

"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."

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

Ursula's Gin Bar

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 on our courtyard, 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 5pm '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.

Please note, Ursula's Gin Bar is closed and will reopen on Friday the 7th of October, 2022 when daylight savings commences again.



Ursula's Gin Bar 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), pâté 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
SA prawn 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
Watermelon, feta, mint, pickled onion (v, gf)	\$18
Blue cheese, pear and macadamia salad (v, gf)	\$18
Paris mash (gf, v)	\$11
Swiss Gruyere, 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
Manage Indiana (II)	
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



Kids	
Juice box - Apple, tropical, orange	\$4.5
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	\$5
(Earl Grey, English breakfast, organic green, peppermint, camomile)	
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	
Nippy's Juice bottles - Orange, apple, apple and blackcurrant, pineapple crush	
orange and mango, breakfast, orange and passionfruit	\$6.50
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



Wine list 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 \$50 \$13 Riposte 'The Stiletto' / Pinot Gris / Adelaide Hills \$50 \$13 Vickery Watervale / Riesling / Clare and Barossa Valley \$50 \$13 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 \$50 \$13 Round Two / Cabernet Sauvignon / Barossa Valley \$13 \$50 Riposte / Pinot Noir / Adelaide Hills \$60 Teusner 2018 Albert / Shiraz / Barossa Valley \$100 Beer and Cider Coopers Pale Ale \$11 Coopers Mid Ale \$11 Peroni \$11 Furphy \$11 Coopers Stout \$13 Hills Apple Cider \$15 Mix

Base spirits - vodka, rum, tequila, scotch, bourbon

from \$12



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
Cin Coalstaile	
Gin Cocktails Torr Collins The Deterior labor Day Circ for partitions and laborated a	¢20
Tom Collins - The Botanist Islay 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, syrup	\$20
Mango Daiquiri - Gin, fresh mango puree, lime juice	\$20
Vesper Martini - Lillet and Tanqueray	\$20
F Bomb - Finger Lime Gin, lime juice, tonic	\$36
G & T Choose your gin	
Tanqueray London Dry Gin / UK / Distilled four times	\$13
Hendrick's Gin / Scotland / Juniper, coriander, citrus peel, cucumber	\$19
78 degrees / Adelaide Hills SA / Bright citrus, Juniper, Spice	\$20
The Botanist Islay Dry Gin / Scotland / Delicate, balanced, complex	\$18
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. 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
Mad Men Original / Kangaroo Island SA / Coriander,angelica and ginger	\$19
Vimy / Kangaroo Island SA / Ginger, orange and cardamon botanicals	\$19
Never Never Triple Juniper Gin / McLaren Vale SA / "Juniper judo chop	

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

Prohibition Liquor Co / Adelaide SA / Small batch premium gin

Finger Lime Gin / Kurrajong Heights / Finger Lime Caviar, Kaffir

Storytellers Gin / Brompton SA / Ten traditional and native botanicals

Tickled Pink Gin / Storytellers / Brompton SA / local fresh strawberries

Fwah Grass Gin / Storytellers Brompton SA / native Lemon Scented Grass

Christmas Gin / Prohibition / Adelaide SA / Cherries, figs, vanilla notes, spice

Fever Tree Mediterranean Tonic / Fever tree Indian Tonic

right in the flavour bone"

including Strawberry Gum

\$21

\$21

\$21

\$28

\$25

\$25

\$30