



THE UNIVERSITY
of ADELAIDE

2025

Dining Room and Function Room 4

Union House 521 and 518

Dining Room and Function Room 4

The level five dining room in the south-western corner of the building sets a new standard for executive hospitality on campus, with seating for up to 18 guests.

As with other prestige venues on campus, availability is subject to change at the Vice Chancellor's Office discretion.

To inquire about or make a booking for the dining room or function room 4, contact Taikunthi at booking@taikunthi.com.au.

The floor plan of Union House Level 5 includes the following areas:

- Dining room** (top left)
- Function room 4** (middle left)
- Function room 3** (bottom left)
- Function room 2** (bottom center)
- Function room 1** (bottom right)
- Taikunthi Restaurant Cafe Bar** (center)
- Union Cinema** (top right)
- Balcony** (top and right)
- Stairs (S)**: Located near the dining room, restaurant, and function room 3.
- Lift (L)**: Located near the restaurant and cinema.
- Accessible toilet (A)**: Located near function room 3.
- All gender toilet (AG)**: Located near the dining room and function room 1.
- Female toilet (F)**: Located near function room 4.
- Male toilet (M)**: Located near function room 4.



Dining Room and Function Room 4



The Union House dining room is the ideal space for executive hosting. Seating up to 18 guests, the room features bespoke furniture, Indigenous artworks, ambient lighting, and a built-in servery and private lobby with restroom.

AV facilities in the dining room support presentations via USB plug-in only.

The National Wine Centre are the operators of Taikunthi restaurant on level five of Union House and must be engaged for all catered events in the dining room and function room 4. Menus are carefully crafted to showcase the best of South Australia Australia's produce and to complement Australia's world class wines.

Corporate dining for University of Adelaide employees is exempt from Fringe Benefits Tax, meaning that real savings can be realised by choosing to host catered events in these spaces.





Dining Room and Function Room 4

Function room 4 offers seating for 12 people, with additional capacity if needed. Designed to suit discerning users, it complements the elevated atmosphere of the adjoining dining room.

The room has full video conferencing capability including a 100" 4k LCD screen, PC connectivity, 4K 90-degree camera and ceiling mounted speakers and mic for audio capture and playback.

During business hours the University's Information Technology and Digital Services technicians are available via phone to assist with technical support.

Sample menu

Bread to Start & Seasonal Side Dish with Main Course included

Select one option for each course

First Course

Coffin Bay Pacific Oyster, Tomato Consommé, Jalapeno, Yuzu

Sashimi of Port Lincoln Kingfish, Buttermilk, Chive Oil, Pickled Kohlrabi, Bottarga

Angus Beef Tartare, Koji Picked Onion, Miso-Mustard, Soubise Rice Crisp

Tempura Zucchini, Maple Yoghurt, Sesame, Baby Herbs

Second Course

Low & Slow ORA-KING Salmon, Seaweeds, Roasted Nori Jam, Cured Yolk

Seared Kangaroo Loin, Beetroot Puree, Horseradish, Mixed Grains, Native Pepper Jus

Roasted Rack of MARGRA Lamb, Pumpkin Creme, Fennel & Radish

Char-Grilled Broccoli, Cannellini Bean Puree, Hazelnut Pangrattato, Agrodolce

Third Course

Aged Duck Breast, Carrot Puree, Hills Mushroom, Cavolo Nero

Wagyu Porterhouse, Jerusalem Artichoke Crème, Black garlic, Caramelized Onion

Fillet of Murry Cod, Smoked Cream, Vongole, Romanesco, Fine Cress

Roasted Japanese Pumpkin, Mixed Grains, Whipped Tofu, Onion Jus

Fourth Course

White Chocolate Mousse, Passionfruit, Hazelnut Dacquoise

Orange Cheesecake, Pistachio Biscotti, Orange Curd, Pomegranate

Dark Chocolate Banoffee Tart, Salted Banana Caramel, Banana Mousse

Selection of Australian Fine Cheeses with assorted Condiments

Pricing

Three Course | 105

Four Course | 125

*All menu items are subject to change according to seasonality and availability.



Further enquiries

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Australian University Provider Number PRV12105
CRICOS Provider Number 00123M

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[Month] [Year]. Job no. [xxxx]

Kurna acknowledgement

We acknowledge and pay our respects to the Kurna people, the original custodians of the Adelaide Plains and the land on which the University of Adelaide's campuses at North Terrace, Waite, and Roseworthy are built. We acknowledge the deep feelings of attachment and relationship of the Kurna people to country and we respect and value their past, present and ongoing connection to the land and cultural beliefs. The University continues to develop respectful and reciprocal relationships with all Indigenous peoples in Australia, and with other Indigenous peoples throughout the world.

