

STANDING COCKTAIL PACKAGE

AVAILABLE FOR GROUPS OF 25 OR MORE. 2 HOUR DURATION.

5 ROAMING CANAPES

\$28 PER PERSON

8 ROAMING CANAPES

\$45 PER PERSON

+ \$6 ADDITIONAL CANAPE

Note: Beverage Package must be selected with Standing Cocktail Package

CANAPE SELECTIONS

KINGFISH CEVICHE

*Eyre Peninsula Cleanseas Kingfish, pineapple,
green chilli, betel leaf, fried shallots*

COFFIN BAY OYSTERS

Natural, lemon mignonette | nam jim

SASKIA BEERS BAROSSA CHICKEN FINGER SANDWICH

Pancetta, black pepper

ZUCCHINI, PEA & MINT FRITTERS

*Onkaparinga creamery goat's curd, watercress,
avocado, vincotto*

FLEURIEU PENINSULA SQUID

Five spiced salt and pepper, garlic, chili, basil lime aioli

COOPERS PALE ALE BATTERED FISH & CHIPS

*South Australian flake fillets, hand cut chips,
tartare sauce*

THE VILLAGE BAKER

Pies | Pasties | Sausage rolls | sauce

MAYURA STATION WAGYU BEEF SLIDERS

*Bacon, cheddar, baby cos, tomato, pickles,
crispy bits, GM sauce*

CRISPY CHICKEN FILLET BURGER

Guacamole, cheese, slaw, hot sauce

ROASTED DUCK SPRING ROLLS

Hoisin sauce

LAMINGTONS

Traditional coconut and chocolate

GOLDEN NORTH GIANT TWINS

Select one: Iced coffee, honey, salted caramel, vanilla

SET MENU

AVAILABLE FOR GROUPS OF 25 OR MORE

2 COURSES

\$48 PER PERSON

3 COURSES

\$58 PER PERSON

ENTRÉES TO SHARE

GARLIC FLAT BREAD

Grilled Zaatar flat bread, Kangaroo Island garlic, coriolo olives, gazpacho oil

SAN JOSE SMALLGOODS (GFO)

Prosciutto, salami, chorizo, pickles, olives, toasted sourdough

FLEURIEU PENINSULA SQUID (GFO)

Lime aioli

ZUCCHINI FRITTERS (GFO, VG)

Onkaparinga creamery goat's curd, avocado, vincotto

MAIN COURSE

Select one

300G RUMP STEAK (GFO) SERVED MEDIUM

Shoestring fries, leaf salad, choice of sauce

S.A BEER BATTERED FLAKE (GFO)

Hand cut chips, leaf salad and tartare

CHICKEN BREAST SCHNITZEL

Shoestring fries, leaf salad, choice of sauce: gravy, green peppercorn, mushroom, grain mustard, dijon mustard.

DESSERTS

Select one

LEMON MERINGUE

Pistachio crumbs, desert lime sorbet

THE GUARDSMAN FRUCHOC

Dark chocolate custard cream, vanilla peaches, apricot, raspberry meringue

SHARING MENU

AVAILABLE FOR GROUPS OF 25 OR MORE

OUR FAVOURITES TO SHARE

\$85 PER PERSON

ENTRÉES

GARLIC FLAT BREAD

Grilled Zaatar flat bread, Kangaroo Island garlic, corirole olives, gazpacho oil

PARMA HANDCRAFTED SMALLGOODS

Grilled sourdough

FLEURIEU PENINSULA SQUID

Basil lime aioli

DIRTY INC KABULI CHICKPEA HUMMUS

Turmeric cauliflower, heirloom carrot, coriander

ZUCCHINI, PEA AND MINT FRITTER

Onkaparinga creamery goats curd, avocado, vincotto

SPICED CHICKEN WINGS

23rd St Distillery whiskey buffalo glaze, blue cheese

MAINS

BEEF SHORT-RIB RENDANG

Coconut sambal, pickled chilli, green papaya salad, rice, herbs and roti

SELECTION OF STEAK FROM THE GRILL

Served with condiments, sauces

SELECTION OF SIDES

Vegetables, salads, hand cut chips

DESSERT

THE GUARDSMAN SWEET PLATTER

A combination of all our desserts to share

BEVERAGE PACKAGES

AVAILABLE FOR GROUPS OF 25 OR MORE. 2 HOUR DURATION.

STANDARD

\$32 PER PERSON
+\$12 ADDITIONAL HOUR

PREMIUM

\$58 PER PERSON
+\$25 ADDITIONAL HOUR

SPARKLING

Growers Gate Brut Cuvee Sparkling

WHITE WINE

Growers Gate Sauvignon Blanc

RED WINE

Growers Gate Shiraz

BEER ON TAP

*The Guardsman Lager
Mismatch Session Ale
Coopers Pale Ale
Pirate Life Throwback IPA*

OTHER

Soft Drinks | Water

SPARKLING

Grace Under Pressure Blanc de Blanc

WHITE WINE

*Kanta Reisling
El Desperado 'The Pawn' Sav Blanc*

ROSÉ

Mrs Q Rose

RED WINE

*Mrs Q Sangiovese
Tomfoolery 'Son of a Gun' Cabernet Sauvignon*

ALL TAP BEERS

20+ varieties of South Australian brewed beers

COCKTAILS ON TAP

Lexington Hill Espresso Martini

SPIRITS

*23rd Street Distillery Spirit Range
Vodka | Gin | Hybrid Whiskey | Rum | Brandy*

OTHER

Soft Drinks | Juice | Coffee & Tea | Water