

THE SOMERTON • **S** • BAR & BISTRO



**functions**



# the details...

**Saturday** evenings **April - October**, require a **\$4000 minimum spend**, however there is no venue hire fee.

**Saturday** evenings **November - March** require a **\$5000** minimum spend, no venue hire fee.

Other days of the week, minimum spends vary and can be negotiated.

Evening functions can begin at 6pm onwards and must conclude at midnight. Day time functions can start at 12pm onwards and must conclude by 4.30pm.

Our capacity is 150 guests for cocktail style or 120 for sit-down.

You are welcome to choose catering from one menu, or a combination. We have a range of gluten free and vegetarian options.

Beverage tabs may be set at any dollar amount, we will liaise with you throughout the day / night as to where the tab is sitting. Alternatively you can have guests pay for their own drinks, which also contributes to the minimum spend.

Beverage tabs may be narrowed down to a select few of your choice, in which case a custom menu will be designed for your guests to choose from. Any other drinks will be purchased by the guests themselves. Otherwise, you may leave the tab open and let guests choose from any beer / wine etc. **No subsidised drinks.**

You are welcome to bring in decorations and should you like to drop anything off the day before, we can accommodate this. Likewise, if you wish to leave anything here and pick up during the week after your function, this can be arranged.

With regards to music, you're welcome to bring in a DJ or band (**guidelines apply**), or alternatively just plug in a device – laptop / iPhone etc. – straight into our audio system via an auxiliary cable.

We also have a large screen TV should you wish to run a slide show of photos. This just requires you to bring in a laptop with HDMI capability (we have the cable).

We are licensed until midnight, meaning we do have to cease serving alcohol at midnight and guests are to exit the venue by 12.30am.

There is a lift if any of your guests require this.

The table setup for the venue can be discussed prior. We can leave the dance floor area free. We can also set up a cake and gift table or sign table if need be.

Table cloths are provided free of charge for all high-top tables. Any additional cloths requested will be charged at \$10 each. These are available in black or white.

All platter and canape food is walked around the room by staff, with drinks served at the bar.

**We welcome any questions; Kate and Charles can be contacted on 0402 891 040 or at [functions@thesomerton.com.au](mailto:functions@thesomerton.com.au)**

# THE SOMERTON

# • S •

## BAR & BISTRO

# platters

## hot

CHUNKY CHIPS • GF	\$60
SIDEWINDERS	\$65
SWEET POTATO CHIPS • GF	\$65
CHICKEN BREAST NUGGETS • GF X50	\$80
GOURMET BEEF PIES X20	\$80
SAUSAGE ROLLS X20	\$75
MINI LEEK & GRUYERE TARTS • V X16	\$80
SMOKED CHICKEN & SAFFRON ARANCINI X20	\$70
MUSHROOM & TRUFFLE ARANCINI • GF • V X20	\$70
ASIAN PLATTER	\$90
Dim Sims x20      Samosas • VE x 20	
Spring Rolls • VE x20      Prawn Cones x10	
SALT & LEMON PEPPER SQUID GF x1kg	\$80
PIZZA 12" **GF & VE AVAILABLE**	\$26ea
• Pumpkin & Spinach with Persian feta • V	
• Prawn & chorizo	
• BBQ Chicken	
• Ham & pineapple	

## cold

HOUSE-MADE DIPS • V	\$65
**GF & VE AVAILABLE**	
with crudites & pita	
ASSORTED SUSHI • GF X 50 PIECES	\$100
OYSTERS • GF X36	\$160
Natural	
Kilpatrick	
ANTIPASTO **GF AVAILABLE**	\$150
Marinated olives, sun-dried tomatoes, Persian feta, cured meats, smoked salmon, olive oil, dukkah, grissini & breads	
CHEESE **GF AVAILABLE**	\$150
Selection of cheeses, mixed nuts, quince paste, dried, fruits, Lavoche & crackers	

**\*\*GF & VE AVAILABLE\*\* will incur \$5 extra cost per platter**



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# canapés

minimum 40 guests

5 items 35 pp • 7 items 47 pp • 10 items 65 pp

## hot

MUSHROOM & TRUFFLE ARANCINI • GF  
SMOKED CHICKEN & SAFFRON ARANCINI  
LAMB KOFTA W MINTED PEA PESTO • GF  
VEGETARIAN FILO PARCELS • V  
SALMON CROQUETTES  
ANGUS BEEF SLIDERS • GFA  
CRISP PORK BELLY  
W APPLE & CELERY REMOULADE • GF

## cold

TOMATO & BASIL BRUSCHETTA • GFA  
SMOKED SALMON, DILL CREAM FRAICHE & CROSTINI • GFA  
BEEF TARTARE, AIOLI & CRISP BREAD • GFA  
CHICKEN PATE, PASSION FRUIT & PISTACHIO  
ON RYE CRISP • GFA  
CITRUS CURED SALMON  
W AVOCADO & CRISP BREAD • GFA  
OYSTERS • NATURAL OR KILPATRICK • GF  
SA PRAWNS W AIOLI • GF

## sweet

LEMON MERINGUE TART • GF  
CHOCOLATE FUDGE CAKE • GF

**\*\*GF AVAILABLE\*\* will incur extra cost**



# THE SOMERTON



BAR & BISTRO

# set menu

minimum 40 guests

## ALTERNATE DROP

2 ENTREE 2 MAIN	60 pp
2 MAIN 2 DESSERT	55 pp
1 ENTREE 2 MAIN 1 DESSERT	65 pp
2 ENTREE 2 MAIN 2 DESSERT	75 pp

**GUEST CHOICE** add 6 pp

**ADDITIONAL COURSES** add 6 pp

## main

**CHICKEN BREAST** • GF  
prosciutto, truffle farce, asparagus, creamy mash & red wine jus

**PORK SCOTCH** • GF  
apple puree, roast cauliflower, cavolo nero crisp & red wine jus

**BEEF TENDERLOIN** • GF  
roast pumpkin, leek jam, broccolini & red wine jus

**NT BARRAMUNDI** • GF  
spinach puree, olive & potato skordalia

**ATLANTIC SALMON** • GF  
dukkah crust, quinoa tabouli & aioli

**LAMB RUMP**  
eggplant, broccolini, Persian feta & saffron pearl cous cous

**LENTIL AND PEA MASALA** • GFA  
rice pilaf, pappadums & raita

## entree

**MALAYSIAN LAKSA** • GF  
bean shoots & fresh herbs

**RICOTTA AND PUMPKIN CRESPELLA**  
Napolitano sauce, Grana Padana Parmesan & pepitas

**LEEK AND GRUYERE TART** • GFA  
with rocket salad

**VIETNAMESE CHICKEN AND WATERMELON NOODLE SALAD** • GF

**CHILLED BEEF TENDERLOIN** • GF  
truffle hummus, caper and cornichon salsa & Pendleton olive oil

**CURED ATLANTIC SALMON** • GF  
potato salad, pickled beetroot & fennel

**PRAWN CUTLETS** • GF  
avocado salsa & cocktail sauce

## dessert

**LEMON MERINGUE TART** • GFA  
with vanilla bean ice cream

**PAVLOVA** • GF  
cream and berries

**CHOCOLATE FUDGE CAKE** • GF  
double cream & berry coulis

**BASIL PANNA COTTA** • GFA  
balsamic strawberries & vanilla biscuit

**STRAWBERRY & CHAMPAGNE JELLY** • GF  
cream & meringues

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# tasting menu one

minimum 40 guests

95 pp

*guests are each served all dishes below*

SOUR DOUGH ROLLS & WHIPPED BUTTER

## entree

LEEK & GRUYERE TART • GFA

VIETNAMESE CHICKEN & WATERMELON NOODLE SALAD • GF

CURED ATLANTIC SALMON, POTATO SALAD, PICKLED BEETROOT & FENNEL • GF

## main

PORK BELLY, APPLE PUREE & ROAST CAULIFLOWER • GF

BEAN & QUINOA RAGOUT & CREAMY POLENTA • GF

LAMB KOFTA & PEA PESTO • GF

## dessert

PASSION FRUIT CHEESECAKE • GF

CHOCOLATE FUDGE CAKE • GF

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# tasting menu two

minimum 40 guests

85 pp

*guests are each served all dishes below*

SOUR DOUGH ROLLS & WHIPPED BUTTER

## entree

SAFFRON SMOKED CHICKEN ARANCINI & AIOLI

PRAWN CUTLETS, AVOCADO SALSA & COCKTAIL SAUCE • GF

CARAMELISED ONION & PERSIAN FETA TART • GFA

## main

BEEF TENDERLOIN, ROAST PUMPKIN, LEEK JAM & RED WINE JUS • GF

MOROCCAN CHICKPEA, CAPSICUM POT & SHAVED ASPARAGUS • GF

CHICKEN, PROSCIUTTO, BASIL & PINE NUT, POTATO GALLETTE & AIOLI • GF

## dessert

BASIL PANNA COTTA, BALSAMIC STRAWBERRIES & VANILLA BISCUIT • GFA

LEMON MERINGUE TART & BLUEBERRY COMPOTE • GFA

## Sparklings

Patrick of Coonawarra P Series Chardonnay Pinot Noir <b>Limestone Coast</b>	8.5 • 39 <i>Piccolo</i> 15
Patritti NV Lavoro Sparkling Shiraz <b>McLaren Vale</b>	11 • 50
Emmalene Sparkling Pinot Noir <b>Adelaide Hills</b>	11.5 • 55
Alpha Box & Dice Tarot Prosecco NV <b>Murray Darling</b>	10 • 48
Honeypot Sparkling Moscato <b>Adelaide Hills</b>	9.5 • 45

## Rosé

Patrick of Coonawarra P Series Rosé <b>Limestone Coast</b>	8.5 • 39
Anvers Razorback Road Rosé <b>Adelaide Hills</b>	11.5 • 55
Patritti Lavoro Grenache Rosé <b>McLaren Vale</b>	11 • 50

## Nightcap

Patritti NV Marion Vineyard Tawny 12yo <b>Adelaide</b>	8
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## Whites

Anvers Kingsway Chardonnay <b>Adelaide Hills</b>	12 • 58
Patritti Lavoro Vermentino <b>Adelaide Hills</b>	11 • 50
3 Tales Sauvignon Blanc <b>Marlborough NZ</b>	11 • 50
Patrick of Coonawarra P Series Sauvignon Blanc <b>Limestone Coast</b>	8.5 • 39
Shottesbrooke Sauvignon Blanc <b>Adelaide Hills</b>	11 • 50
Eldredge 'Blue Chip' Riesling <b>Clare Valley</b>	12 • 58
Patrick 'Two Blocks' Riesling <b>Coonawarra</b>	11 • 50
Emmalene Pinot Gris <b>Adelaide Hills</b>	11.5 • 55
Patritti Lavoro Pinot Grigio <b>Adelaide Hills</b>	11 • 50
Alpha Box & Dice Tarot Pinot Grigio <b>Adelaide Hills</b>	10 • 48

## Reds

Alpha Box & Dice Tarot Grenache <b>Regional SA</b>	10 • 48
Signature Coordinates Tempranillo <b>Adelaide Hills</b>	11 • 50
Patritti Lavoro Grenache <b>McLaren Vale</b>	11 • 50
Patrick 'Two Blocks' Cabernet Sauvignon <b>Coonawarra</b>	12 • 58
Eldredge 'Blue Chip' Shiraz <b>Clare Valley</b>	13 • 62
Patrick of Coonawarra P Series Shiraz <b>Limestone Coast</b>	8.5 • 39
Patritti Lavoro Shiraz <b>McLaren Vale</b>	11 • 50
Shottesbrooke Shiraz <b>McLaren Vale</b>	11 • 50
Emmalene Pinot Noir <b>Adelaide Hills</b>	11.5 • 55

# WINE



# beer & spirits

## CRAFT BEER

Please see our selection at the bar

## BEER ON TAP

Please see our selection at the bar

## SPIRITS

Jim Beam	9.5
Johnnie Walker Red	9.5
Bombay Sapphire	9.5
Hendricks Gin	12
Coffin Bay Gin	12
Smirnoff Vodka	9.5
Midori	9.5
Johnnie Walker Black	10.5
Galliano Black Sambuca	11
Cointreau	10
Jagermeister	11
Fireball	11
Canadian Club	9.5
Captain Morgan	10
Jameson	10.5
Glenfiddich	14
Jack Daniels	9.5
St Agnes	9.5
Bundy	9.5
Bacardi	9.5
Jose Ceurvo esp Gold Tequila	11
Baileys	9.5
Frangelico	9.5
Kahlua	9.5
Malibu	9.5

## BEER & CIDER

Coopers Pale Ale	9
Coopers Stout	9.5
Coopers Pacific	9
Coopers Mild Ale	8.5
Coopers Sparkling	9.5
Coopers Light	7.5
Guinness	12.5
Great Northern	8.5
West End Draught	9
Hahn Gluten Free	9
Asahi	9.5
Corona	9.5
Peroni	9.5
Peroni 0.0	7
Heineken 0.0	7
Little Creatures Rogers	8.5
Little Creatures Pacific Ale	12
Little Creatures Hazy IPA	12
Little Creatures XPA	12
Sidewood Apple Cider	10
James Squire Orchard Crush	10
James Squire Ginger Beer	11
Rekorderlig - Strawberry & Lime • Mixed Berry	11.5

## RTD'S

Cruisers - Raspberry • Pineapple • Guava • Lemon Lime	11.5
CC & Dry	11.5

