



TABEL.

"CONGRATULATIONS ON THE FOOD, THE PRESENTATION AND THE BEAUTIFUL FLAVOURS. ALL OUR FRIENDS WERE VERY IMPRESSED. A BIG SHOUT OUT TO YOUR STAFF FOR THEIR FRIENDLINESS AND HELP WITH EVERYTHING. WE WILL CERTAINLY BE BACK AND WE WILL TELL OTHERS ABOUT YOU."
HEATHER

"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

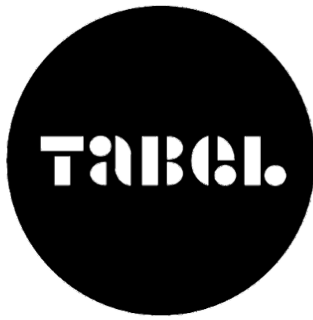
FOR MORE INFORMATION
EVENTS@TABEL.CATERING
BOOKINGS 0438 727 794

Ursula's Gin Bar 2022

As a wedding gift, Ursula Barr-Smith's father gifted his daughter and her new husband, Bill Hayward, the land on which Carrick Hill was built. While their magnificent house was under construction between 1937-39, Ursula set about designing the garden and what a wonderful job she did. In homage to Ursula and her love of entertaining, we host Ursula's Gin Bar, a relaxing way to unwind from a busy working week or a beautiful venue to catch up with friends.

Surrounded by Ursula's precious garden, with spectacular views across the city, watch the sun set from a seat under The Elms, enjoying the warm summer breezes with a bite to eat and a cold glass of something in your hand.

During daylight savings months, join us Friday evening from 6pm 'til 10pm and don't worry if gin's not your thing - we have all of our regular cocktails, wines, beers and spirits available so there is something to suit everyone.



Menu

Tabel Picnic Platter / \$60 for two people

For more people, add \$30 per person

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

Nibbles served in the garden and marquee areas

Smoked almonds (gf, ve, v)	\$9
Baked feta and Talinga Grove olives, garlic toast (v)	\$19
Sourdough bread, hummus, carrot and almond dip (ve, v)	\$19
Peking duck puffs, hoi sin sauce (5)	\$22
Lobster dumplings, black vinegar (5)	\$28
Salt and pepper SA squid, lemon aioli	\$28
Pâté, pickled cherries, brioche toast	\$20
Warm beetroot and sweet potato salad (gf, ve, v)	\$20
Fennel fritter, mint and chilli vinaigrette (ve, v)	\$19
Mushroom and truffle arancini (6) (v)	\$22
Confit carrots, smoked yoghurt, almonds, honey (v)	\$11
Green leaf salad, balsamic vinaigrette (ve)	\$11
Blue cheese, pear and macadamia salad (v, gf)	\$18
Paris mash (gf, v)	\$11
Black wax cheddar, pickled onion, sourdough bread (v)	\$19
Maggie Beer big bold blue cheese, prunes, sourdough bread (v)	\$19
Maggie Beer triple cream brie, apple compote (v)	\$19
Three cheese plate: Brie, blue and cheddar with bread and lavosh	\$50
Chips, tomato sauce (gf, v)	\$11

More substantial...

Caramelised pumpkin, haloumi, walnut skordalia, fennel salad (v)	\$29
Middle Eastern fried chicken, soused eggplant, tomato salsa (gf)	\$29
Smoked salmon, potato cake, horseradish cream, cucumber, pickled onion (gf)	\$32
Parsley and Parmesan King George whiting, olives, parsley and lemon salad	\$49



Drinks

Kids

Juice box (apple, tropical, orange)	\$4.5
Bottled spring water	\$5
Iced chocolate with ice-cream	\$7
Hot chocolate	\$5
Babicino	\$4

Tea and Coffee

Standard single shot coffee (latte, cappuccino, flat white, long black)	\$5
Mug of coffee	\$5.5
Take-away coffee	\$6.5
Plant based milk (soy milk, almond milk, oat milk or lactose free milk add)	\$1
Pot of Tea (Earl grey, English breakfast, organic green, peppermint, camomile)	\$5
Iced chocolate with ice-cream	\$7
Iced coffee with ice-cream	\$7

Water

Water bottle plastic 600ml	\$5
Hepburn sparkling mineral water 330ml	\$6
Hepburn sparkling mineral water 750ml	\$9

Juice

Freshly squeezed orange juice	\$8.5
Apple juice	\$6.5
Cranberry juice	\$6.5
Garden spritz - OJ, cranberry juice, elderflower syrup, soda water	\$9

Soft drink cans and bottles

Coke / Coke No sugar / Lemonade / Solo / pink lemonade / dry ginger ale	\$5.5
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Beer and Cider

Coopers Pale Ale	\$11
Coopers Mid Ale	\$11
Peroni	\$11
Furphy	\$11
Coopers Stout	\$13
Hills Apple Cider	\$15

Bubbles

Chalk Hill / Moscato / McLaren Vale	\$13	\$50
Second Nature / Sparkling White / McLaren Vale	\$13	\$50
Croser NV / Pinot Noir / Chardonnay / Adelaide Hills	\$16	\$58
Mumm / Brut Grand Cordon / Champagne / France		\$90
Veuve Cliquot / Champagne / France		\$140
Pol Roger / Champagne / France		\$140
Bollinger / Champagne / France		\$150
Dominique Foureur / Champagne / Ambonnay France		\$130

Whites

Gisa Arc / Sauvignon Blanc / Adelaide Hills	\$12	\$48
Chalk Hill Europa / Chardonnay / McLaren Vale	\$13	\$50
Riposte 'The Stiletto' / Pinot Gris / Adelaide Hills	\$13	\$50
Vickery Watervale / Riesling / Clare and Barossa Valley	\$13	\$50
Shaw And Smith / Sauvignon Blanc / Adelaide Hills	\$17	\$65
Shaw and Smith M3 / Chardonnay / Adelaide Hills		\$75

Reds

Teusner Salsa Rosé / Barossa Valley	\$15	\$55
Wil Bill by Teusner / Shiraz / Barossa Valley	\$13	\$50
Dowie Doole / Grenache Tempranillo / McLaren Vale	\$13	\$50
Round 2 / Cabernet Sauvignon / Barossa Valley	\$13	\$50
Riposte / Pinot Noir / Adelaide Hills		\$60
Teusner 2018 Albert / Shiraz / Barossa Valley		\$100

Mix

Base spirits - vodka, rum, tequila, scotch, bourbon	from \$12
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Drinks

Cocktails

Pimms and dry	\$15
Aperol Spritz - Aperol, bubbles	\$15
Garden Spritz - OJ, cranberry, elderflower syrup, soda and vodka	\$17
Ginger Meggs - Pimms, Stones Green Ginger Wine and dry	\$17
Bloody Mary	\$17

Gin Cocktails

Tom Collins - Ambleside Big Dry Gin, finger lime, soda	\$20
Passionfruit Mojito - Gin, fresh passionfruit, mint, sugar syrup, soda	\$20
Secret Garden - Blue Butterfly Gin, Cointreau, ruby red grapefruit juice, sugar syrup	\$20
Mango Daiquiri - Applewood Gin, fresh mango puree, lime juice	\$20
Vesper Martini - Lillet and Tanqueray	\$20

G & T... Choose your gin

Tanqueray London Dry Gin / UK / Distilled four times	\$13
Hendrick's Gin / Scotland / Juniper, coriander, citrus peel, cucumber	\$19
The Botanist Islay Dry Gin / Scotland / Delicate, balanced, complex	\$18
Ambleside Big Dry Gin / Adelaide Hills SA / Big and dry, peppery	\$19
Applewood Pink Coral Gin / Adelaide Hills SA / Oceanic, floral	\$20
The Still Co. Blue Butterfly Gin / Barossa Valley SA / Spice, orange blossom	\$19
The Still Co. London Dry Gin / Barossa Valley SA / Citrusy, juniper	\$19
The Still Co. Barossa Shiraz Gin / Barossa Valley SA / Berries, spice, savoury	\$19
Pure Origin Tasmanian Dry Gin / Tasmania / Juniper, bergamot peel, lemon myrtle, Tasmanian Pepperleaf, lavender, walnut	\$19
Never Never Triple Juniper Gin / McLaren Vale SA / <i>"Juniper judo chop right in the flavour bone"</i>	\$21
Storytellers Gin / Brompton SA / Ten traditional and native botanicals including Strawberry Gum	\$21
Prohibition Liquor Co / Adelaide SA / Small batch premium gin	\$25

...Choose your tonic or mix (included in the G & T price)

Fever Tree Mediterranean Tonic
Fever Tree Indian Tonic
Indian tonic (standard)
Soda water