

— THE —
DINING ROOM

At The Royal Exchange

*Weddings
&
Celebrations*

\$129pp
SIT DOWN EVENT

Three Canapes on Arrival
Four Hour Beverage Package
Three Course Seated and Served Lunch/Dinner
Coffee, Tea & Petit Fours
Free AV Hire

Your choice of 3 canapes, fixed Starter, Main Course and Dessert
OR
50/50 alternate drop

Served with fresh bread and cultured butter and the chef's
selection of side dishes

Sample menu only and subject to change

THE DINING ROOM

At The Royal Exchange

CANAPES

Salmon Pate Blini
avocado salsa, cornichon

Chicken and Pistachio Terrine
cranberry chutney on grilled sourdough

Pumpkin Tartelette
with goats cheese

Arancini
wild mushroom and parmesan, truffle aioli

Fried Camembert
cumberland sauce

Gruyere Gougère

Croquette
smoked cod, potato, lime aioli

Devilled Eggs
chives, and aioli

Pork rillettes
wholegrain mustard, cherry chutney, brioche

STARTERS

Confit Salmon Pate
avocado salsa, horseradish, cornichons and melba toast

Garlic Prawn Cocktail
cos, avocado vinaigrette, chives and marie-rose sauce

Chicken and Pistachio Terrine
cranberry chutney and melba toast

French Onion Soup
gratinéed crouton with gruyere and cheddar

Twice Baked Comte Souffle
aged cheddar sauce, chives

Rocket & Pear Salad
candied walnuts, goats' cheese, honey balsamic

THE DINING ROOM

At The Royal Exchange

MAIN COURSES

Crispy Skin Barramundi

celeriac puree, caramelised cauliflower, jus vert

NZ King Salmon

seasonal vegetable ratatouille, lemon and herb sauce

Beef Brisket

mashed potatoes, glazed carrots and red wine jus

Slow Cooked Lamb Shoulder

sautée potatoes, smoked eggplant, mint sauce, red wine jus

Crackling Pork Belly

cauliflower puree, braised fennel, toffee apples and cider jus

Confit Chicken

baby carrots, cremini mushrooms, asparagus, white wine jus

Risotto Aux Champignon

wild mushrooms, asparagus, lemon and chevre

DESSERTS

Lemon Tart

raspberry coulis, fresh cream

Vanilla Crème Brûlée

with caramelised sugar crust

Red Wine Poached Pear

crumble and vanilla beans ice cream

Duo of Australian Cheeses

with quince and lavosh

THE DINING ROOM

At The Royal Exchange

\$129pp
CANAPÉ EVENT

Twelve Canapés
Four Hour Beverage Package
Coffee, Tea & Petit Fours
Free AV Hire

SAMPLE MENU

Fixed canapé menu. Selection of twelve light, substantial & dessert canapés.
Subject to change.

Garlic Prawn Cocktail
avocado and marie rose on melba toast

Chicken and Pistachio Terrine
cranberry chutney on grilled sourdough

Witlof with Blue Cheese
pear, walnut and honey champagne dressing

Arancini
wild mushroom and parmesan, truffle aioli

Gruyere Gougère

Chicken Skewer
zucchini, bell pepper, onion

Seared Scallop
with celeriac puree

Gnocchi Parisienne
pumpkin, sage

Fish and Chips
with tartare sauce

Slow cooked brisket
mash potato and red wine jus

Lemon tart
raspberry coulis

Apple and blueberry crumble

THE DINING ROOM

At The Royal Exchange

BEVERAGE PACKAGE

FRENCH SPARKLING

Saint Louis / Blanc de Blancs / France

WHITE WINE

Mad Hatter / Pinot Gris / Adelaide Hills / SA
Which Way is Up / Chardonnay / Coonawarra / SA

RED WINE

The Royal Exchange / Pinot Noir / SA
Worlds End / Shiraz / SA

BEER

Selection of two house bottled beers

SOFT DRINKS

Selection of soft drinks and juices

*Please note that the Weddings & Occasions package is available on Saturday's and Sunday's. Should you wish to book this package for a week day event it will be offered at the managements discretion.