

Catering + Events



THE SALOPIAN INN

McLaren Vale Est. 1851

About us

For over six years we have been cultivating an organic kitchen garden at Karena's home, with Maddie as its fearless, energetic and dedicated gardener. The garden now provides a large percentage of fruit, vegetables and herbs for the restaurant. It is the heart of who we are as a restaurant. Local, environmental and ethical. The garden seasons dictate what we cook, preserve and ferment.

Be assured we only use pasture-fed, locally sourced beef and lamb, pasture raised free range poultry and Berkshire pork and Australian Ethically sourced seafood.

We are also able to create a bespoke menu for your event. Please discuss with us any questions you may have.

Thank you for your custom,

Karena Armstrong, Alex Marchetti & Team Salopian



Outside Catering

Minimum spend for outside catering:

\$1,000 on weekdays (Monday – Friday Lunch)

\$3,000 on weekends (Friday dinner, Saturday & Sunday)

Staffing:

Chef and Food Service Staff are included in the per head price quoted, service staff do not serve alcohol.

We can provide Beverage Service Staff for \$50+ GST per hour per staff member.

If you need help with sourcing drinks for your event, we can supply wines, beer, soft drinks and cocktails. Please discuss your requirements with us.

Karena Herself

If you would like Chef Karena Armstrong herself to come along and cook at your event this will be an additional charge of \$500.

Travel

If your venue is further than 15 minutes away from The Salopian Inn, there will be an additional charge for staff travel time, this is \$50+ GST per hour per staff member.

Canape Menu Pricing – Outside Catering

Minimum of 10 people for a canape function.

We allow two small serves per person per item for cold and hot canapes and substantial canapes are served as a small entrée serve per person.

These are standing functions where some seating is allocated but not a designated seat for everyone. Outdoor areas are ideal for these functions.

\$35pp – 2 x Cold & 2 x Hot

\$75pp – 2 x Cold, 4 x Hot, 2 x Substantial & 1 x Dessert

Additional Choices: with a selection from above

Cold or Hot – \$8.00 per person

Substantial – \$13.50 per person

Dessert – \$8.50 per person

Cold Canapes

Natural Coffin Bay Oysters

Port Lincoln Tuna Tartare + Nam Jim Dressing + Pickled Ginger + Coriander

Hiramasa Kingfish Sashimi + Pickled Radish + Mustard Cress + Horseradish

Broad Beans + Lemon + Kris Lloyd Buffalo Fetta + Toast

Ox Heart Tomato Gazpacho + Chilli Crab + Spring Onion Oil

Smoked Spencer Gulf Octopus + Spring Peas + Preserved Lemon Mayonnaise

Pickled West Coast Garfish + Cucumber + Keffir Dressing

Free Range Pork + King Prawn Cold Rolls+ Rice Noodles + Fried Shallots

Black Russian Tomato + Buffalo Mozerella + Basil Pesto + Toasted Bagel

Grass Fed Beef Larp + Lemongrass + Chilli + Lime Leaf
+ Salted Peanuts + Crispy Rice

Buckwheat Pancake + Coorong Mullet + Radish

Hot Canapes

Lenswood Pasture Raised Duck Dumplings + Orange Hoi Sin Dressing

Steamed Spencer Gulf King Prawn Dumplings + Roasted Chilli Oil

Smoked Pumpkin Dumplings + Chinese Black Vinegar

Grass Fed Beef Vindaloo Doughnuts + Coconut Chutney

Fried Radish Cake + Fermented Chilli Dressing

Borek Pastry + Warrigal Greens + Haloumi + Lemon

Grass Fed Beef Kofta + Labne + Pomegranate + Parsley Sauce

Nomad Farms Chicken + Lime Leaf Spring Rolls + Coconut Hoi Sin Dressing

Dirt(y) Inc. Chick Pea Falafel + Tahini + Lemon

Coorong Mulloway Croquettes + Lemon Mayonnaise

Steamed Free Range Pork Buns + Homestyle Chilli

Seared Kangaroo Island Scallops + Meru Miso Dressing

Grass Fed Beef Empanada + Green Olive Sauce

BBQ Spencer Gulf King Prawns + Prosciutto + Lemon

Fried Polenta + Peas + Mint + Manchego

Fried Coorong Mullet + Chilli Mayonnaise + Gem Lettuce + Toasted Bagels

Substantial Canapes

Vietnamese Poached Nomad Farms Chicken Salad
+ Fried Shallots + Nougat

Adelaide Hills Lamb Brique Pastry Pie + Broad Beans + Salted Lemon

Grass Fed Beef Burgers + Brioche + Chilli Onion Jam

Bánh Mì + Lemongrass Spencer Gulf King Prawns
+ Pickled Carrot + Coconut Hoisin Dressing

Vietnamese Pancake + Silken Tofu + Pickles + Ginger Soy Dressing

Potato Gnocchi + Asparagus + Peas + Woodside Goats Cheese

Grass Fed Rump Steak Sandwich + Ellis Bacon + Pickled Beetroot

Sticky Free Range Pork Ribs + Apple Slaw

White Poached Nomad Farms Chicken + Pickled Shiitake + Daikon + Soy

Free Range Pork San Choy Bau

Red Braised Lenswood Pasture Raised Duck + Spring Onion
+ Cucumber + Pancake

Sichuan Chilli Salt Squid + Lime Yoghurt

Fried Fish Bagels + Chilli Mayonnaise + Greens

Dessert Canapes

Salted Caramel + Chocolate Ice Cream Sandwich

Mango + Strawberry + White Chocolate Ice Cream Sandwich

Chocolate Tart + Espresso Caramel + Milk Jam Ice Cream

Salopian Trifle – Vanilla Custard + Almond Sponge + Strawberry Jelly
+ Poached Peaches + Salopian Gin

Doughnuts – Negroni Custard + Poached Peach

Pavlova – Passionfruit Curd + Raspberries + Roasted White Chocolate

Mini Gateau – Chocolate Mousse + Almond Meringue + Salted Ganache

Profiteroles + Salted Caramel Custard + Almond Toffee

Sharing Sit Down Menu Pricing – Outside Catering

\$75 Per head	\$95 Per head	\$110 Per Head
2 x Shared entrees	2 x Shared entrees	2 x Canapes
1 x Shared Main Course 2 x Shared Sides	2 x Shared Main Course 2 x Shared Sides	2 x Shared Entree
	1 x Individual Dessert	2 x Shared Main Course 2 x Shared Sides
		1x Individual Dessert

See next page for Entrée, Main Course & Side Dish options.



Shared Entrée Options:

Pickled West Coast Garfish + Boston Bay Mussels + Garden Fluff
+ Kefir Dressing + Bagel Toast

Hiramasa Kingfish Sashimi + Salsa Verde + Lime Yoghurt
+ Spring Onion Oil + Tortilla Crisps

Dirt(y) Inc. Red Lentil Pancake + Smoked Pumpkin
+ Fried Onions + Curried Egg

Fried Tofu + Caramelised Beetroot + Ginger Shallot Dressing

Lenswood Pastured Raised Duck Terrine + Toasted Brioche + Pickled Quinces

Paroo Kangaroo Tartare + Salted Lemon + Chilli + Green Olives + Potato Crisps

Lenswood Pasture Raised Duck Breast + Fenugreek Yoghurt
+ Curry Leaf + Tamarind Tomato

Spencer Gulf King Prawn Dumplings + Roasted Chilli
+ Coriander + Pickled Ginger

Charcoal Roasted Giant Octopus + Ellis Chorizo + White Pea + Almond

Shared Main Course Options:

Smoked Lamb Shoulder, Dirt(y) Inc. Chickpeas + Green Chilli + Roasted Eggplant + Pickled Lemon + Sourdough Flatbreads

Nomad Farms Confit & Roasted Chicken + Tomatoes
+ Basil + Quark Gnocchi

Grilled 21 Day Dry Aged & Grass Fed Beef Steak + Slow Roasted Onion
+ Honey Mustard Beef 'Butter' + Jus

Confit & Roasted Lamb Ribs + Sichuan Green Beans
+ Chilli Caramel + Chili Pickle

Charcoal Roasted Spiced Beef Kebabs + Tabouleh
+ Lemon Hollandaise

Lenswood Pasture Raised Duck + Orange Glaze

Roasted Coorong Mulloway + Baba Ganoush
+ Haloumi Dolmades + Roasted Lemon

"Moussaka" – Baby Blue Lentils + Eggplant + Buffalo Mozzarella + Basil

Charcoal Roasted Nomad Farms Lemongrass Chicken
+ Asparagus & Zucchini Salad + Nam Jim + Chilli

Red Braised Beef Brisket + Steamed Rice Noodles + Chilli Caramel
+ Soy Pickled Radish

Shared Side Dishes

Hand Cut Chips + Roasted Garlic Mayonnaise

Corn Cob + Fermented Chilli Butter

Steamed Mix Greens

Charred Pumpkin Salad + Cumin Dressing

Tomato + Basil + Rocket + Balsamic Dressing

**This menu is an indication only.
Our menu changes regularly with seasonal produce from our Kitchen Garden.**

Takeaway Style Catering:

We also have the option for us to organise platters and meals for you to collect from the restaurant to serve at your own function or work meeting.

Wraps

2 Wraps Per person \$20 per person

Minimum of 10 people

Filling Selections Suggestions:

- Nomad Farms Chicken + Garden Greens + Free Range Egg + Aoili
- Grass Fed Beef Meatballs + Tomato Chilli Jam + Caramelised Onion
- Falafel + Tahini + Red Cabbage + Pickles + Hummus
- Smoked Salmon + Goats Cheese + Cucumber + Greens
- Slow Braised Pork + Apple Slaw + Yoghurt

Add on:

Selection of 2 seasonal salads for \$5 per person

Steamed Pork Buns for \$5 per person

Hot and Spicy Curry

We have them ready for you in slow cookers, all you need to do is serve and eat. It will include a selection of 2 curries, Rice, Roti, Yogurt & Cucumber & Chilli

\$35 per person

Minimum 10 people

Curry options:

- Myponga Lamb Neck + Coconut Curry
- Potato & Cauliflower Curry
- Beef Vindaloo Curry
- Nomad Farms Butter Chicken Curry
- Pumpkin, spinach & cinnamon Curry
- Lentil Dahl

Goodness Bowls:

We will have them all pack up into individual biodegradable containers for you collect and enjoy.

\$20 per person

Minimum 10 people

Goodness Bowl:

Nomad Farm Free Range Chicken + Avocado+ Carrot + Pickles + Buckwheat + Fermented Vegetables + Nuts & Seeds.

Or

Beef Kofta + Beetroot + Pumpkin + Pickled lemon + Chickpea Salad + Hummus

Or

Dirty (inc) Falafel + Roasted Carrot + Cumin + Harissa Potatoes + Salad Leaves

Crockery, Cutlery & Glassware:

Serving Cutlery and Crockery is included with our catering however we can also provide you with plates, napkins, cutlery and glassware for your event if need.

Plates (share plates), cutlery and napkins – \$10 per person

Wine Glass & Champagne Flute – \$7 per glass

Water Glass – \$5 per glass

We will return all items to the restaurant for cleaning

We will also require a 50% Deposit on any Cutlery, Crockery and Glass hired

Outside Catering Agreement

The following Event Agreement ensures smooth running of your event from the time of booking until completion. All bookings are accepted by Salopian Inn based on the outlined terms and conditions, effective from February 2021.

Salopian Inn Contact Details

Ph: (08) 8323 8769
Email: bookings@salopian.com.au
Cnr McMurtrie Road and Main Road
McLaren Vale SA 5171

Confirmation of Reservation

Confirmation of booking must be made within 14 days of the tentative reservation. A non-refundable deposit of 20% of the minimum spend and signed acceptance form is required for confirmation 14 days prior to event.

Confirmation of Final Numbers & Menu

The final number of guests is considered to be the guaranteed number attending your event and is not subject to change. A strict final number of guests attending are required 7 days prior to your event, for catering purposes. Charges will be based on this number, or the actual number of guests attending the event, whichever is the greater.

Account Settlement

Account is to be settled upon confirmation of numbers 7 days prior to the event.

Alcohol

If we are providing alcohol service to you function.

Under the Liquor Licensing Act (section 125) with regard to Responsible Service of Alcohol, Salopian Inn Staff reserves the right to refuse service of alcohol to intoxicated or disorderly patrons. These patrons may also be asked to leave the premises. Through the Liquor Licensing Act, Salopian Inn has a duty of care for staff and patrons and therefore, we follow the RSA Act (Responsible Service of Alcohol) accordingly.

Cancellation and Postponement Policy

In the event of a cancellation within 14 days prior to your function all deposits and monies paid shall be forfeited.

In an event that is beyond the control of either party or due to unforeseen circumstances refunds are at the discretion of Salopian Inn management.

Pricing

All prices quoted are inclusive of GST, and are subject to change at management's discretion.

Initials _____

Signed Acceptance

I confirm that I have read, understood and accepted the policies in relation to the Event Agreement and conditions outlined. I acknowledge that deposit paid to confirm booking is non-refundable.

Name: _____

Signature: _____

Date: _____

Date of Function: _____

Location of Function: _____

Name of booking: _____

Contact Person: _____

Street: _____

Suburb: _____

Post Code: _____

Phone/Mobile: _____

Email: _____

Quoted Price: _____

Guest Numbers: _____

Type of Function: _____

If paying by Credit Card, Please record the following details below:
(Please Specify) VISA Master Card AMEX

Credit Card Number _____

Expiry Date: _____ CCV: _____

Credit Card Name: _____

Salopian Inn to Complete

Deposit Amount: _____ Date Paid: _____

Rec By: _____