



East End Cellars

*Fine Wine Merchants*



THE TASTING ROOM  
FUNCTION PACK

08 8232 5300

23 Vardon Avenue, Adelaide

[thetastingroom@eastendcellars.com.au](mailto:thetastingroom@eastendcellars.com.au)

[eastendcellars.com.au](http://eastendcellars.com.au)

# BEVERAGE OPTIONS

**Beverage Packages, all based on 3 hour time frames**

**All packages include:**

- 1x Sparkling
- 2x White or Rose
- 2x Red & 2x Beers



## **Entry Level \$40 per person**

Simon Greenleaf Method Traditionelle NV , Adelaide Hills  
Neon Blanc Sauvignon Blanc, Adelaide Hills  
Corduroy Riesling, Clare Valley  
Miette Grenache/Mataro/Cinsault, Barossa Valley  
Koltz "Dog Day" Shiraz, McLaren Vale

## **Premium \$65 per person**

D'Arenberg Pollyanna "Polly" Sparkling Chardonnay/Pinot Noir/  
Pinot Meunier, Adelaide Hills  
Groom Sauvignon Blanc, Adelaide Hills  
Kanta Riesling, Adelaide Hills  
Mac Forbes Chardonnay, Yarra Valley  
Kooyong "Massale" Pinot Noir, Mornington Peninsula  
Wirra Wirra "Original Blend" Grenache/Shiraz, McLaren Vale  
Spinifex Bete Noir Shiraz, Barossa Valley

## **Beer & Cider**

Mismatch Session Ale  
Coopers Pale Ale  
Coopers Premium Lager  
The Hills Cider Company Apple Cider  
The Hills Company Pear Cider

We can tailor the drinks list if you have a favourite region or variety.  
Please call our Tasting Room Manager on (08) 8232 5300 to discuss.



# FOOD OPTIONS

Our canape package is \$25 per head for a choice of 3 cold and 2 hot items  
Additional cold items are \$4 per head  
Additional hot items are \$5 per head  
Gluten free options are available upon request

## Hot Food

Tortilla pinxtos with aioli & olive  
Comté Gruyère and cured bacon tartlets  
Comté Gruyère and field mushroom tartlets  
Sesame prawn toasts, black vinegar dipping sauce  
Toasted brioche, mushroom ragoût  
Beef carpaccio, ratatouille, horseradish sauce on toasted brioche  
Roast pumpkin and feta filo parcels  
Pork and veal puff pastry rolls  
Prawns wrapped in jamon Skewer\* add \$5 per head  
Moroccan spiced chicken brochette\* add \$5 per head

## Cold Food

Freshly shucked oysters with finger lime\* add \$4 per head  
Smoked trout rillette, ale cracker, roe  
Hot smoked trout, crème fraîche, lemon rind crostini  
Yellowfin tuna tartare, coriander, ginger & lime  
Kingfish crudo, fennel, citrus & herb salad  
Chicken larp salad  
Cold smoked salmon, herb crème, horseradish, dill, rye crisp  
Marinated artichoke, buffalo curd mousse tart, , hazelnut, black olive, celery leaf  
Glazed beetroot, feta & caramelised shallot tart  
Potato & Gorgonzola cream tart  
Waldorf salad  
Prosciutto di San Daniele, buffalo mozzarella crostini  
Cold rare roast beef crostini, capers, parsley, lemon tonnato dressing



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