

HAVING A CHRISTMAS WORK GET TOGETHER
WHY NOT ENJOY OUR FOOD AND
HOSPITALITY
THIS MENU IS AVAILABLE FOR
LUNCH OR DINNER

THE SA COMPANY STORE

WINNER OF BEST REGIONAL BREAKFAST AT
THE RESTAURANT AND CATERING AWARDS
FOR 2017

SILVER NATIONAL WINNER BEST REGIONAL
BREAKFAST AT THE RESTUARANT AND
CATERING NATIONAL AWARDS FOR 2017

THE SOUTH AUSTRALIAN COMPANY STORE FEATURING THE COMPANY KITCHEN

SITUATED 2 MINUTES FROM ANGASTON
OVERLOOKING ROLLING HILLS, OLIVE GROVES
AND VINYARDS, THE SA COMPANY STORE IS A
TRUE BAROSSA ICON WITH A WARM AND
INVITING ATMOSPHERE FEATURING JARRA
FLOORS AND TIMBER CEILINGS WITH
PANORAMIC WINDOWS TO ENJOY THE VEIW.
THERE IS A LARGE OUTDOOR DINING AREA
YOU CAN EITHER DINE UNDER THE VERANDAH
OR ON THE DECK ENJOYING MORE OF THE
GREAT VIEW AND ATMOSPHERE. ONCE YOU
ARRIVE, ENJOY THE FOOD, THE SERVICE AND
ALL WE HAVE TO OFFER YOU WILL NEVER
WANT TO LEAVE.



THE SOUTH AUSTRALIAN COMPANY STORE

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ANGASTON SA 5353

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*The South Australian Company Store
Featuring The Company Kitchen*

CHRISTMAS MENU 2018

www.sacompanystore.com.au

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CHRISTMAS MENU

STARTERS (served on arrival)

The Kitchens home made croutons topped with

- 1)Roast beef fillet, dill aioli
- 2)Smoked salmon, Spanish onion, capers, horseradish
- 3)Brie cheese, basil pesto
- 4)Smoked turkey, cranberry

SOUP Served with a bakery roll and butter (Choose 1)

Cream of chicken and vegetable
Roast pumpkin and sweet potato
Thai chicken and coconut
German potato and bacon

ENTREE (Choose 2)

CK's Salt and Pepper Squid

Served with jasmine rice and sweet serendipity chilli sauce

King Prawn and Smoked Salmon Cocktail

Served with crisp salad topped with seafood dressing

Malaysian Beef Salad

Tender beef marinated in Malaysian spices served on salad greens topped with a coconut and chilli dressing

Moroccan Chicken Tenderloins

Served with mild chipotle aioli and sweet potato fries

MAIN COURSE

Roast Turkey and Baked Ham

Served with a rich gravy, cranberry sauce and roasted baby potatoes

Dukkah Crusted Atlantic Salmon

Served with polenta chips topped with a Balsamic glaze

Grain Fed Porterhouse Steak

Cooked medium on smashed potatoes with baby button mushrooms in shiraz jus

Parmesan and Herb Baked Chicken Breast

Tender chicken breast pocketed with brie cheese topped with a parmesan and herb crumble served with sweet potato fries

Main Course meals accompanied with bowls of Mediterranean salad served to the table

DESSERT (choose 2)

The Kitchens homemade Christmas pudding

served with brandy sauce

Strawberry Topped Meringue

served with berry coulis and whipped cream

Mango Torte

topped with fresh orange slices and passion fruit sauce

White chocolate pudding

with chocolate ice-cream and raspberries

BYO corkage is available at \$14.00 per bottle

Pricing and conditions

Design your menu and courses from the menu options. Each course is individually priced and the total price of the chosen menu will be the total price per guest. If three or more courses are chosen a 10% discount per guest will be received.

When a group booking is made and courses have been chosen every guest of the group must have the same number and choice of courses.

The Company Kitchen requires payment to be made as a group payment and cannot collect individual payments for guests.

A minimum number of 30 guests are required for this menu however smaller numbers can be catered for when there are other bookings for the same evening. If the venue is required by your group to be private this must be negotiated with management.

Booking numbers must be confirmed 7 days before the booking and final payment will be for the total number of confirmed guests or attending guests whichever is greater.

When a booking is made a deposit of \$200.00 is required to secure the booking, the deposit will be deducted from the final account prior to settling the account

Prices per person per course

Starters \$12.00

Soup \$11.00

Entree \$15.50

Main Course \$35.00

Dessert \$14.50