

EDINBURGH HOTEL

GROUP MENUS 2020

GROUP MENU A

\$33 pp
From 15-25 guests

TO START

Shared Plate, hummus, pumpkin and sweet potato
Harrisa dips, marinated local olives, toasted ciabatta,
pitta, house made dukka and EVOO

V (VE & GF AVAILABLE)

CHOICE MAIN COURSE

Beef or chicken parmigiana with chips and salad

Middle Eastern bowl of baby cos leaves, spinach
falafels, smoked paprika chickpeas, baby cucumbers
and heirloom tomatoes, finished with a soft boiled
egg and toasted pita bread V (VE AVAILABLE)

Wagyu beef burger, tomato, cos lettuce, American
cheddar, crispy bacon, spicy BBQ Chipotle aioli on a
brioche bun with chips

GROUP MENU B

\$43 pp
From 15-30 guests

TO START

Shared Plate, hummus, pumpkin and sweet potato
Harrisa dips, marinated local olives, toasted ciabatta,
pitta, house made dukka and EVOO V (VE & GF AVAILABLE)

CHOICE MAIN COURSE

Roasted 300g Terra Rossa Prime Sirloin, wild mushroom
ragu, gratin dauphinoise, green beans and a cabernet glaze GF

Confit of Duck leg, parsnip and swede puree, sticky baby
onions, heirloom carrots and a red wine reduction GF

Pan seared Huon Atlantic Salmon, sea salt kipfler potatoes,
tossed greens, heirloom tomatoes and salsa verde GF

Thai Green curry bowl of fried tofu, vegetable dumplings,
rice noodles, Asian herbs and chillies and crispy shallots

V (VE AVAILABLE)

DESSERT • Select one for \$8 pp, or, a choice of two for \$13 pp

Bread and butter pudding with a crème anglaise and vanilla ice cream

Sticky date pudding with a butterscotch sauce

Orange and almond cake with orange syrup and cream GF

Baked lemon curd tart

Chocolate and cherry pithivier with vanilla anglaise and chocolate ice cream

Passionfruit pannacotta with almond biscotti and passionfruit coulis

You may provide your own cake as
dessert, with the following charges:

- \$2 per person – organiser to cut and serve, the hotel will provide cutlery and crockery
- \$5 per person – hotel chefs to cut and serve with cream and coulis

OTHER ADDITIONS

Canapes to start (2 each) 7

Cheese platters 13

Shared Individual
cocktail desserts 3.5ea

Coffee & tea 4

V Vegetarian
VE Vegan
GF Gluten free
DF Dairy free



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NOTE: We are only able to offer the full a la carte menu to groups under 20 guests
Not available in function rooms