros	fried Spanish donut, long star shaped dusted with sugar	Frangipani	almond meal tart filling
		Confit onions	whole onions cooked in olive oil	Friand	flourless almond cake baked in a small mound or tin
		Congee	type of rice porridge popular in Asian countries		
		Crème fraîche	set sour cream		
		Croquetas	fried breadcrumbed food roll containing mainly potato and meat and cheese		

Frittata	italian egg based omelette or crustless quiche	Nicoise	composed salad of tomatoes, tuna, boiled eggs, Nicoise olives and anchovies dressed in a vinaigrette	Salt bush	Australian native cabbage leaf (<i>used small</i>)
Gazpacho	cold spicy tomato and cucumber soup	Organic	form of agriculture that relies techniques such as crop rotation, green manure, compost and biological pest control	Samphire	edible succulent grown in sand dunes
Gnocchi	Italian potato dumplings			Scallions	spring onions
Granola	toasted muesli	Osso Bucco	cross cut veal shanks (or any animal shank such as pork)	Skordalia	a Greek dish usually containing garlic and a thick puree of potatoes, walnuts, almonds or liquid-soaked stale bread blended with olive oil until smooth
Gremolata	fresh chopped parsley and grated lemon zest	Paella	Spanish style risotto	Shimeji	group of mushrooms native to East Asia
Griddled	grilled on a metal plate usually corrugated	Pakora	Indian vegetable fritter	Sous vide	to cook in a sealed bag under pressure at low constant temperature
Gruyere	hard yellow cheese, named after a town in Gruyeres, Switzerland	Pancetta	Italian bacon	Spatchcock	culled immature male chicken
Hollandaise	a warm emulsion of egg yolk and liquid butter usually seasoned with lemon juice	Pecorino	Italian style hard cheese made from ewes milk	Speck	cured pork belly (fatty bacon)
Hoi sin	Chinese plum sauce	Pepperberry	commonly known as Mountain Pepper is a shrub native to woodlands of south east Australia. The berries and leaves may be eaten known more for its floral flavours and characteristics with slight pepperiness	Takatala	a spicy African sauce from Beerenberg
Ice plant	succulent plant native to Australia covered with large, glistening water vesicles reflected in its common name "ice plant"			Tarte tatin	puff pastry disk cooked under its filling
Jamon	Spanish word for ham, dry cured ham from Spain	Pomegranate molasses	thick pomegranate syrup	Terrine	layered and pressed loaf of food, typically sliced thin
Kai lan	Asian broccoli	Papadam	Indian wheat bread, very thin and crispy fried	Tortilla	frittata
Karkalla	or pig face is a succulent native to southern Australia	Porchetta	seasoned roasted rolled loin of pork	Vincotto	or Sapa is made from cooking or reduction of unfermented grape must until it's a fifth of its volume
Kombu	edible kelp widely eaten in East Asia	Porcini	dried mushroom	Weich's	brand of locally made Barossa dried egg noodles
Lardons	batons of bacon (or lard)	Profiteroles	choux bun or cream puffs	Weisswurst	German white sausage
Lemon Myrtle	bushfood, leaves with citral purity, higher than lemon grass	Puy lentils	tiny French lentil	Witlof	bitter leaf
Massaman	Thai coconut milk based curry	Quinoa	low GI seed similar to a grain once cooked	Wom bok	Asian cabbage
Mizuna	mildly flavoured Asian salad greens	Raita	minted yoghurt	Vichyssoise	a thick soup made of pureed leeks, onions, potatoes and cream traditionally served cold
MSC	Marine Stewardship Council	Ras el hanout	Arabic spice blend	(V)	Vegetarian
Muntrie	native berry, high in vitamins	Remoulade	mayonnaise based sauce		
Nam jim	Thai dressing of lime, chilli and fish sauce	Rosti	a Swiss dish consisting of grated potatoes baked in a pan until golden and crunchy		
Native peach	Quondong, tart berry with peach / rhubarb characteristics	Sake	rice wine		



RECOMMENDED SUPPLIERS

Accommodation

Adelaide Hills Accommodation Group
08 8388 1000
themanna@kirkbee.com.au
www.adelaidehillsaccommodation.com.au

Transfers

Smart Car
1300 1300 20
res@smartcaraustralia.com
www.smartcaraustralia.com

Photography

Joel Roosa Photography
0413 383 732
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www.joelroosaphotography.com.au

Cakes

Patisserie Jin
Jinny Shin | 0403 287 948
Selly3525@hotmail.com

Florists

Bliss Events
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0400 926 133 | 0416 351 103
info@blissevents.net.au
www.blissevents.net.au

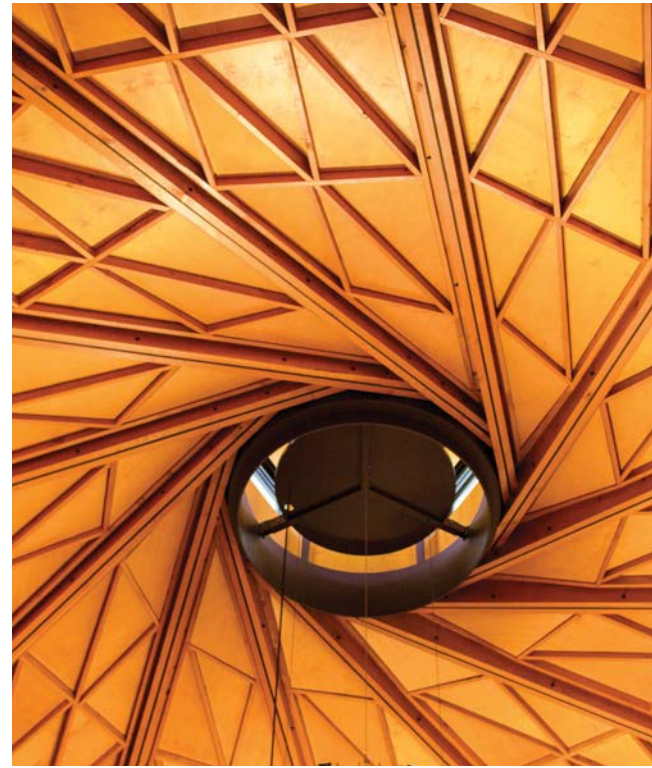
Tenth Meadow
www.tenthmeadow.com
morgan@tenthmeadow.com

Services

The following services are available

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