



"WE HAD A WONDERFUL LUNCH WITH FRIENDS IN THE CAFE ON A COLD, RAINY WINTER'S DAY. THE HEATERS WERE ON AND THE BLANKETS AND CUSHIONS MADE FOR A COMFY, WARM EXPERIENCE. SPOILED FOR CHOICE ON THE MENU. THE OSSO BUCCO WAS DELICIOUS!!! SUCH A GENEROUS SERVING. THE STAFF WERE WELCOMING AND MADE SURE WE HAD THE BEST TIME - EXCELLENT SERVICE WITH A SMILE AND WE ENJOYED A FEW LAUGHS WITH THEM."
ABBY

"THE FOOD WAS AMAZING - IT WAS FRESH AND FLAVOURSOME AND THE WINES COMPLEMENTED THE DISHES. THE CHEF SHOULD BE COMMENDED ALONG WITH THE GREAT STAFF SERVICE. THE GARDENS JUST TOPPED OFF THE EXPERIENCE."
GILLIAN

FOR MORE INFORMATION
EVENTS@TABEL.CATERING
BOOKINGS 0438 727 794

Christmas Lunch at Carrick Hill / \$100 per person

Daytime bookings of 20 or more people between 10am and 3pm.

Final numbers for all bookings are to be confirmed and paid in full fourteen (14) days prior to the event.

Menu

To Start / Served to the table on shared platters

Prawns
Oysters

Main Course / Served to the table on shared platters

BBQ honey mustard turkey, avocado, cashews (gf)
Smoked salmon, potato cake, horseradish cream, cucumber (gf)
Roast duck, pickled cherries, candied walnuts, witlof (gf)

Vegetarian option

Caramelised pumpkin, walnut skordalia, fennel salad, feta (v)

Sides / Served to the table on shared platters

Caramelised carrots, smoked yoghurt, almonds, honey (v)
Housemade sourdough bread (v)

Dessert / Shared to the table on shared platters

Supalova - pavlova, fresh cream, fruit and jellies



Additional Extras

Tabel Picnic Platter / \$30 per person / Minimum 10 people

Middle Eastern fried chicken (gf), mushroom and truffle arancini (v), aged cheddar with carrot and ginger chutney, house made pate with pickled watermelon, cured meat, fennel grissini, hummus, olives, chargrilled sourdough bread and fresh fruit.

Seafood Platter / \$20 per person / Minimum 10 people

Local seafood - Spencer Gulf Prawns and cocktail sauce, freshly shucked oysters and limes, cucumber and pickled ginger, gravlax, (cured atlantic salmon) honey and mustard dressing, Kingfish ceviche and avocado salsa, pickled octopus, tomato and basil salad

Antipasto Platter / \$15 per person / Minimum 10 people

San José sliced prosciutto, ham and salami, chicken liver paté and pickled cherries, pork rillette, house made fennel grissini, sourdough bread, char-grilled vegetables including asparagus, capsicum and eggplant, pickled vegetables including cauliflower, carrots and chilli.

Cheese Platter / \$15 per person / Minimum 10 people

A selection of our favourite cheeses from around the world served with housemate lavosh and accompaniments

Fresh Seasonal Fruit Platter / \$15 per person / Minimum 10 people

Sweet Treats / \$5 per item, per person / Minimum 10 people

Little lemon curd tarts

Belgium chocolate ganache cake (gf)

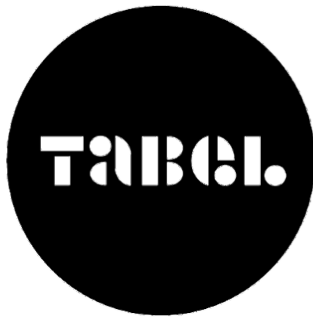
Little orange and almond cakes (gf)

Vegan chocolate brownies

Mini pavlovas with fruit and cream (gf)

Peanut butter parfait with dulce leche (gf)

Strawberry cream tarts



Drinks

Tea and Coffee Station / \$4 per person

Bodum coffee, urn and tea facilities available for guests to help themselves
Espresso coffee available on consumption by order \$5 each

A Glass of Wine or Beer / \$10 per person

Second Nature / Sparkling White / McLaren Vale
Gisa / Arc Sauvignon Blanc / Adelaide Hills
Vickery Watervale Riesling / Clare and Barossa Valley
Teusner / Wild Bill Shiraz / Barossa Valley
Dowie Doole / Grenache Tempranillo / McLaren Vale
Teusner / Round Two Sauvignon Blanc / Barossa Valley
Soft drinks, sparkling and still water

Carrick Beverage Package

5.5 Hours Service / \$65 per person

4 Hour Service / \$55

3 Hour Service / \$45

Second Nature / Sparkling White / McLaren Vale
Chalk Hill / Europa Chardonnay / McLaren Vale
Gisa / Arc Sauvignon Blanc / Adelaide Hills
Vickery Watervale Riesling / Clare and Barossa Valley
Teusner / Wild Bill Shiraz / Barossa Valley
Dowie Doole / Grenache Tempranillo / McLaren Vale
Teusner / Round Two Sauvignon Blanc / Barossa Valley
Beer - two from our list
Soft drinks, sparkling and still water
Additional Carrick Beverage Package \$20 per person/per hour

On Consumption / Tab limit to be advised

We serve our package drinks to the limited decide. If/when the limit reaches 75%, staff will notify the client who can then decide if they'd like to increase the limit or cap it in which case we can ask guests to purchase their own beverages or we can stop service altogether.

Total payable at the close of the event.