



"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

Daytime Tour Group Catering Options

Daytime bookings of 10 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.

Morning or Afternoon Tea

Tea and coffee station / \$4 per person

Barista coffee and leaf tea served in a pot / from \$5

Scones with jam and fresh cream / \$6 per person

Assorted sandwiches / \$10 per person

Lunch

Tabel Banquet Two Course Lunch* / \$55 per person / Ideal for Sharing

Nibble plate / Mushroom and truffle arancini, house made pate with pickled melon, feta, smoked almonds and chargrilled sourdough bread

Chefs' choice / Three main course dishes and one side dish served as a banquet:

Chargrilled Scotch Fillet, greens, mustards and shallot jus (gf)

Middle eastern fried chicken, soured eggplant, tomato salsa (gf)

Caramelised pumpkin, halloumi, walnut skordalia, fennel salad (v,gf)

On the side / Roast carrots, smoked yoghurt, honey, almonds (v,gf)

**Menu subject to change*

Tabel Picnic Platter / \$30 per person

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



Lunch Set Menu Options

Assorted sandwiches / \$10 per person

Soup with sourdough bread / \$18 per person

Sourdough bread, dips, pate and assorted sandwiches / \$18 per person

Lunch Hot main course dish served with bread

Option 1. One set main course / \$25 per person

Option 2. Two main courses / \$30 per person

Option 3. One set entrée and a choice of two main courses / \$50 per person

Entrée Options

Peking duck puffs, hoi sin sauce (4)

Pate, pickled watermelon, brioche toast

Goats cheese and basil souffle, apple salad (v)

Warm sweet potato, beetroot, chive dressing (ve)

Main Course Options

Caramelised pumpkin, haloumi, walnut skordalia, fennel salad (v,gf)

Handmade gnocchi, mushroom ragu, Reggiano Parmigiano (v)

Middle Eastern fried chicken, soured eggplant, tomato salsa (gf)

Malay chicken and potato curry, jasmine rice, pickled vegetables (gf)

Slow cooked pork shoulder, pickled cabbage, apple chutney (gf)

Additional Extras

Side dishes / \$5 per person per choice

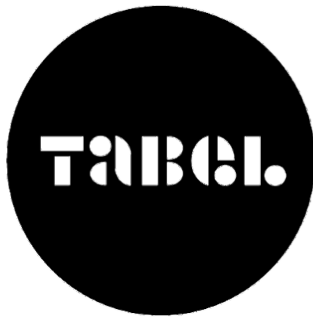
Roast carrots, smoked yoghurt, honey, almonds (v,gf)

Paris mash (v,gf)

Chips with tomato sauce (ve,gf)

Chargrilled asparagus (ve,gf)

Garden leaves, white balsamic vinaigrette (ve,gf)



Finger Food Items / \$5 per piece / Minimum 10 pieces

Duck puff, hoi sin

Spinach and feta pastry (v)

Chicken, lemon and marjoram little pies

Mushroom and truffle arancini (v)

Smoked salmon, potato cake, horseradish cream (gf)

Falafel, hummus, tomato salsa (v, ve, gf)

Blue cheese tart, walnut, apple salad (v)

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

A Glass Of Wine or Beer / \$11 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