

BillyDohnt **does**

House Menu

Breakfast - Full

- Poached Kangaroo Island free range eggs, Monarto Swiss brown mushrooms, Glenunga smoked bacon and sour bread toast
- Open Omelette with smoked leg ham, cherry tomato, basil, mint parsley, and fetta (GF)
- Zucchini, fetta, smashed broad bean fritters, preserved lemon, rocket, cherry tomato, mint (V)
- House made granola with baked rhubarb, yoghurt and fresh seasonal berries (GF)

Canapés - Cold

- Coffin bay oysters (GF)
- Baked Woodside goats curd, smashed broads bean, mint, preserved lemon (V)
- Black Angus beef fillet, fried caper, parmesan, thyme, rosemary, aioli
- Beef wonton, soya bean & chilli
- Duck rillettes, fig jam
- Pumpkin & pesto (GF)
- Thai style lapisan chicken witlof taco (GF)
- Watermelon, fetta, mint & sumac (V, GF)

Canapés - Hot

- Pulled pork sliders, chipotle mayo
- Leg ham, corn and smashed potato croquette
- Barossa free range chicken skewer tandoori (GF)
- Barossa free range chicken skewer, salsa Verde (GF)
- Normanville lamb, pine nut, ricotta balls
- Caramelised shallot & Adelaide fetta tarts, salsa Verde (V)
- Tomato & parmesan arancini balls, white castello cheese (V)
- Duck, mushroom arancini balls
- Vegetarian spring rolls (V)
- Vegetarian curry puffs, mint & yogurt sauce (V)
- Leek & Heidi gruyere cheese tart, smoked rainbow trout

Canapés - Dessert

- Mini meringues with raspberry (GF)
- Chocolate truffles (GF)
- Strawberry & Passionfruit sable pastry tartlet
- Lemon curd tartlet

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Lunches & Sit Down Dinners

Entrées - Soup

- Shellfish bisque, avocado, riesling poached prawn (GF)
- French onion, gruyere crouton
- Robust minestrone
- Smoked trout, leek, potato
- Roasted Tomato with Barossa free range chicken wonton

Cold Entrées

- Leek, heidi gruyere tart, smoked rainbow trout
- Woodside goats curd, roast beetroot, sticky balsamic, parmesan crisp (GF, V)
- Campari cured Tasmanian salmon, watercress, potato salad, preserved lemon (GF)
- Red gum smoked Venison, sweet potato, tarragon, rocket (GF)

Hot Entrées

- Shallow fried zucchini flowers, ratatouille, pine nuts, roasted cherry tomato, basil (V)
- Roast pumpkin ravioli, burnt butter, sage, mustard fruit, hazelnut (V)
- Gulf of St Vincent Prawns, Adelaide Hills cider, garlic cream spinach (GF)
- Blue swimmer tortellini, tomato braised Coorong cockles, truffle cream Murray Valley pork belly, kumquat jam, seared scallop, rocket

Mains

- Barossa free range chicken, verjuice, green olives, apricot, capers (GF)
- Black Angus beef fillet, garlic spinach, mustard butter and beef jus (GF)
- Roasted duck, pink peppercorn, caramelised pear, witlof herb salad (GF)
- Rack of lamb, rosemary, roasted tomato, salsa Verde (GF)
- Pan fried Snapper, lemon, garlic, vodka, asparagus risotto
- Shiraz braised beef cheek, soft polenta
- Wild rabbit pie, sage, thyme, pancetta, Riesling sauce
- Braised oxtail with herb and ricotta gnocchi, parmesan
- Chicken breast stuffed with caramelised shallots and goats cheese, grilled asparagus, mustard cream sauce (GF)
- Pan fried Tasmanian Salmon, cucumber ribbons, herb and butter sauce (GF)
- Swiss brown mushroom, red wine and porcini risotto (V, GF)

Desserts

- Poached Pear Frangipani Tart with double cream
- Haigh's chocolate pudding with nougat ice-cream
- Lavender honey pannacotta with berry compote (GF)
- Strawberry passionfruit curd tart with fresh berries
- Lemon Meringue pie with vanilla cream (GF)

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Billy would recommend for more a substantial meal to choose at least two sides from the below options

Roasted & Steamed Sides (All GF, V)

- Steamed green beans, parsley, olive oil
- Steamed broccolini, roast almond burnt butter
- Steamed Asian greens
- Truffle, buttered potato mash
- Duck fat Dutch cream potatoes
- Rosemary, parsley, lemon baby potatoes
- Roasted root vegetables

Cool & Fresh Sides

- Vine ripened tomato, cucumber, baby coz (GF, V)
- Vine ripened tomato, basil, bocconcini, olive oil (GF, V)
- Roasted beetroot, fetta, sticky balsamic (GF, V)
- Orange, pistachio, parmesan, rocket salad (GF, V)
- Baby coz, crouton, parmesan, anchovy mayo (V)

Dietary requirement options available on request

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Booking Terms & Conditions

Tentative Booking & Confirmation with Deposit

A tentative booking is held for a 14 day period under no obligation, after which time it will automatically cancel out. To confirm a tentative booking a signed copy of the BillyDohnt does Booking Terms & Conditions and payment of a non-transferable deposit of \$500.00.

Final Numbers & Payment

Confirmation of final numbers required with final payment no later than two full business days prior to the event, at which time your deposit will be deducted. This is the minimum number for which you will be charged. No refunds are given after this time.

Payment Methods Accepted

Cash, bank cheque (personal cheques are not accepted), direct bank transfer (EFT) with details provided upon request.

Prices & Event Packages

The current prices and event package contents as listed in this document are valid for this event only and are inclusive of GST. Changes in rates are applicable and without notice outside of the currently listed prices and event package contents.

Prices are inclusive of metropolitan travel only, for events outside of metropolitan Adelaide a service fee may be applicable and is at the discretion of BillyDohnt does.

Cancellation

Cancellation after signed Booking Confirmation has been received with payment of deposit will not receive a refund.

Cancellation 14 days or less prior to event will incur FULL event payment based on numbers in Booking Confirmation.

Confirmation of Event Details

Confirmation of all event details including menu, beverages and staff, services times, service and outside suppliers is required no later than five full business days prior to the event

Time

Event Booking Period is 5 hours in duration or until 12 midnight whichever is earlier with service to conclude at this time.

BillyDohnt does require full venue access a minimum of 2 hours prior to proposed event commencement time.

Venue will be vacated 1 hour after the event service conclusion time.

Menu Availability

Every effort is made to supply the menu as selected, however due to seasonal fluctuations some items may be substituted with prior notice.

Menu Tastings

Menu tastings are available upon request and are charged in addition to event pricing and at the discretion of BillyDohnt does.

Dietary Requirements

We are happy to cater for guests with dietary needs with at least 5 full business days' notice. Although we make every effort to cater for intolerances and allergies, we cannot guarantee dishes are 100% free of allergens as the dishes are prepared in kitchens which use all food products.

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Client & Client's Service Providers Property

We accept no responsibility for the damage to, or loss of any client and client's service providers 'property before, during or after the event.

Damages

The client will be financially responsible for any damage to, or sustained to BillyDohnt does property and its contents by the client and attendees (invitees and other persons attending the event).

BillyDohnt does and any contracted staff or suppliers will not accept responsibility for any injuries sustained to any person as a result of equipment installed by the client or the client's service providers.

Special Arrangements

Any variances to the booking terms, conditions, quotes and specials are only available with prior written arrangement.