

THE SOMERTON • **S** • BAR & BISTRO



**functions**

# THE SOMERTON • S • BAR & BISTRO

## welcome

The Somerton Bar & Bistro provides a spectacular beach front location for your next function. Our venue caters for weddings, social events and corporate functions small and large. Our functions are personally tailored, planned and executed by owners & venue managers Kate & Charles to meet your specific requirements.

If you would like more information or would like to pop in and see us personally, just contact **Kate on 0402 891 040** or **email [functions@thesomerton.com.au](mailto:functions@thesomerton.com.au)**

## index

THE DETAILS	3
PLATTERS	4
CANAPES	5
GRAZING TABLES	6
SET MENU	7
TASTING MENU 1	8
TASTING MENU 2	9
WINE	10
BEER & SPIRITS	11



# the details...

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

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

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

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 also, feel free to ask about these.

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 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

With aioli & tomato sauce

\$55

### SIDEWINDERS

With sweet chilli & sour cream

\$60

### SWEET POTATO CHIPS • GF

With aioli

\$60

### CHICKEN BREAST NUGGETS • GF X50

With tomato sauce

\$60

### GOURMET BEEF PIES X20

With tomato sauce

\$65

### SAUSAGE ROLLS X20

\$65

### MINI LEEK & GRUYERE TARTS • V X16

\$60

### SMOKED CHICKEN & SAFFRON ARANCINI X20

\$60

### MUSHROOM & LEEK ARANCINI • V X20

\$60

### ASIAN PLATTER

Dim Sims x20 Samosas • VE x 20  
Spring Rolls • VE x20 Prawn Cones x10

\$85

### SALT & LEMON PEPPER SQUID \*\*GFA\*\* X1KG

\$75

### PIZZA 12" \*\*GF & VE AVAILABLE\*\*

\$25ea

- Mushroom & leek with Persian feta • V
- Prawn & chorizo
- BBQ Chicken
- Ham & pineapple

## cold

### HOUSE-MADE DIPS • V

\$55

**\*\*GF & VE AVAILABLE\*\***

with crudites & pita

### ASSORTED SUSHI • GF

\$95

### OYSTERS • GF X36

Natural

\$130

Kilpatrick

\$130

### ANTIPASTO **\*\*GF AVAILABLE\*\***

\$140

Marinated olives, sun-dried tomatoes, Persian feta, cured meats, smoked salmon, olive oil, dukkah, grissini & breads

### CHEESE **\*\*GF AVAILABLE\*\***

\$130

Selection of cheeses, mixed nuts, quince paste, dried fruits, Lavoche & crackers

### SEASONAL FRUIT PLATTER

\$75

**\*\*GF & VE AVAILABLE\*\* may incur extra cost**



THE SOMERTON

• S •

BAR & BISTRO

# canapés

minimum 30 guests

5 items 30 pp • 7 items 37 pp • 10 items 50 pp

## hot

MUSHROOM & QUINOA W FETA

LAMB W MINTED PEA PESTO • GF

SMOKED CHICKEN ARANCINI W AIOLI

VEGETARIAN FILO PARCELS W TOMATO RELISH

SALMON FRITTERS W AIOLI

ANGUS BEEF SLIDERS • GFA

CRISP PORK BELLY, APPLE & CELERY  
REMOULADE • GF

## sweet

VANILLA PANNA COTTA, STRAWBERRIES &  
BALSAMIC • GFA

LEMON MERINGUE TART • GF

CHOCOLATE FUDGE CAKE • GF

PROFITEROLES

## cold

TOMATO & BASIL BRUSHCETTA • GFA

SMOKED SALMON, DILL CREAM FRAICHE CROSTINI

HONEY BAKED RICOTTA & PICKLED MANDARIN • GF

BEEF TARTARE, AIOLI & CRISP BREAD • GFA

CHICKEN PATE, PASSION FRUIT AND PISTACHIO ON  
RYE CRISP • GFA

CHICKEN TERRINE WITH LEEK AND ORANGE JAM • GF

CITRUS CURED SALMON WITH AVOCADO AND CRISP  
BREAD • GFA

OYSTERS WITH SHALOTTE VINAIGRETTE • GF

SA PRAWNS WITH SAFFRON AIOLI • GF

**\*\*GF AVAILABLE\*\* may incur extra cost**



THE SOMERTON

• S •

BAR & BISTRO

# grazing table

minimum 30 guests

40 pp

SELECTION OF CURED MEATS - PROSCIUTTO, TRIPLE SMOKED HAM, SALAMI, CHORIZO

TASMANIAN SMOKED SALMON

MARINATED PENFIELD OLIVES

PERSIAN FETA

MARINATED VEGETABLES

SELECTION OF LOCAL & IMPORTED CHEESE

QUINCE PASTE & PICKLED MANDARINS

OLIVE OIL & DUKKAH

HOUSE MADE DIPS

NUTS & DRIED FRUITS

SELECTIONS OF BREADS & CRACKERS



# THE SOMERTON



BAR & BISTRO

# set menu

minimum 30 guests

## ALTERNATE DROP

2 ENTREE 2 MAIN	55 pp
2 MAIN 2 DESSERT	53 pp
1 ENTREE 2 MAIN 1 DESSERT	61 pp
2 ENTREE 2 MAIN 2 DESSERT	69 pp

**GUEST CHOICE** add 6 pp

**ADDITIONAL COURSES** add 6 pp

## main

**CHICKEN BREAST** • GF  
prosciutto, truffle farce, asparagus, potato  
galette & 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 CREPELLA**  
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

THE SOMERTON

• S •  
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# tasting menu one

minimum 30 guests

85 pp

SOUR DOUGH ROLLS & WHIPPED BUTTER

## entree

LEEK AND GRUYERE TART • GFA

VIETNAMESE CHICKEN AND 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 RUMP, PEA PESTO & RED WINE JUS • GF

## dessert

PASSION FRUIT CHEESECAKE • GF

CHOCOLATE FUDGE CAKE • GF



THE SOMERTON

• S •  
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# tasting menu two

75 pp

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

# WINE

## SPARKLING

Patrick of Coonawarra P Series Chardonnay Pinot Noir <b>Limestone Coast</b>	<b>8 • 36</b> <i>Piccolo 13</i>
Patritti NV Lavoro Sparkling Shiraz McLaren Vale	<b>10 • 46</b>
Emmalene Sparkling Pinot Noir <b>Adelaide Hills</b>	<b>10.5 • 49</b>
Alpha Box & Dice Tarot Prosecco NV <b>Murray Darling</b>	<b>9.5 • 44</b>
Signature Sparkling Pink Moscato <b>Adelaide Hills</b>	<b>8 • 36</b>

## ROSE

Patrick of Coonawarra P Series Rosé <b>Limestone Coast</b>	<b>8 • 36</b>
Anvers Razorbark Road Rosé <b>Adelaide Hills</b>	<b>9.5 • 44</b>

## NIGHTCAP

Patritti NV Marion Vineyard Tawny 12yo <b>Adelaide</b>	<b>7</b>
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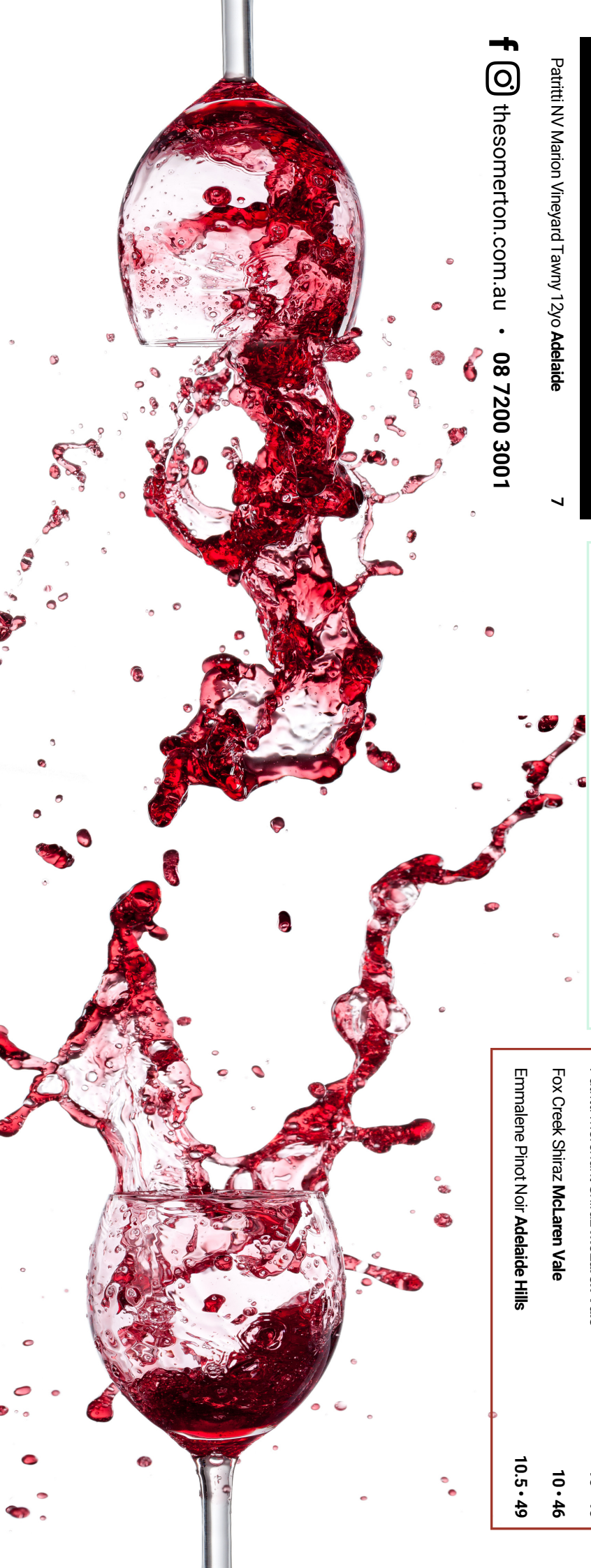
## WHITES

Anvers Kingsway Chardonnay <b>Adelaide Hills</b>	<b>10 • 48</b>
Patritti Merchant Sauvignon Blanc <b>Adelaide Hills</b>	<b>10 • 46</b>
3 Tales Sauvignon Blanc <b>Marlborough NZ</b>	<b>9.5 • 44</b>
Patrick of Coonawarra P Series Sauvignon Blanc <b>Limestone Coast</b>	<b>8 • 36</b>
Fox Creek Sauvignon Blanc <b>Adelaide Hills</b>	<b>10 • 46</b>
Penna Lane Watervale Riesling <b>Clare Valley</b>	<b>10.5 • 48</b>
Patrick T'wo Blocks' Riesling <b>Coonawarra</b>	<b>9.5 • 45</b>
Emmalene Pinot Gris <b>Adelaide Hills</b>	<b>10.5 • 49</b>
Patritti Merchant Pinot Grigio <b>Adelaide Hills</b>	<b>10 • 46</b>
Alpha Box & Dice Tarot Pinot Grigio <b>Adelaide Hills</b>	<b>9.5 • 44</b>

## REDS

Alpha Box & Dice Tarot Grenache <b>Regional SA</b>	<b>9.5 • 44</b>
Signature Coordinates Tempranillo <b>Adelaide Hills</b>	<b>9.5 • 45</b>
Patritti Merchant GSM <b>McLaren Vale</b>	<b>10 • 46</b>
Penna Lane Cabernet Sauvignon <b>Clare Valley</b>	<b>9.5 • 45</b>
Patrick T'wo Blocks' Cabernet Sauvignon <b>Coonawarra</b>	<b>10 • 48</b>
Eldredge 'Blue Chip' Shiraz <b>Clare Valley</b>	<b>11.5 • 55</b>
Patrick of Coonawarra P Series Shiraz <b>Limestone Coast</b>	<b>8 • 36</b>
Patritti Merchant Shiraz <b>McLaren Vale</b>	<b>10 • 46</b>
Fox Creek Shiraz <b>McLaren Vale</b>	<b>10 • 46</b>
Emmalene Pinot Noir <b>Adelaide Hills</b>	<b>10.5 • 49</b>

f @thesomerton.com.au • 08 7200 3001



# Beer & Spirits

## CRAFT BEER

Big Shed Brewing Co.

South Coast Brewing Co.

*Please see our selection at the bar*



## SPIRITS

Jim Beam	9
Johnnie Walker Red	9
Bombay Sapphire	9
Hendricks Gin	12
Coffin Bay Gin	12
Smirnoff Vodka	9
Midori	9
Johnnie Walker Black	10
Galliano Black Sambuca	10
Cointreau	9
Jagermeister	9
Fireball	10
Canadian Club	9
Captain Morgan	10
Jameson	9
Glenfiddich	14
Jack Daniels	9
St Agnes	9
Bundy	9
Bacardi	9
Jose Ceurvo esp Gold Tequila	10
Baileys	9
Frangelico	9
Kahlua	9
Malibu	9

## BEER & CIDER

Coopers Pale Ale	8
Coopers Stout	8
Coopers Pacific	8
Coopers Mild Ale	8
Coopers Sparkling	8.5
Coopers Light	7.5
Guinness	11
Great Northern	8
West End Draught	8
Hahn Ultra Crisp	8.5
Corona	9.5
Peroni	9.5
Peroni 0.0	7
Little Creatures Rogers	8.5
Little Creatures Pacific Ale	10.5
Little Creatures Hazy IPA	10.5
Little Creatures XPA	10.5
James Squire Orchard Crush	10
James Squire Ginger Beer	9.5
Rekorderlig - Strawberry & Lime • Mixed Berry	10.5

## BEER ON TAP

*Please see our selection at the bar*

## RTD'S

<b>Cruisers</b> - Raspberry • Pineapple • Guava • Lemon Lime	10.5
<b>CC &amp; Dry</b>	10.5