





WELCOME TO THE COMPANY KITCHEN

You will taste the following unique Barossa Valley products
Please taste the products in the following order

Teusner Sauvignon Blanc
a white wine grown in the cooler Adelaide Hills area

Barossa Cheese Company Washington Wash Rind
a soft brie style cheese served on a crouton topped with The Company Kitchens basil Pesto

Gully gardens dried apricot
with a sliver of waxed cheddar cheese

Kuriander Pear Chutney (Served on a crouton)

Schmidt Shiraz
Valley floor grown a superb example of fine Barossa wine

Mount Pleasant Metwurst a cured smoked traditional Barossa meat

Zimmy's Sauerkraut and Dill Gherkins
The traditional Barossa Valley fair

Apex Bakery Crusty Bread Loaf with The Company Kitchen's Dukkah and olive balsamic
A true taste sensation with a spicy nut coating



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MAIN COURSE

Mount Pleasant Butcher Bratwurst (gluten free)

A traditional German pork sausage served with Jimmy's Sauerkraut accompanied with creamy mashed potato and roast seasonal vegetables

Kangaroo and Shiraz pie

A delicious kangaroo casserole with native quandongs, winter vegetables cooked in Shiraz wine wrapped in a light pastry served on creamy mashed potato

Beer Battered Barramundi

Served with crisp fries, tartare sauce and a garden fresh side salad

Thai Chicken Salad

Marinated chicken tenderloins served with a crisp salad flavoured with mint and coriander topped with a tangy lime dressing

The Company Kitchen's Salt and Pepper Squid (gluten free)

served with sweet Serendipity sauce, Jasmine rice and a tossed garden salad

Creamy Roast Vegetable Risotto (gluten free)

topped with Barossa Cheese Company Baily Brie.

Slow Roasted Lamb Shank

cooked in red wine, cream, caraway seeds and bacon served on creamy mashed potato topped with a rich sauce made from the juices of the roasting pan served with steamed vegetables

buffet tea and coffee