

National
Wine Centre of
Australia



DELIVERED CATERING MENU

Curating memorable experiences

LIGHT WORKING LUNCH | MINIMUM SPEND \$200.00

SANDWICHES | \$135.00 PER PLATTER (FOR 8-10 PEOPLE)

Please choose 1 option per platter

Roasted Beef on Focaccia, Red Wine Onion Jam, Cheddar Cheese, Horseradish Mayonnaise

Oregano Roasted Chicken Baps, Semi Dried Tomato with Rocket & Guacamole | DF

Prosciutto, Roasted Capsicum, Fresh Tomato, Feta, House Pesto on Baguette

Creamy Hummus, Roasted Pumpkin, Dukkah, Red Onion, Rocket on Turkish Bread | DF V

Pastrami, Sauerkraut, Pickles, Swiss Cheese & Spicy Tomato Relish on Rye Bread

Char-grilled Mediterranean Vegetables with Salad Leaves, Smoky Tomato Relish on Baguette | V

WRAPS | \$135.00 PER PLATTER (FOR 8-10 PEOPLE)

Please choose 1 option per platter

Sun Dried Tomatoes, Roasted Capsicum, Spinach, Grated Carrot & Creamy Hummus | VG

Chicken Caesar with Barossa Bacon, Cos Lettuce with Parmesan Cheese

Smoked Ham, Tomato, Cucumber with Mixed Leaves & Seeded Mustard Mayonnaise | DF

Smashed Chickpea, Rocket, Roasted Capsicum & Tzatziki | V

Avocado, Cucumber, Feta, Mixed Leaves & Salsa Verde | V

DIETARY REQUIREMENT SANDWICH | \$16.00 PER DIETARY

Individually wrapped and labelled, charged per requirement.

GF | Gluten Free DF | Dairy Free V | Vegetarian VG | Vegan

Prices exclude delivery charges, pick up option available from 10.00am. All delivered catering is provided in recyclable disposable packaging and napkins. Bottled beverages can be supplied, if you require tea and coffee facilities please see the External Catering menu. Orders must be placed minimum 7-day prior.

LIGHT WORKING LUNCH | CONTINUED

SIDE SALADS | \$21.00 PER BOX (UP TO 5 PEOPLE)

Roasted Pumpkin & Broccolini Salad with Chilli & Lime Dressing | GF DF V

Roasted Kale with Red Cabbage, Julienned Carrot, Red Capsicum, Spring Onions, Leafy Spinach with Fresh Herbs, Sunflower Seeds with Apple Cider Vinaigrette | GF DF V

Roasted Cauliflower Salad, Lentils, Chickpeas, Roasted Red Capsicum, Mixed Lettuce, Feta with White Balsamic Dressing | GF V

Fennel & Rocket Salad, Orange Segments, Almond, Parmesan Cheese with Wholegrain Seeded Mustard Dressing | GF V

Barley, Cherry Tomatoes, Bocconcini, Fresh Rocket with Salsa Verde | V

Brown Rice & Quinoa Salad with Spinach, Feta, Roasted Capsicum with White Balsamic Dressing | GF

ADDITIONAL OPTIONS

Oregano Marinated Chicken | \$15.50 Per Box

Roasted Beef | \$21.00 Per Box

Smoked Salmon | \$21.00 Per Box

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PLATTERS

DIPS & MEZE PLATTER | \$73.00 PER PLATTER (FOR 8–10 PEOPLE)

Assorted Dips, Toasted Flat Bread, Olives, Cherry Bocconcini, Vegetable Sticks

ANTIPASTO PLATTER | \$156.00 PER PLATTER (FOR 8–10 PEOPLE)

Assorted Continental Meats, Pickled Vegetables, Dolmades, Mixed Olives, Marinated Feta Cheese

CHEESE PLATTER | \$156.00 PER PLATTER (FOR 8–10 PEOPLE)

Fine Australian Cheeses with a Selection of Lavosh, Grissini, Quince Paste, Riverland Muscatels & Dried Fruits

FRUIT PLATTER | \$125.00 PER PLATTER (FOR 8–10 PEOPLE)

Selection of Sliced Seasonal Fruits

FRITTATA PLATTER | \$75.00 | 40 PIECES

Three Cheese & Herb Frittata

ASSORTED SUSHI PLATTER | \$78.00 | 40 PIECES

Selection of Assorted Sushi Rolls (Seafood & Vegetarian) with Wasabi & Soy Ginger

MEDITERRANEAN PLATTER | \$96.00 | 40 PIECES

Assortment of Falafel, Spiced Hummus | GF VG
Spinach & Feta Pastizzi, Native Bush Tomato Chutney | V

QUICHE PLATTER | \$88.00 | 20 PIECES

Selection of Mini Quiches

DANISH PASTRIES PLATTER | \$70.00 | 20 PIECES

Assorted Danish Pastries | V

PROFITEROLE PLATTER | \$122.00 | 20 PIECES

Profiteroles with Assorted Fillings

DONUT PLATTER | \$88.00 | 20 PIECES

Chocolate Hazelnut Donuts | V

DIETARY REQUIREMENT PLATE | \$16.00 PER DIETARY

Individually boxed and labelled, charged per requirement

DELIVERY SERVICE

Delivery subject to availability. Prices exclude delivery fees.

Monday to Friday, minimum spend \$200.00. Weekends upon request.

Orders can be placed by email or phone. Orders must be placed by 7 business days prior.

All prices include GST and are subject to change without notice. A cancellation fee applies for cancellations with less than 48 hours notice.

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BEVERAGES

SOFT DRINK & JUICE - BOTTLE PRICE

Orange & Apple Juice 300ml | \$5.50

Soft Drinks 300ml | \$5.50

StrangeLove Still Water 350ml | \$6.00

StrangeLove Sparkling Water 350ml | \$6.00

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The National Wine Centre of Australia prides itself on being adaptable and flexible to every request. If you have a catering idea or concept you would like to explore, please make a time to meet with one of our Sales Executives who can create tailored packages to suit every aspect of your requirements. For cases where separate menus must be prepared, we require adequate notice to ensure the specific requirements can be met.

**National
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Australia**



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of ADELAIDE

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