

# CHRISTMAS PARTY

SEASON IS COMING



CHRISTMAS PARTY PACKAGES FROM **\$25** pp



**ATURA**

Adelaide Airport

Adelaide Airport, 1 Atura Circuit, South Australia 5950  
E Functions\_aturaadelaideairport@evt.com T +61 8 7099 3300

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# FROM THE FUNCTIONAL TO THE FLAMBOYANT, GET JINGLED AND RING THOSE CHRISTMAS BELLS WITH ATURA THIS YEAR

**\$59<sup>pp</sup>**  
2 COURSE  
alternate serve

## SET MENU

Your choice of two items per course from the below served alternately  
Two course - \$59pp | Three course \$72pp

**\$72<sup>pp</sup>**  
3 COURSE  
alternate serve

### ENTRÉE

Salmon gravlax | horseradish cream | fennel fronds | red onion | watercress  
Honey roasted pumpkin | pine nuts | avocado | red onion | labne  
Poached chicken breast | garden greens | almonds | baby fennel | mint pomegranate green goddess dressing  
Crispy salt and pepper squid | spicy salt | sriracha aioli | lemon  
Garlic prawn taco | chipotle | avocado | coriander  
Four cheese arancini | tomato sugo | grana padano

### MAIN

Crispy skin salmon | creamed potato | kasundi tomato | baby shiso  
Pan fried chicken breast | lentils & vegetables | caramelised shallots | baby carrot  
Stuffed turkey breast | red cabbage | duck fat potato | pan jus  
Slow roasted Riverine sirloin | potato gratin | classic béarnais  
Twice cooked pork belly | green papaya | apple and fennel salad | coconut | peanut crumble  
Slow cooked lamb tomahawk | garlic potato puree | burnt onion jus  
Butternut pumpkin ravioli | pumpkin puree | sage and peanut pangritata | pecorino

### DESSERT

Sticky date | rich butterscotch sauce | pistachio toffee | double cream  
Pavlova | double cream | berries | pistachio praline | baby mint  
Triple choc fudge brownie | chocolate crumble | chocolate crispies | raspberry cream  
Baked NY cheesecake | Tahitian vanilla cream frosting | strawberry rhubarb compote  
Profiteroles | classic crème patisserie filled choux pastry chocolate sauce salted caramel crispies

Brewed coffee | Selection of teas



## CANAPÉS

One hour package (4 choices) \$25pp Two hour package (7 choices) \$37pp

**\$25<sup>pp</sup>**

### THE COOL LIST

Tomato and basil bruschetta  
Roast beetroot and goats cheese tartlet | baby basil  
Aburi salmon | miso mayo | crispy rice | baby coriander  
Tuna poke | yuzu wasabi | avocado | black sesame  
Vietnamese rice paper rolls | nam jim  
Bringing back the Peking duck pancake

### THE HOT LIST

Salt and pepper squid | spiced salt | sriracha mayo  
Chicken yakitori | teriyaki sauce | shallots  
Chicken lollipops | chipotle BBQ | blue cheese sauce  
Steamed pork and prawn gyoza | goma dressing  
Twice cooked pork belly | miso caramel | baby shiso  
Four cheese arancini | garlic aioli  
Pork & fennel sausage roll | tomato ketchup

### THE SUBSTANTIAL LIST

\$8.00 per item  
Fish and chips | sauce gribiche | lemon  
Roadhouse cheeseburger slider | American cheddar | pickles | mustard | ketchup  
Fried chicken slider | kimchi | pickled cucumber  
Pulled pork slider | smokey BBQ | coleslaw  
Aussie sausage sizzle | sausage | sautéed onions | milk bun | BBQ sauce  
Poke bowl | sashimi salmon | brown rice | avocado | radish | wasabi peas | yuzu ponzu

### SOMETHING SWEET

\$6.00 per item  
Assortment of Lamingtons  
Assortment of Eclairs  
Christmas Mince Pies  
Vanilla crème profiteroles coated in chocolate

**\$55<sup>pp</sup>**  
2 COURSE

## TABLE D'HOTE

Choose your entrée & main on the night  
Chefs selection of shared desserts to finish

**\$69<sup>pp</sup>**  
3 COURSE

### ENTRÉE

Crispy salt and pepper squid | spicy salt | sriracha aioli | lemon  
San choy bow | spiced minced pork | iceberg lettuce | bean sprouts | capsicum  
Harissa lamb tagliata | chick peas | mint | chilli | anchovy | pomegranate  
Roasted heirloom carrot and fennel | black lentils | cumin cashew cheese

### HOT SELECTION

Crispy skin salmon | creamed potato | kasundi tomato | baby shiso  
Stuffed turkey breast | red cabbage | duck fat potato | pan jus  
Slow roasted Riverine sirloin | potato gratin | classic béarnais  
Forest mushroom tagliatelle | persian feta | heirloom tomato | pine nuts | basil pesto

### DESSERT

Chefs selection of shared desserts

## BEVERAGES

Beverage packages are available for beer, wine & soft drink only.  
Spirits can be purchased separately on a cash basis.  
Alternatively you can set up a bar tab and be charged on consumption for all beverages consumed

### BASIC BEVERAGE PACKAGE

Includes a selection of Australian beer plus Atura's house sparkling, white and red wine

2 hours .....\$32pp 4 hours .....\$46pp  
3 hours .....\$39pp 5 hours .....\$53pp

### PREMIUM BEVERAGE PACKAGE

Includes a selection of premium Australian beer, premium sparkling, white and red wine

2 hours .....\$39pp 4 hours .....\$53pp  
3 hours .....\$46pp 5 hours .....\$60pp

+ Welcome cocktail - \$12 per person  
+ Welcome mocktail - \$10 per person

T&C's apply. Menu items are subject to change without notice

## INCLUSIONS

Set menu & canapés are based on minimum of 25pax  
Table d'Hote is based on groups of 25pax or less and is served in Hangar Bar & Grill  
All packages include bon bons and festive centerpieces

## ENHANCEMENTS

- + 30 minute pre-dinner canapé package - \$12 per person
- + Australian cheese platter on each table - \$10 per person
- + Selection of cured meats, dips, olives, grilled sourdough - \$10 per person
- + Wood fired oven pizza - \$6 per person

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