



Venue information

Nestled within the University of Adelaide North Terrace Campus, Union house is a striking blend of contemporary design and historic character. Originally constructed in the early 1970s, this iconic building has undergone a transformative renovation - completed in 2024 - that introduced vibrant student spaces, new amenities, a gym, function rooms, and a restaurant with views of the beautiful Cloisters Courtyard.

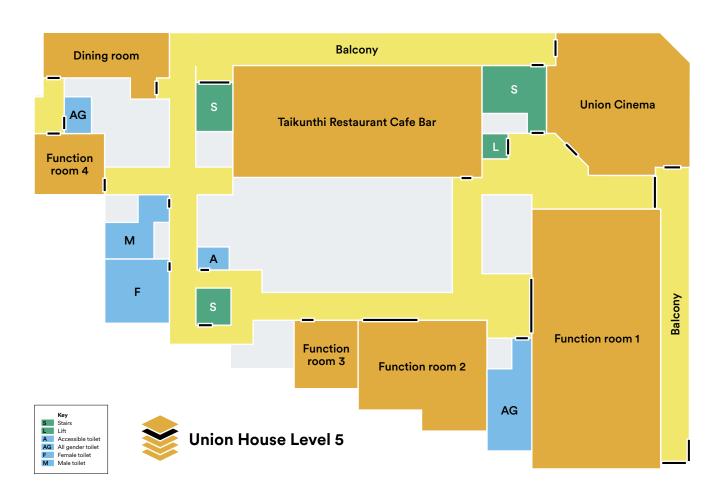
The level five dining room in the south-western corner of the building sets a new standard for executive hospitality on campus, with seating for up to 18 guests.

Function room 4 is linked to the dining room via a private lobby and is ideal for meetings and small workshops. Rooms can be booked separately or together.

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.

Floor plan





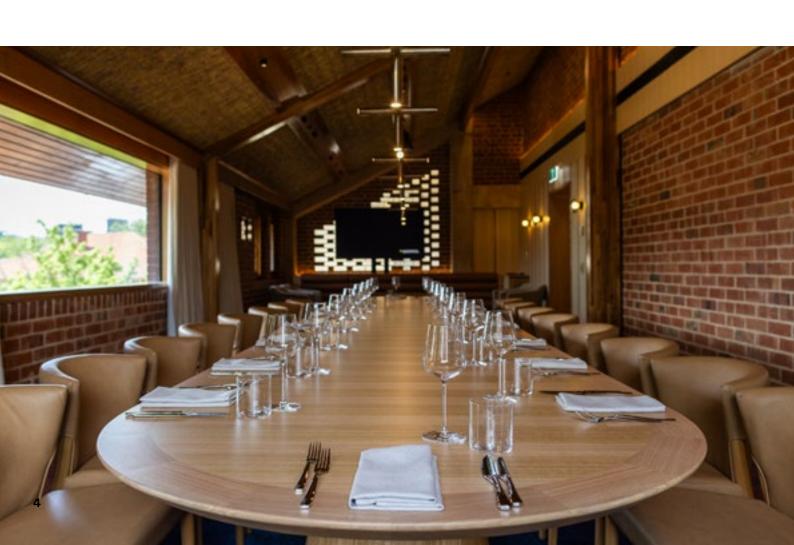


The Union House dining room is the ideal space for executive hosting. Seating up to 18 guests, the room features bespoke furniture, Indigenous artworks, ambient lighting, and a built-in servery and private lobby with restroom.

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.





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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Kaurna acknowledgement

We acknowledge and pay our respects to the Kaurna 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 Kaurna 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.