

Beaumont House Menu

Creating and sharing exceptional food is what we love to do. Explore our delicious menus and let our amazing staff make your event perfect. We cater to all dietary requests and create specific kids meals for all ages.



Premium Canapés

Cold

Cold bites that pack big flavours.

- Harris smoked ocean trout with apple remoulade (Alt. GF/DF)
- Barossa fine foods duck & walnut pate with Beerenberg farm jelly & micro herbs (Alt. GF/DF)
- Cherry tomato bruschetta with basil pesto and bocconcini (Alt. GF)
- Roasted herb lamb bruschetta with mint jam and feta (Alt. GF)
- Triple cream brie with candied walnut and yuzu marmalade (And. GF)
- Finger sandwiches - selection of fillings

Hot

Delicious and mouthwatering

- Butternut pumpkin & sage arancini with black aioli
- Selection of steamed & fried dumplings accompanied with yuzu ponze vinegar dipping sauce (DF)
- Mini gourmet pies with tomato chutney
- Peking duck spring rolls with sweet chilli sauce (DF)
- Karage chicken with kewpie mayonnaise (DF)
- Sweet potato croquette with lime aioli (GF,DF)
- Wagyu meatball with tomato & pepper relish (GF,DF)
- Salt & pepper squid with lime & coriander dipping sauce (DF)

Shared platters

Entrée

Choose two options

- **Charcuterie** - shaved leg ham, prosciutto, smoked beef, aged cheddar, pickles and olives served with warm ciabatta bread
- **Marinara** - cold-smoked Atlantic salmon, whole cooked prawns, wakame salad, tender squid salad, Thousand Island dressing, caper berries & fresh lemon wedges
- **From the grill** - chargrilled chorizo, chicken wings, zucchini, capsicum, eggplant dips served with pita bread
- **Showcase SA** - Barossa duck & walnut pate, Harris smokehouse smoked salmon, Coffin Bay oysters, triple cream brie cheese with Beerenberg Farm preserves & jelly all served with warm ciabatta bread

Main

Choose two options

- Slow-cooked lamb shoulder with fermented chilli and a feta & mint crumble
- Roasted whole chicken with fennel Asian curry (DF)
- Grain-fed strip loin with red wine jus & fried rosemary (GF)
- Pan-seared Atlantic Salmon with miso beurre blanc & nori powder (GF)
- Crispy pork belly with sticky glaze & fresh coriander (GF,DF)
- Grilled zucchini & capsicum penne pasta tossed with fresh tomato basil pesto & shaved parmesan
- Slow-cooked beef cheek on mashed miso pumpkin with salsa verde (GF,DF)
- Whole roasted cauliflower with hemp tahini sauce (V+,GF)

Choose three sides to be served with mains

- Rosemary & garlic roasted chat potatoes
- Steamed seasonal vegetables
- Classic garden salad with balsamic vinaigrette
- Roquette, parmesan & pine nuts
- Heirloom carrots with honey, dill & seeded mustard
- Green apple & cabbage slaw with herbed aioli
- Quinoa, cous, cous, pomegranate, orange segment & pistachio salad

All served with fresh rolls and butter

Premium plated

Entrée

Entrée cold

- Harris cold-smoked salmon served with avocado & coriander salsa, topped with roquette, orange & pistachio salad (GF,DF)
- Roasted heirloom beetroot with pumpkin purée, toasted pine nuts & mixed herbs (GF,DF)
- Grilled haloumi salad served with watermelon, red onion & roquette tossed through a pesto & balsamic glaze (GF)
- Pulled chicken served with cucumber, iceberg lettuce, wasabi soy dressing & fried shallots (GF,DF)

Entrée hot

- BBQ pork tenderloin with an apple fennel salad & honey carrot purée (GF,DF)
- Confit duck leg with sautéed bon choy & plum sauce (GF,DF)
- Herb-cruste lamb croquette with caramelised onion & salsa verde (DF)
- Pan-fried scallops with cauliflower cream & garlic anchovy (GF)
- Pumpkin & sage arancini served with warm basil & tomato sugo topped with shaved grand Padang
- Sweet & sour chicken with fresh heirloom tomato, halloumi & peanut crunch
- Miso glazed eggplant with crispy quinoa, wasabi sesame, pine nuts & soft herb salad (V+, GF)

Premium plated

Mains

All mains are served with fresh rolls and butter

- Pan-seared Atlantic salmon with dill potato, chargrilled broccolini, toasted peanut & shallot crumble served with a miso beurre blanc (GF)
- Rosemary lamb shank braised in a red wine sauce, served with a creamy mash, green beans & dukkah
- Za'atar spiced lamb rump with mint pea puree & chilli tomato jam (GF,DF)
- Crispy skin barramundi fillet finished with butter & lemon juice, served on garlic & chive skodalia & topped with a frizzy and fennel salad (GF)
- Gnocchi with roasted cashew cream, kale, grand Padang cheese & an olive soil (GF, Alt.V+)
- Grain-fed scotch fillet served with potato mash, chargrilled broccolini and rich red wine jus (GF)
- 300g Porterhouse steak on rosemary and garlic chat potatoes, roasted baby carrots, finished with mushroom gravy (GF)
- Moroccan spiced chicken maryland served with a chickpea & pumpkin crush, grilled asparagus, topped with a fresh coriander & spring onion salad (GF,DF)
- Truffle mushroom risotto with asparagus, spinach & goat cheese (GF)

Plated dessert

- Chocolate marquise served with chilli & peanut praline and honeycomb
- Coconut panna cotta served with crispy pineapple chards (GF)
- White chocolate ganache tarts with raspberry & pistachio crumb
- Chocolate ganache brownie topped with freeze dried raspberries and served with mascarpone cream
- Warm apple strudel served with vanilla bean sauce, pistachio crumb and fresh berries
- Sticky date pudding with almonds served with brandy caramel sauce and mascarpone cream
- Lemon delicious soufflé served with whipped cream

Pricing

Seated

Tier one

\$90 per person

- 5 x roaming canapés
- Alternate drop main or shared mains
- Cut and serve your wedding cake

Tier two

\$110 per person

- 5 x roaming canapés
- Alternate drop entrée or shared entrée
- Alternate drop main or shared mains
- Cut and serve your wedding cake

Cocktail style

Tier one

\$60 per person

- 8 x roaming canapés
- 2 x substantial canapés
- Cut and serve your wedding cake

Tier two

\$90 per person

- 10 x roaming canapés
- 3 x substantial canapés
- Cut and serve your wedding cake

Additions

- Extra canapés \$5pp
- Grazing table \$30pp
- Late night toasties \$12pp
- Plated desserts \$16pp
- Dessert bar \$25pp