



LUMEN

**EAST END CELLARS AT
UNIVERSITY OF ADELAIDE
7TH - 23RD JULY 2023**

East End Cellars
Fine Wine Merchants

East
End
Events^{Co.}

THE UNIVERSITY
of ADELAIDE

illuminate
adelaide

LUMEN VENUE SPECS

ABOUT

Our venue is a place of limitless possibilities. An exclusive location for Illuminate Adelaide, we offer a unique and unforgettable experience for those who are looking for a stunning setting to host a private event. Whether it's an intimate dinner or a large corporate event, we have the capacity to cater to your event needs. We can arrange your whole package, from customised menus to beautiful floral arrangements, spectacular entrances, and namesake cocktails - we've got it all covered.

Our state-of-the-art kitchen can cater for multi-course meals or a 200-person canape function. Our executive chef will create a menu featuring the best from our local small producers, delivering a balanced, sophisticated, and quality food that offers exceptional value.

We will work closely with you every step of the way to ensure that your event is executed flawlessly. Our doors are open to the public at certain times, so you can come and explore this extraordinary venue. With amazing views of the University of Adelaide lawns, the surrounding Illuminate activations, unparalleled service, and stunning ambiance, our venue is the perfect choice for anyone looking to create a memorable experience that will last a lifetime. We can't wait to welcome you to Lumen this July.

 140  200

OPENING HOURS:

Tuesday - Sunday
4pm until late



BEVERAGE

SPARKLING

2022 Turon Blanc De Noir, Adelaide Hills, South Australia	\$10.00	\$50.00
NV Daosa Natural Reserve, Adelaide Hills, South Australia	\$12.00	\$60.00
NV Pol Roger Brut Reserve, Champagne, France		\$110.00
NV Bleasdale Sparkling Shiraz, Langhorne Creek, South Australia		\$45.00

WHITE

2022 Pannell Protero Pinot Gris, Adelaide Hills, South Australia	\$14.00	\$60.00
2022 Kanta Egon Muller Riesling, Adelaide Hills, South Australia	\$12.00	\$55.00
White TBC		
2022 Murdoch Hill Sauvignon Blanc, Adelaide Hills, South Australia	\$13.00	\$60.00
2022 Wirra Wirra Chardonnay, Adelaide Hills, South Australia	\$10.00	\$50.00

ROSÉ

TBC

RED4

2020 Pannell Basso Garnacha, McLaren Vale, South Australia	\$14.00	\$55.00
2022 Ashton Hills Piccadilly Pinot Noir, Adelaide Hills, South Australia	\$17.00	\$85.00
Shiraz TBC	\$TBC	\$TBC
2022 Yangarra 'Noir' Red Blend, McLaren Vale, South Australia	\$14.00	\$65.00
2018 Yalumba Signature Cabernet Shiraz, Barossa Valley, South Australia		\$120.00

SPIRITS with mixer

Adelaide Gin	\$12.00	
Adelaide Vodka	\$12.00	
Whiskey	TBC	
Rum	TBC	

COCKTAILS

Mulled Wine	\$11.00	
Aperol Spritz	\$18.00	
Campari + Soda	\$14.00	
Classic Negroni	\$20.00	
Espresso Martini	\$22.00	

BEER

Coopers Beer Range	\$10.00	
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NON-ALCOHOLIC

2023 Barossa Wine Carte Sparking White, Barossa Valley, South Australia		\$45.00
2023 Barossa Wine Carte Rose, Barossa Valley, South Australia		\$45.00
Free Time Pale Ale	\$8.00	
Soft Drinks + Still Water	\$5.00	

Event Minimum Spend:
\$55.50 per person

FOOD PACKAGE

CHOICE OF X2 CANAPES \$18PP

CHOICE OF X3 CANAPES \$26PP

CHOICE OF X5 CANAPES \$37PP

Whipped Blue Cheese, Walnut, Lavosh, Chervil (Cold) Vegetarian

Buffalo Mozzarella, Prosciutto, Salsa Verde (Cold)

Smoked Ham & Gruyere Croquettes (Warm)

Scorched Leek, Chickpea, Hazelnut, Lavosh (Cold) Vegan

Five Spice Fried Squid, Lemon Aioli (Warm)

Freshly Shucked Coffin Bay Oysters, Served with Lemon (Cold)

Roast Beetroot, Smoked Hummus, Crispy Chickpeas (Cold) Vegan

Five Spice Fried Eggplant (Warm) Vegan

BRIOCHE BUNS \$6 EACH PP

Annatto Chicken & Crunchy Lettuce Brioche Bun

Chilli Pork, Kewpie, Cucumber

Smoked Pumpkin & Whipped Tahini Brioche Bun (Vegan)

SUBSTANTIAL CANAPES (FORK & TALK COCKTAIL FOOD) \$8.5 EACH PP

Chorizo Skewers, Fresh Herbs

Prawn and Spec Skewers, Lemon

Beef Bourguignon, Buttery Mash Potato

Lemongrass Chicken, Edamame, Sesame, Ponzu

Hispi Cabbage, Hemp Seed Cream, Freekeh (Vegan)

Petit Steak Frites

Fragrant Soba Noodles Smoked Trout Salad (Pescatarian)

Fresh Rigatoni, Tomato, Chilli, Soubise, Pecorino (Vegetarian)

Spiced Cauliflower, Smoked Hummus, Grain Salad (Vegan)

Thai Style Curried Pumpkin, Coconut Rice (vegan)

Petit Steak Frites with Eggplant Steak (Vegan)

WANT A BIT OF EVERYTHING?

Package 1 \$38.00pp:

- 3 Choice Canapes
- 1 Brioche Bun
- 1 Substantial Canapes

Package 2 \$49.00pp:

- 5 Choice Canapes
- 1 Brioche Bun
- 1 Substantial Canapes

PUBLIC FOOD

FAMILY TENT MENU

Shoestring Fries, Served with sauce	\$8.00
Ham & Cheese toastie	\$10.00
Hot Dog served with sauce	\$10.00
Fish and Chips, tartar sauce	\$20.00
Donut Fries, sprinkles, chocolate sauce	\$12.00
Hot Chocolate, Coffee, Tea	\$TBD
Additional milk	\$TBD

BAR LUMEN MENU

Cheese & Charcuterie Platters

Your Choice of cheese and Charcuterie served with our classic East End Cellars condiments.

2 Choice	\$25.00
4 Choice	\$48.00
6 Choice	\$68.00

CHEESE

Aged English Cheddar - *England*
Fromager Daffinois - *France*
Onkapringa Blue – *South Australia*

CHARCUTERIE

Chilli Salami
Prosciutto San Danielle
Cacciatore
Fermented Felino Sausage

SNACKS

½ dozen Gazander oyster, shucked to order, served natural with mignonette	\$24.00
Sardine & piquillo pepper crostini [2]	\$8.00
Our crispy fried chicken, ranch sauce	\$16.00
Annatto chicken brioche bun, kewpie, iceberg	\$8.00
Chilli beef melt	\$14.00
Chilli beetroot melt (vg)	\$12.00
Crispy cauliflower bites, vegan mayonnaise (vg)	\$16.00
Soup of the day	\$TBC
Shoestring fries, served with sauce	\$8.00

LARGER

Fresh rigatoni, tomato, chilli, pecorino	\$22.00
Steak frites, peppercorn sauce	\$24.00
Grilled hispi cabbage, hemp seed cream, bitter leaf salad(vg)	\$18.00
Fish & chips, tartar sauce	\$20.00