



**NATIONAL
WINE
CENTRE**

Please note: this menu provides sample information and is subject to change.

CONFERENCE & EVENTS MENU

Curating memorable experiences

CONTENTS

- 03 Our Food Philosophy
- 05 Breakfast
- 07 Break
- 11 Lunch
- 16 Plated Lunch & Dinner
- 21 Cocktail
- 25 High Tea Package
- 27 Our Wine Philosophy
- 28 Beverage Packages
- 30 Cocktails & Mocktails
- 31 Beverage List



OUR FOOD PHILOSOPHY

"I believe that cooking should be innovative and versatile. Producing flavourful food is achieved by creating the balance and harmony of its components."

- Executive Chef, Sato Kikuchi

The following menu is a reflection of Chef Sato's food philosophy; featuring an array of native ingredients, fresh herbs and spices, many of which are sourced from the surrounding gardens or grown onsite.

South Australia is fortunate to have access to the freshest quality produce from Adelaide and our surrounding regions. The National Wine Centre of Australia prides itself on selecting produce which allows guests to experience the best of South Australia. Our menu celebrates our local environment, pays tribute to the land and highlights the abundance of seasonal variety which inspires each of our menus throughout the year.

Our menu is designed to pair exceptionally well with each of the wine varietals available for tasting and our Sommeliers will be more than happy to make suggestions on the perfect food and wine pairing.

We hope this philosophy is reflected through your culinary experience here at the NWC.



BREAKFAST

A delicious selection of morning favourites to start your day, including fresh pastries, fruits, and hot dishes.



BREAKFAST

All Breakfasts Served With:

Orange & Apple Juice
Freshly Ground Coffee & Tea Selection

CONTINENTAL BREAKFAST

Selection of Seasonal Sliced Fruits, Vanilla Yoghurt | GF V
French-Style Crepe, Fresh Whipped Cream | V
Beerenberg Strawberry Preserve | GF DF V
Freshly Baked Croissants | V
Assorted Freshly Baked Danish Pastries | V
Mini Muffins | V

Please Select One:

Coconut Yoghurt & Seasonal Fruit House-Made Smoothie | GF VG
Chia-Coconut Pudding, Seasonal Fruits | GF DF VG

HOT BREAKFAST

Inclusive of: Selection of Danish Pastries, Mini Muffins, Seasonal Sliced Fruits

HOT PLATED BREAKFAST OPTIONS:

Please Select One:

Poached Eggs
Smashed Avocado, Smoked Salmon, House Dukkah, Grilled Sourdough | DF
or House Baked Chilli Beans, Chorizo, Grilled Turkish Bread | DF

Breakfast Bowl
Smoky Baked Beans, Marinated Swiss Brown Mushrooms, Roasted Pumpkin,
Pepita Seeds, Toasted Turkish Bread | DF VG

Spinach & Mushroom Frittata
Slow Roasted Herbed Tomato, Grilled Zucchini Ribbon, Toasted Baguette | GF V

Scrambled Free Range Eggs
Slow Roasted Herbed Tomato, Smoked Bacon, Toasted Turkish Bread

Eggs Benedict
Poached Eggs, Barossa Smoked Ham, Hollandaise Sauce, Brioche

ADDITIONAL OPTIONS

Bircher Muesli, Mixed Berry Compote | V
Apple Crumble Yoghurt Cups | V
Coconut Yoghurt & Seasonal Fruit House-Made Smoothie | GF VG

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

BREAK

Light refreshments and snacks to keep you energised between sessions.



BREAK

Freshly Ground Coffee, Tea Selection, Orange & Apple Juice, plus your selection of:

SAVOURY

Tomato Arancini | GF VG

Spinach & Feta Pastizzi, Native Bush Tomato Chutney | V

Falafel, Spiced Hummus | GF VG

Vegetable Spring Rolls, Candied Chilli & Soy Dip | VG

Selection of Mini Quiches

Vegetable Samosas, Mint Yoghurt | V

Mini Beef Pie, Smoky Tomato Relish

Sausage Roll, Chipotle BBQ Sauce

SWEET

Sicilian-Style Cream Filled Cannoli | V

Chocolate Hazelnut Donuts | V

Orange & Almond Cake | GF V

Portuguese Tarts | V

Cherry Ripe Slice | V

Freshly Baked Scones, Beerenberg Jam, Whipped Cream | V

Chia-Coconut Pudding, Seasonal Fruits | GF VG

Assorted Freshly Baked Danish Pastries | V

Selection of Cookies | V

Mini Muffins | V

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

ADDITIONAL OPTIONS

Large Ham & Cheese Croissants
Smoked Salmon, Cream Cheese Bagels
Seasonal Sliced Fruit Platter | GF VG
Gelista Ice Cream Pots
Whole Fruit Bowl | GF VG

TEA & COFFEE

Freshly Ground Coffee, Tea Selection, Orange & Apple Juice
Espresso Coffee Machine, Tea Selection, Orange & Apple Juice

BARISTA COFFEE CART

One Coffee Cart
Up to 100 pax
Two Coffee Cart
100+ pax

Includes Barista, Freshly Ground Coffee, Selection of Herbal Infusions,
Selection of Milks

SUNDOWNER PACKAGE*

1 Hour
2 Hour

Chef's Selection of Antipasto Platter or Cheese Platter
Sommelier's Selection Package
Upgrade: to Grazing Table

**Add-on in conjunction with day catering*

HYDRATION STATION

All Served on Ice in Dispensers

Cucumber & Mint Sparkling Water
Cucumber Rounds, Mint Leaves, Sparkling Water

Spiced Sparkling Apple Juice
Sparkling Water, Apple Juice, Cinnamon, Star Anise, Mint

Cucumber & Lemon Green Iced Tea
Cucumber, Lemon, Honey, Chilled Green Tea

Lychee & Lime Green Iced Tea
Lychee, Lime, Honey, Lychee Syrup, Chilled Green Tea

Peach & Strawberry Lemonade
Peach Slices, Strawberry Slices, Lemonade, Peach Syrup

Watermelon & Lime Sparkling Water
Watermelon Wedges, Lime Slices, Sparkling Water, Watermelon Syrup

Strawberry & Basil Lemonade
Strawberry Slices, Basil Leaves, Strawberry Syrup, Lemonade

Recommend one dispenser per 50 pax in conjunction with catering beverages.

Maximum of 3 flavours.

Ingredients may change due to seasonal availability.

LUNCH

*A variety of hearty and fresh options,
perfect for a midday refuel.*



The following options are served as a stand-up style buffet.

All options include a selection of Soft Drinks, Orange & Apple Juice, Spring Water, Freshly Ground Coffee & T2 Tea Selection.

SIGNATURE SPREAD

Freshly Baked Assorted Breads & Wraps with Gourmet Fillings*

Chef's Seasonal Vegetarian Salad* | V

SAVOURY SELECTION

Chef's Hot Dish of the Day*

Chef's Seasonal Vegetarian Salad* | V

+ Add Bread Rolls, Butter & Olive Oil

PREMIUM TRIO

Freshly Baked Assorted Breads & Wraps with Gourmet Fillings*

Chef's Hot Dish of the Day*

Chef's Seasonal Vegetarian Salad* | V

+ Add Bread Rolls, Butter & Olive Oil

**Please note, dishes will change daily for multi-day events*

GOODNESS BOWLS

Minimum 50 Guests

Choose 1 of the Following Proteins:

Fermented Mild Chilli Marinated Chicken

Korean Marinated Beef Bulgogi | DF

Slow & Low Atlantic Salmon, Citrus & Herb Salt | GF DF

Marinated Tofu, Toasted Sesame | GF VG

Choose 4 of the Following Vegetables:

Roasted Pumpkin | GF VG

Charred Broccolini | GF VG

Edamame | GF VG

Pickled Red Cabbage | GF VG

Miso Cauliflower | GF VG

Zucchini Noodles | GF VG

Chickpea | GF VG

Grated Carrot | GF VG

Sauteed Kale | GF VG

Choose 1 of the Following Grains or Legumes:

Mixed Grains | V (GF on request)

Green Lentils | GF VG

Brown Rice | GF VG

Basmati Rice | GF VG

SERVED WITH:

Chef's Selection of Seasonal Salad | GF VG

Assorted Dips, Grilled Flatbread, Crudités | V

Seasonal Sliced Fruit Platter | GF VG

FRESH IS BEST SALAD BAR

Up to 50 Pax: 4 Salad Choices
 51 - 100 Pax: 5 Salad Choices
 101+ Pax: 6 Salad Choices
 Additional Salad Choice

Includes:

Bread Rolls, Butter & Olive Oil

Seasonal Sliced Fruit Platter | GF VG

Choose from the Following Salads:

Tender Sliced Beef, Cucumber, Red Onion, Fresh Herbs, Thai-Style Dressing | GF DF

Roast Pork Belly, Asian Slaw, Bean Sprouts, Fresh Herbs & Crispy Shallots | GF DF

Chicken Caesar, Cos Lettuce, Parmesan, Croutons, House-Made Dressing

Oregano Chicken, Penne Pasta, Semi-Sundried Tomato, Basil Pesto, Fresh Basil | DF

Cocktail Potato, Crispy Bacon, Capers, Spring Onion, Sour Cream & Mayo | GF

Mediterranean Lamb, Roast Vegetable Melange, Fresh Leafy Greens,
 Feta, Salsa Verde | GF

Smoked Salmon, Mesclun Salad Greens, Capers, Cucumber,
 Green Goddess Dressing | GF

Middle Eastern Chickpea, Roasted Vegetables, Fresh Leafy Greens,
 Feta, White Balsamic & Mustard Vinaigrette | GF V (VG on request)

Cucumber, Kalamata Olives, Red Onion, Feta,
 Traditional Greek Oregano & Lemon Dressing | GF V (VG on request)

Mesclun Salad Greens, Tomato, Cucumber, Red Onion, Aged-Balsamic Dressing | GF VG

BBQ LUNCHEON

Outdoor Only
Minimum 50 Guests

Up to 100 Pax: 2 Protein Choices and 2 Salad Choices
101+ Pax: 3 Protein Choices and 3 Salad Choices
Additional Protein

Includes:

Assorted Condiments

Bread Rolls, Butter & Olive Oil

Seasonal Sliced Fruit Platter | GF VG

Choose from the Following Protein Options:

Pork Belly | GF DF

Lamb Cutlet | GF DF

Beef Porterhouse | GF DF

Chicken Brochettes | GF DF

Assorted Gourmet Sausages

Vegetable Brochettes | GF DF V

Choose from the Following Salad Selections:

Signature Caesar

Basil & Almond Pesto Pasta | V

Traditional Greek | GF V

Bacon & Potato | GF

Green Goddess & Cucumber | GF VG

Middle Eastern Chickpea | GF VG

PLATED LUNCH & DINNER

A refined dining experience with elegantly presented courses, ideal for formal gatherings.



2 Course One Entrée or Dessert, Alternate Main Course

3 Course One Entrée, Alternate Main Course, One Dessert

Includes:

Two Side Dishes, Bread Rolls & Butter, Freshly Ground Coffee, Tea Selection
& Assorted Chocolates

ENTRÉE

MEDITERRANEAN

Turmeric Roasted Cauliflower, Almond & Tahini Cream,
Orange Dressed Pea Tendrils | GF VG

Baked Parmesan Polenta, Forest Mushroom, Fricassee, Rocket, Parmesan Oil | GF V

Parmesan Roasted Potato Gnocchi, Creamed Mushroom Sauce, Mature Parmesan,
Rocket & Parmesan Oil | V

Pumpkin Ravioli, Roasted Tomato Sauce, Smoky Spiced Pepitas | V

Egg Fettuccine, Forest Mushrooms, Basil Cream Sauce, Herbed Pangrattato | V

Spinach & Ricotta Cannelloni, Roasted Tomato Sugo, Rocket & Parmesan Oil | V

SEA

Crab, Sweetcorn Frittata, Green Goddess Sauce, Belgian Endive, Citrus Salad | GF

House Made Old Bay Spiced Prawns, Marie Rose Sauce, Pickled Zucchini Salad | GF DF

Herb & Chorizo Risotto Stuffed Baby Squid, Tomato & Orange Sauce | GF

Low & Slow Atlantic Salmon, Dill Aioli, Pickled Cucumber, Nori Cracker | GF DF

Glazed Barramundi, Lemon & Caper Mayonnaise, Green Onion & Coriander Salad | GF

LAND

Pulled Beef Brisket, Red Cabbage & Caraway Slaw, Dressed Mixed Herb Salad

5 Spiced Duck 'Saucisse', Pickled Cucumber & Carrot Salad, Soy Sesame Dressing

Dijon Glazed Twice Cooked Pork Belly, Grain Mustard Cream, Molasses & Carrot Salad | GF

Braised Lamb Shoulder, Baba Ghanoush, Feta, Gremolata, Baby Herbs Horseradish

Garlic Roasted Chicken Breast, Tarragon Aioli, Roasted Sweetcorn Salsa | GF DF

MAIN

SEA

Maple & Mustard Glazed Salmon, Lemon Risotto, Creamed Verjuice Sauce | GF

Roasted Barramundi, Lemon & Caper Butter, Toasted Almond Green Beans | GF DF

Coorong Mullet, Zucchini, Edamame Crush, Creamed Cornichon, Tarragon & Dill Sauce | GF

Oven Baked Atlantic Salmon Fillet, Spinach & Potato Crème Fraiche Salad,
Dressed Soft Herbs | GF

LAND

Seared Paroo Kangaroo Fillet, Red Cabbage & Apple Confit, Spiced Fig Chutney,
Red Currant Jus | GF DF

Confit Duck Leg, Roasted Duck Breast, Pumpkin Puree, Zucchini Noodles,
Sour Cherry Jus | GF DF

Roast Pork Loin Steak, Apple Mashed Potato, Sage & Chilli Crumb, Apple Cider Jus | DF

Lamb Cutlet, Braised Lamb Shoulder, Minted Sour Cream Potato Medley, Red Wine Jus

Roasted Lamb Rump, Olive Oil and Mint Couscous, Pea Crème Fraiche, Jus

Garlic Roasted Chicken Breast, Baked Wholegrain Mustard Polenta,
Honey & Soy Cream Sauce | GF

Roasted Chicken Breast, Garlic Cream Sauce, Crushed Parsley Potatoes,
Salted Zucchini Salad | GF

180gr Roasted Beef Fillet, Dijon Mustard Mash, Mushroom Chutney, Red Wine Jus | GF DF

180gr Seared Beef Fillet, Herbed Baby Potato Crush, Tomato Chutney, Shiraz Sauce | GF DF

220gr Beef Porterhouse, Creamed Tomato Risotto, Onion Chutney, Tomato Jus | GF

SIDE DISHES

Please Select Two Options to be Shared to the Table:

HOT

Dijon, Garlic Roasted Potatoes | GF VG

Roast Sweet Potato, Spanish Onion & Rosemary Oil | GF VG

Steamed Seasonal Green Vegetables, Rio Vista Olive Oil, Sea Salt | GF VG

Roasted Vegetable Mélange | GF VG

COLD

Rocket, Aged Parmesan Salad, Pear Vinaigrette | GF V

Mixed Leaf, Fennel Fronds, Pickled Shallots, White Balsamic Dressing | GF VG

Roast Pumpkin, Mixed Salad Leaves, Pepita Seeds, Honey & Pineapple Dressing | GF V

Traditional Garden Salad, Balsamic Dressing | GF VG

Kalamata Olive, Cucumber, Feta, Mixed Leaf Salad, Dill Vinaigrette | GF V

DESSERT

Dark Chocolate Torte, Rich Ganache, Hazelnut, Feuilletine | V

Rocky Road Brownie, Pretzel Crumb, Raspberries | V

Pina Colada Panna Cotta, Pineapple & Lime | GF V

White Chocolate & Lime Cheesecake, Gingerbread | V

Blueberry Frangipane Tart, Lemon Curd | GF V

CHEESE PLATTER

Fine Australian Cheeses, Lavosh, Fruit Paste, Dried Fruits

**Served to the table in place of dessert*

DESSERT STATION

Chef's Selection of Assorted Petite Desserts

ADDITIONAL OPTIONS

Alternate Service Entrée or Dessert

Extra Choice Entrée or Dessert (Upgraded from Set)

Extra Choice Main Course (Upgraded from Alternate)

Fine Australian Cheeses, Lavosh, Fruit Paste, Dried Fruits
(One Platter Per Table)

30 Minutes Chef's Selection of Canapés

ANTIPASTO

Primary Inclusions: Selection of Champagne Ham, Sliced Prosciutto, Sopressa, Grissini

Served With: Dolmades, Artichoke Hearts with Orange & Fennel Seed,
Pickled Button Mushrooms, Feta Filled Sweet Peppers, Baby Bocconcini & Salsa Verde

or

BUILD YOUR OWN ANTIPASTO

Please Select Five Items from the Following to Complement the Primary Inclusions:

Dolmades | V

Artichoke Hearts, Orange & Fennel Seed | GF VG

Pickled Button Mushrooms | GF VG

Feta Filled Sweet Peppers | GF V

House Marinated Mixed Olives | GF VG

Feta Cheese, Lemon, Oregano | GF V

Semi-Dried Tomatoes, Balsamic Glaze | GF VG

Barossa Chorizo Sausage | DF

Dill Cucumbers | GF VG

Lime & Chilli Pickled Squid | GF DF

Sweet & Sour Pickled Vegetables | GF V

Baby Bocconcini & Salsa Verde | GF V

Ricotta & Zucchini Frittata | GF V

COCKTAIL

A stylish selection of bite-sized canapés and beverages, perfect for networking and socialising.



One Hour Select Six Canapés

One & a Half Hours Select Nine Canapés

Two Hours Select Twelve Canapés

Two Hours Select One Substantial Item & Eight Canapés

Three Hours Select One Substantial Item & Ten Canapés

Extra Canapé

COLD CANAPÉS

Hills Mushroom Parfait Tartlet, Aged Parmesan, Baby Cress | V

South-East Grain-Fed Beef Tartare, Whole Grain Mustard Aioli, Cured Yolk | DF

Smoked Barramundi Rillettes, Crème Fraiche, Baby Caper, Soft Herbs

Poached Pacific Prawn & Guacamole Bite on Blini

Sashimi of Atlantic Salmon, Lime -Coconut Dressing, Pickled Cucumber | GF DF

Rare Roasted Kangaroo Loin, Mustard Onion Relish & Beetroot Aioli

Whipped Ricotta, Native Thyme Chilli Honey, Walnut | V

Pepita Crumbed Goats Cheese, Beetroot Chutney, Rye Bread | V

Salmon, Avocado, Pickle Cucumber Sushi, Traditional Condiments | GF DF

Avocado, Daikon, Cucumber Sushi, Traditional Condiments | GF DF VG

HOT CANAPÉS

Crumbed Pork Belly, Apple Relish | GF DF

Popcorn Prawn, Fermented Chilli Garlic Mayonnaise, Chive

Mac & Cheese Croquettes, Marinara Sauce

Tomato Arancini, Whipped Tofu | GF VG

Crumbed "Chicken Katsu" Skewer, Tonkatsu Sauce | GF DF

Baked Parmesan Polenta, Truffle Aioli | GF V

Mini Beef Pie, Smoky Tomato Relish

Indian Samosas, Pickled Mango Chutney | DF VG

Vegetable Spring Rolls, Candied Chilli & Soy Dipping Sauce | DF VG

Steamed Thai Fish Cakes, Sweet & Sour Dipping Sauce | DF

Salt & Pepper Calamari, Yuzu Mayonnaise | DF

Japanese Style Karaage Chicken, Shichimi Mayo | DF

DESSERT CANAPÉS

Assorted Petite Macaroons | GF V
 Blueberry & Almond Frangipane | GF V
 Artisan Chocolate Bonbons | V

DESSERT STATION

Chef's Selection of Assorted Petite Desserts

SUBSTANTIAL ITEMS

Angel Bay Beef Slider
 Brioche Bun, Cheddar Cheese, Gherkin, Horseradish Mayonnaise

Beef Ho Fun
 Stir Fried Hokkien Noodles, Marinated Beef | DF

Spinach & Ricotta Cannelloni
 Tomato Sauce, Parmesan Cheese, Saltbush Dukkah | V

Kung Pao Chicken
 Red Bell Pepper, Cashew, Basmati Rice | DF

Fish & Chips
 Crumbed Whiting Goujons, Chips, Citrus Aioli

Paella
 Paprika Chicken, Saffron, Cumin, Onion, Red Capsicum, Peas | GF DF *(VG on request)*
Please Note Min 80 Pax and Max 160 Pax

ADDITIONAL OPTION

Fine Australian Cheeses, Lavosh, Fruit Paste, Dried Fruits

INTERACTIVE STATIONS

Minimum 50 Guests & Two-Hour Cocktail Package Required for All Interactive Stations

Dumpling Station

Assorted Steamed Dumplings (Pork, Chicken, Vegetarian), Selections of Condiments

Fish & Chip Station (Outdoor Only)

Crumbed Whiting, Chips & Lime Tartare Sauce

BBQ Station (Outdoor Only) | Choose 1

Lamb Cutlet, Salsa Verde | GF DF

Pacific Prawn Skewer, Sweet Chilli Aioli, Lemon | GF DF

Coffin Bay Oysters Station

Freshly Shucked, Lemon, Ponzu Dressing, Mignonette Sauce | GF DF

Sashimi Station

Selection of Fresh Seafood Hand Sliced, Traditional Condiments | GF DF

Paella Station (Outdoor Only)

Paprika Chicken, Saffron, Cumin, Onion, Red Capsicum, Peas | GF DF *(VG on request)*

Please Note Min 80 Pax and Max 160 Pax

Churros Station (Outdoor Only)

Cinnamon-Sugar, Chocolate Sauce, Salted Caramel Popcorn

Haigh's 3kg Chocolate Block & Chisel Station includes one block

Additional 3kg Chocolate Block

Upgrade Station with Gourmet Accompaniments

Indoor Only. Available in Milk or Dark Chocolate. Recommended one block per 60 pax. Minimum 14-Day Ordering Required. Subject to Availability.

GRAZING TABLE

Selection of Local Cured Meats, South Australian Cheeses, Olives, Pickles, Breads, Dips, Olive Oil, Dukkah, Lavosh, Dried Fruit & Nuts

HIGH TEA PACKAGE

A delightful spread of sweet and savoury treats served with premium teas and coffee.



HIGH TEA PACKAGE

HIGH TEA PACKAGE

Maximum Guest Numbers: 120 People
Maximum 8 Guests Per Table

Served on 3-tiered High Tea Stand:

FIRST TIER

Assorted Profiteroles | V
Mini Pavlova, Kiwi Fruit, Passionfruit Coulis | V
Home Style Flourless Brownie | GF V

SECOND TIER

Freshly Baked Scones, Beerenberg Jam, Whipped Cream | V
Spinach & Feta Pastizzi, Native Bush Tomato Chutney | V
Vegetarian Mini Quiche | V

THIRD TIER

Cucumber Finger Sandwich | V
Chicken Finger Sandwich
Salmon Finger Sandwich

Freshly Ground Coffee, Tea Selection
Orange & Apple Juice
Add a Glass of Sparkling Wine on arrival

Please speak to your Event Planner about beverage package options.

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

BEVERAGES

A curated selection of wines and premium alcoholic beverages, complemented by a variety of hot and cold drinks.



OUR WINE PHILOSOPHY

The National Wine Centre of Australia has one of the largest wine tasting facilities in the world, representing the Australian Wine Industry to our guests.

Our wine program recognises the importance key regions, wineries and brands hold within the industry on an international and local stage. We represent emerging regions, wineries and brands that are receiving recognition by their peers.

The wines available in our Tasting Room and Cellar are a comprehensive collection of Australian wines including well-known and emerging brands and brands that are both rare and unique.

We hope our collection of wines will be enjoyed while onsite at the NWC and in the homes of local, interstate, and international guests through the ability to purchase at the NWC's Online Store.



BEVERAGE PACKAGES

SOMMELIER'S SELECTION

The NWC Wine Brand is a sommelier-curated collection that captures the identity, vision, and values of the National Wine Centre of Australia. This curated collection provides a dependable selection of approachable wines that maintain consistency in quality, style, and expression.

NWC Brut Reserve Sparkling

NWC Sauvignon Blanc

NWC Pinot Grigio

NWC Cabernet Sauvignon

NWC Shiraz

REGIONAL SELECTION

A showcase of standout wines from our surrounding wine regions, highlighting the distinct flavours and craftsmanship of local producers.

Marty Block Brut Cuvee

Pepper Tree Pinot Gris

Hills & Coast Chardonnay

Alpha Box & Dice Rosé

Chaffey Bros GSM

Pikes Stone Cutters Shiraz

Or substitute with:

Alkoomi Riesling

Smith & Hooper Cabernet Sauvignon Merlot

ALL PACKAGES INCLUDE:

Stone & Wood Pacific Ale

Hahn Super Dry

Hahn Premium Light

Hahn Super Dry 3.5 (Mid-Strength)

Heineken 0.0 (Zero Alcohol)

James Squire 'Orchard Crush' Apple Cider

T.I.N.A (Non-Alcoholic) Assortment of Flavours

Soft Drink Selection

Orange & Apple Juice

CURATED COLLECTION

A handpicked collection of distinguished wines that superbly reflect elegance, refinement, and timeless appeal – crafted to elevate any occasion.

Have our in-house Sommelier team pair to your menu or curate your own selection from the below options.

Maximum selection: 1 Sparkling, 2 Whites, 1 Rosé, 2 Reds

SPARKLING & WHITES

- Mary's Myth Blanc de Blancs
- Sidewood Sparkling PNC
- Pewsey Vale Riesling
- Vickery Watervale Riesling
- Jericho Fiano
- Mountadam Eden Valley Chardonnay
- Saint & Scholar Chardonnay
- Deviation Road Pinot Gris
- Lino Ramble Yoyo Pinot Grigio

ROSÉ & REDS

- Longview 'Juno' Rossato
- Lenswood Hills Pinot Noir
- Jericho Grenache
- Killikanoon Prodigal Grenache
- Heirloom Adelaide Hills Tempranillo
- Primo Estate IL Briccone Shiraz Sangiovese
- Torzi Matthews Old Vines GSM
- Teusner Wark Family Shiraz
- Rockbare The McLaren Shiraz
- Wirra Wirra Catapult Shiraz
- Kaesler 'Stonehorse' Cabernet Sauvignon

ALL PACKAGES INCLUDE:

- Stone & Wood Pacific Ale
- Hahn Super Dry
- Hahn Premium Light
- Hahn Super Dry 3.5 (Mid-Strength)
- Heineken 0.0 (Zero Alcohol)
- James Squire 'Orchard Crush' Apple Cider
- T.I.N.A (Non-Alcoholic) Assortment of Flavours
- Soft Drink Selection
- Orange & Apple Juice

COCKTAILS & MOCKTAILS

All Served on Ice

Cocktail Options are Pre-Order Only | Minimum 50 Guests

Cucumber & Mint Sparkling Water
Cucumber Rounds, Mint Leaves, Sparkling Water

Spiced Sparkling Apple Juice
Sparkling Water, Apple Juice, Cinnamon, Star Anise, Mint

Cucumber & Lemon Green Iced Tea
Cucumber, Lemon, Honey, Chilled Green Tea

Lychee & Lime Green Iced Tea
Lychee, Lime, Honey, Lychee Syrup, Chilled Green Tea
Lychee Breeze (Cocktail Option): Add White Rum

Peach & Strawberry Lemonade
Peach Slices, Strawberry Slices, Lemonade, Peach Syrup
Citrus Sunset (Cocktail Option): Add Vodka

Watermelon & Lime Sparkling Water
Watermelon Wedges, Lime Slices, Sparkling Water, Watermelon Syrup
Tropical Fizz (Cocktail Option): Add White Rum

Strawberry & Basil Spritzer
Strawberry Slices, Basil Leaves, Strawberry Syrup, Soda Water
Garden Party (Cocktail Option): Add Gin

Available for pre-order only.

Minimum 50 serves.

Maximum 1.5 pp for cocktails.

Served on arrival until allocation exhausted.

BEVERAGE LIST

SPARKLING & WHITES

NWC Brut Reserve Sparkling
Marty Block Brut Cuvée
Mary's Myth Blanc de Blancs
Sidewood Sparkling PNC
Pewsey Vale Riesling
Alkoomi Riesling
Vickery Watervale Riesling
Pewsey Vale Riesling
NWC Sauvignon Blanc
NWC Pinot Grigio
Pepper Tree Pinot Gris
Lino Ramble Yoyo Pinot Grigio
Deviation Road Pinot Gris
Jericho Fiano
Hills & Coast Chardonnay
Saint & Scholar Chardonnay
Mountadam Eden Valley Chardonnay

ROSÉ & REDS

Alpha Box & Dice Rosé
Longview 'Juno' Rossato
Lenswood Hills Pinot Noir
Killikanoon Prodigal Grenache
Jericho Grenache
Heirloom Adelaide Hills Tempranillo
Chaffey Bros GSM
Torzi Matthews Old Vines GSM
NWC Shiraz
Pikes Stone Cutters Shiraz
Rockbare The McLaren Shiraz
Wirra Wirra Catapult Shiraz
Teusner Wark Family Shiraz
Primo Estate IL Briccone Shiraz Sangiovese
NWC Cabernet Sauvignon
Smith & Hooper Cab Merlot
Kaesler 'Stonehorse' Cabernet Sauvignon

BEVERAGE LIST

DRAUGHT BEER - GLASS

Hahn Super Dry
Stone & Wood Pacific Ale

BEER & CIDER - BOTTLE

Hahn Premium Light
Hahn Super Dry 3.5 (Mid-Strength)
Hahn Super Dry
Stone & Wood Pacific Ale
James Squire 'Orchard Crush' Apple Cider

INTERNATIONAL BEER - BOTTLE

Heineken Lager
Heineken 0.0 (Zero Alcohol)

SPIRITS

Base Spirits
Premium Spirits

SOFT DRINKS & JUICE - GLASS

T.I.N.A (Non-Alcoholic) Assortment of Flavours (per can)
Soft Drink Selection
Orange and Apple Juice

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
WINE
CENTRE**

Curating memorable experiences

nationalwinecentre.com.au
nwc.info@adelaide.edu.au | 08 8313 3355