





## 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



## WELCOME TO THE COMPANY KITCHEN

### 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**