Breakfast

Continental Breakfast (minimum 10 people) \$18 pp

- Fruit Platter GF, VGN
- Muesli (GF by req), Brioche (VGN by req), Ham & Cheese Croissants, Bacon & Egg Rolls (served assorted unless individual pre-orders received in advance)
- Orange Juice and Apple Juice
- Hot beverage

Cooked Breakfast (minimum 10 people) \$20 pp

- Traditional Breakfast fried or scrambled eggs, bacon, spinach, mushroom, with sourdough toast
 - Vegan option available (e.g. smashed avocado)
- Orange Juice and Apple Juice
- Hot Beverage
- Plus optional Fruit Platter GF, VGN_______\$5 pp

Note: Other cooked breakfast options may also be available at additional cost, on request.

Morning / Afternoon Tea (minimum 6 people)

- Fruit Platter GF, VGN \$7 pp
 - Delicious seasonal fresh fruits
- Sweet Platter______\$8 pp
 - Assorted selection of pastries, biscuits, muffins, slices (Partly GF & VGN, can increase by reg).
- Savoury platter______\$9 pp
 - Mini Savoury Danish
 - Mini Quiches
 - House made dips, veggie sticks and pita bread (GF & VGN, available by req)

Orange Juice and Apple Juice included with all platters.

■ Choice of any two platters \$14 pp





Lunch

Sandwich and Wrap platters (minimum 6 people)______\$12 pp ■ Choice of 3 options. Various flavours available including: Pulled pork Ham, Cheese & Tomato All can be GF by req Pesto Chicken Garden Salad vgN Marinated Vegetables VGN Quiche & Frittata Platter \$12 pp Quiche Lorraine Spinach & Tomato Quiche Vegetable Fritatta GF **Hot Bites Platters** ■ Cocktail Samosas (approx. 20-25 pieces) \$20/platter ■ Cocktail Spring Rolls (approx. 20-25 pieces) \$20/platter ■ Cocktail Sausage Rolls (approx. 20 pieces) \$30/platter ■ Dumplings GF by req (approx. 20-25 pieces) \$30/platter Arancini - Assorted Flavours (approx. 15 pieces) \$30/platter Salads (serves 6) \$30 ■ Pumpkin Chickpea and Baby Spinach Salad GF & VGN ■ Brown Rice Tabouli GF & VGN ■ Lentil and Tomato Salad GF & VGN ■ Couscous with Roast Vegetables VGN ■ Thai Satay Slaw GF & VGN ■ Greek Salad GF (VGN by req, no cheese) ■ Garden Salad GF & VGN Selection of cured meats Can include GF & VGN House-made Dips with pita bread items/crackers/bread by req Marinated vegetables

Australian Cheese Plate (serves 6-8) \$35/platter

■ Selection of cheeses and crackers, dried fruit and accompaniments GF by req



Canapes

Mini Cocktail

Fan favourite nibbles to get things started

- Cocktail Spring Roll (V) with Sweet Chilli Dipping Sauce
- Cocktail Samosa (V) with Sweet Chilli Dipping Sauce
- Sushi (V available, GF available) with Soy Dipping Sauce

Cocktail

- Arancini Ball (Mushroom or Pumpkin & Parmesan) (v) with Aioli
- Italian Meatball with Tomato Relish
- Chicken and Prawn Wonton with Soy and Chilli Dipping Sauce
- Traditional Pork Dumpling in spoon with a Black Vinaigrette
- Frittata Slice with Beetroot Confit (V, GF)
- Smoked Salmon Tartlet with Cream Cheese and Dill Salsa Verde
- Crumbed Prawn with Lemon and Dill (GF available) and Lime & Chilli Aioli
- Mini Sausage Roll with Tomato Chutney

Large Cocktail

- New York Cheeseburger Slider
- Crunchy Chicken Slider with Slaw
- Tamarind Soft Shell Crab Slider with Slaw
- Asian style Chicken Skewer
- Pizza Squares (V available)
- Greek Style Lamb Filo Cigar with Mint Yoghurt Dipping Sauce
- Prosciutto, Bocconcini & Tomato Skewer with Basil (GF)
- Popcorn Shrimp Po'Boy with Chipotle Mayo
- Lemongrass Chicken Banh Mi with Kewpie Mayo

Fork & Talk

When two hands are needed for this larger option

- Fish and Fries SA Beer Battered Flathead and house cut fries with Aioli
- Satay Chicken with Rice served in individual bowls (GF)
- Chicken, Pumpkin and Pine Nut Risotto with Shaved Parmesan (GF)
- Asian Style Noodles (V available)
- Ravioli Polpette Traditional filled Pasta with Meatballs
- Crunchy Asian Salad with Rare Beef and Tangy Dressing (served cold)

Sweet

- Fudge Brownie Square with Ganache
- Salted Caramel Tartlet
- Lemon Curd Tartlet
- Mini New York Cheesecake slice
- Chocolate and Rum Truffle (GF available)
- Mini Dutch Chocolate Mousse cups
- Pavlova Nest with Cream and Seasonal Fresh Fruit





These are just examples of some of the delicious dishes we can provide, but if you just ask for whatever your preference may be we are more than happy to accommodate you ok!

Pricing will be determined subject to numbers and all other event info



Set Menu

Example Only

2 Course Menu

1 x Entrée, 1 x Main \$37 1 x Main, 1 x Dessert \$37 Each additional choice \$3 per course

3 Course Menu

1 x Entrée, 1 x Main, 1 x Dessert **\$47** Each additional choice **\$3** per course

Service will be by alternate drop, unless a pre-order of all choices is received 1 week in advance of booking.

The Set Menu requires a minimum of 10 people.

Entree:

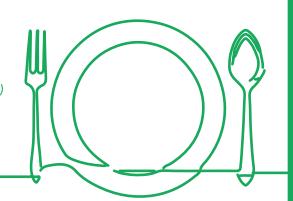
- Antipasto and Cured Meats shared entrée
- Cured Salmon with chargrilled vegetables and a citrus dressing
- Moroccan Lamb Stuffed Pepper
- Haloumi and Roast pumpkin salad (vegetarian option, GF)

Main Course:

- Rolled Pork Loin with wilted greens and candied root vegetables
- Herb butter Roast Chicken Maryland with grilled salad
- **Eggplant Moussaka** (vegetarian option, GF)

Dessert:

- Vanilla Panna Cotta with poached summer berries (GF)
- Trio of Sorbet (VGN, GF)
- Christmas Pudding with Brandy sauce or Ice cream



These are just examples of some of the delicious dishes we can provide, but if you just ask for whatever your preference may be we are more than happy to accommodate you ok!

Pricing will be determined subject to numbers and all other event info



Drinks

All our drinks as listed below are priced at only are priced at only \$8 per glass (\$40/bottle), so they are very modestly priced - reflecting our being a not for profit with lower costs deliberately keeping things affordable for you!

The exact range of labels on offer varies at times according to availability etc, but this is representative of what you can expect ok.

And all soft drinks/hot beverages are supplied at our normal cost

Beer/Cider

- Coopers Pale
- Heineken
- Heineken Mid
- Somersby Apple Cider
- Somersby Pear Cider

Sparkling

- Brown Brothers Moscato
- Grant Burge Bubbles

Spirits

- Smirnoff Vodka
- Tanqueray Gin
- Johnny Walker Scotch
- Jim Beam Bourbon

White Wine

- Annie's Lane Riesling
- Oyster Bay Sauv Blanc
- Annies Lane Chardonnay

Red Wine

- Annies Lane Cab Merlot
- Penfolds Koonunga Hill Cab Sauv
- Penfolds Koonunga Hill Shiraz



We are also happy to supply other drinks including cocktails by arrangement.

We aim to please so just ask us ok..!



OUR SPACES

The Board Room

- Private meeting room
- Seats up to 12
- TV/AV (HDMI)
- Free Wi-Fi
- Print and Copy facilities, whiteboard, flipchart

Room Hire ONLY

The Boardroom: \$25 / hour \$75 / half day \$135 / day

Minimum Catering Spend (to waive room hire)

The Boardroom: \$50 / hour \$150 / half day \$275 / day

Available for hire day and night 7 Days, subject to availability

The Atrium -

- Multi-function space: Theatre style, Boardroom, U-Shape, Seated Dinner, Cocktail.
- Lovely separate back area of the café with beautiful natural light
- TV/AV (HDMI)
- Free Wi-Fi
- Print and Copy facilities, whiteboard, flipchart
- Seats up to 50 people, more if standing

Room Hire ONLY

The Atrium:: \$60 / hour \$200 / half day \$350 / day

Minimum Catering Spend (to waive room hire)

The Atrium:: \$120 / hour \$400 / half day \$700 / day

Available for hire day and night 7 Days, subject to availability

Entire Venue

- Enjoy ALL of our lovely spaces Atrium, Main Café, Foyer, Board Room, Alfresco
- Suitable for a huge range of functions/parties and events
- Capacity up to 200 people
- All TV/AV equipment and other facilities as needed
- Pricing by arrangement



REVIEWS

Hi Mike,

I just wanted to email you to thank and congratulate your staff and venue.

Our party on Saturday night went off without a hitch, staff were professional, the food was absolutely fabulous and we all had a fantastic time.

Previous to my nursing/researcher days I worked as a chef (don't even ask how you transition from Chef to Nurse/Researcher), my parents owned many hotels around Adelaide and the greater SA regions, I have grown up in hospitality, I have friends who own restaurants and the service and food provided to us on Saturday was better than I have had at similar events at venues like Ayre's House, D'Arenberg Cube, Botanic Gardens, The Boat House, Adelaide Convention/Entertainment Centres and many other venues that would be considered Adelaide's premium food and service providers!

Many of my guests commented and said the same! The service and food provided was well above the \$19 a head cost, and what I expected for such an affordable price! This is a credit to Paul and his kitchen staff!!!

I could not fault a single thing, staff were approachable, confident, helpful, kind, courteous and able to have a good laugh with us!!!!

The venue was perfect and accommodated our group perfectly!

So from my family to all the staff at Cafe Outside The Square - thank you!!!!! You should be proud to be part of such an amazing organisation and provide what I would truly consider first class service!!!

I look forward to recommending you to everyone I know.

Many thanks again,

Kelly, Tim and Adele Skelton

Hi Mike,

Thank you again for having us for breakfast yesterday. We had a lovely time.

Food - very nice

Service - excellent

Venue - great, separate room for a work xmas breakfast was perfect

Facilities - lovely

Value - really good

Other

We enjoyed our breakfast and will certainly write a review for you. The prompt service was wonderful.

Merry Christmas to you and your team and family!

Regards

Monica King

