

THE

DRIVE



FOR

FIVE

2023/24 MENU

THE DRIVE

BREAKFAST

LIGHT BREAKFAST

\$33.00

INCLUDED

Self-serve espresso coffee | T Bar teas | Nippy's juices
Muffins & Danish pastries v
Honey yoghurt, freshly toasted fruit & nut muesli, fresh strawberries v
Seasonal sliced fruits DF, GF, NF, PB

SELECT TWO OF THE FOLLOWING

Toasted breakfast wrap with chive frittata, spinach, mushrooms NF, V
Ricotta hot cakes, caramelised apple, mascarpone NF, V
Asparagus frittata, muhamara sauce GF, V
Tartines on sourdough with selected toppings (select one)
 Thyme-scented sautéed mushrooms NF, PB
 Smashed avocado, lime & coriander DF, NF, PB
 Double smoked ham & brie NF
Egg & bacon slider, Cheddar cheese, tomato relish NF
Mini quiches (select one)
 Mushroom NF, V
 Bacon NF
 Spinach NF, V
House-smoked salmon, Turkish pide, iceberg lettuce, sour cream, chives NF, S
Wakame rice breakfast bowl, miso kingfish, pickled cucumber, ponzu DF, GF, NF, S
Almond & raspberry friands GF, V

Enhance your breakfast with additional items available for \$8.00 per person, per item.



GOURMET BREAKFAST

\$44.00

INCLUDED

Freshly brewed coffee | T Bar teas | Nippy's juices
Muffins & Danish pastries v
Honey yoghurt, freshly toasted fruit & nut muesli, fresh strawberries v
Seasonal sliced fruits DF, GF, NF, PB

SELECT ONE HOT ITEM

Crème fraîche scrambled eggs, roasted cherry tomatoes, grilled Turkish bread NF, V
Poached Clare Valley free range eggs, sourdough toast DF, NF, V
Shakshuka eggs cooked in a spiced roast capsicum & tomato sauce, grilled Turkish bread DF, NF, V

SELECT THREE ACCOMPANIMENTS

Portobello mushroom DF, GF, NF, PB
Creamed parmesan spinach GF, NF, V
House-made smoky baked beans DF, GF, NF, PB
Bavarian white breakfast sausage DF, GF, NF
House-smoked maple bacon DF, GF, NF
Grilled parmesan tomatoes GF, NF, V
Rosemary-infused potato hash GF, NF, V
Grilled chorizo GF, DF, NF
Tomato sugo GF, DF, NF, PB
Roasted cauliflower, truffle hollandaise GF, NF, V
Grilled asparagus DF, GF, NF, PB

BREAKFAST

TEA BREAKS

LUNCH

NETWORKING LUNCH

CANAPÉS

DINNER

BEVERAGES

TEA BREAKS

TEA & COFFEE

On arrival freshly brewed coffee & selection of T Bar teas	\$5.50
Half day continuous tea & coffee	\$15.50
Full day continuous tea & coffee	\$18.50

BARISTA COFFEE STATION PACKAGE

One machine, one barista and unlimited coffee (4 continuous hours)	\$720.00
Additional hours	\$180.00
Additional barista	\$80.00

TEA BREAKS

Freshly brewed coffee & selection of T Bar teas served with assorted cookies	\$11.50
Freshly brewed coffee & selection of T Bar teas served with:	
One accompaniment	\$13.50
Two accompaniments	\$16.50
Three accompaniments	\$19.50



SELECT FROM THE FOLLOWING

PROTEIN BAR BREAK

A selection of our house-made protein bars DF, PB

SWEET

Freshly sliced fruit, yoghurt & granola cups v
Banana coconut bread, cinnamon butter NF, V
White chocolate & macadamia blondie v
House-made scones, whipped cream, house-made jam NF, V
Fresh berry friands GF, V
Dark chocolate tartlets NF, V

HEALTHY

Oat & date muffins NF, V
Honey, orange & saffron madeleines NF, V
Pumpkin yoghurt muffins NF, V
Wholemeal pineapple banana muffins NF, V
Peach & oat cake NF, V
Flourless chocolate & coconut cake GF, NF
Multigrain choc chip cookies NF, V

SAVOURY

Lamb rogan josh pie NF
Roasted vegetable pasty NF, V
Chorizo sausage roll NF
Barossa ham & tasty cheese croissant NF
Selection of freshly made sandwiches NF
Ham, pepperoni & mozzarella mini pizza NF
Spinach & feta pastizzi NF, V

BREAKFAST

TEA BREAKS

LUNCH

NETWORKING LUNCH

CANAPÉS

DINNER

BEVERAGES

LUNCH

LIGHT LUNCH

\$30.00

INCLUDED

Soft drinks | Freshly brewed coffee | T Bar teas

Sandwiches, baguettes, wraps or Turkish rolls (select one) with assorted fillings
Seasonal sliced fruits DF, GF, NF, PB

LUNCH BOWLS

\$30.00

INCLUDED

Soft drinks | Freshly brewed coffee | T Bar teas

SELECT ONE OF THE FOLLOWING

Falafel bowl, fattoush salad, tahini lemon dressing DF, NF, PB
Red curry beef bowl, jasmine rice, Asian herbs, cabbage slaw DF
Vegan rice noodle salad bowl, tamari vegetable broth DF, GF, NF, PB
Teriyaki chicken poke bowl, aromatic rice, cucumber & bean sprout salad DF, GF, NF

BOXED LUNCH

\$28.00

Baguette or wrap
Whole seasonal fruit
Nippy's juice
Wholemeal fruit muffin



ENHANCE YOUR LUNCH

Enhance your lunch selection with any of the additional items (per person, per item)

Assorted house-made sushi <small>DF, GF, NF, S</small>	\$7.50
House-made sausage rolls <small>NF (vegan option available)</small>	\$7.50
Chef's selection house-made mini pies <small>NF</small>	\$7.50
Chef's selection house-made mini quiches <small>NF</small>	\$7.50
Chef's selection house-made mini cakes & desserts	\$7.50
Yoghurt verrine, fresh berries, Rocher almonds, syrup <small>GF, V</small>	\$7.50
Fresh seasonal fruit <small>DF, GF, NF, V</small>	\$7.50
Chef's selection salad	\$10.00
Bánh mì (pork, chicken or vegetarian) <small>DF, NF, S</small>	\$11.50
Soft & hard tacos (pork, chicken or vegetarian) <small>DF, NF</small>	\$11.50
Chicken sliders, avocado aioli <small>DF, NF</small>	\$11.50
Selection of artisan cheeses, muscatels, lavosh <small>V</small>	\$17.50
Antipasto plate <small>NF</small>	\$19.00

SEATED LUNCH

Set two-course (entrée & main or main & dessert)	\$69.00
Set three-course	\$90.00

Please refer to Dinner menu for seated lunch selections.

BREAKFAST

TEA BREAKS

LUNCH

NETWORKING LUNCH

CANAPÉS

DINNER

BEVERAGES

NETWORKING LUNCH

STANDING
SEATED

\$45.00

\$49.00

INCLUDED

Bread rolls DF, NF, V

Seasonal fruit platter DF, GF, NF, PB

Freshly brewed coffee | T Bar teas | Orange juice | soft drink



SELECT TWO CHEF'S DISHES

Lamb rogan josh, basmati rice DF, GF, NF

Lamb & Guinness stew, parsley dumplings NF

Sri Lankan beef curry, rice pilaf DF, GF, NF

Lemongrass pork, steamed jasmine rice DF, GF, NF, S

Chicken, green olive & apricot tagine, herbed couscous DF, NF

Shandong chicken, fried rice, black vinegar sauce, spring onion, coriander DF, NF

Green Thai chicken curry, steamed jasmine rice DF, GF, NF, S

Eggplant parmigiana GF, NF, V

Mushroom spinach strudel, truffled parmesan, sweet potato crisps NF, V

Roasted vegetable lasagne GF, NF, V

SELECT TWO SALADS

Rice noodles, herbs, cucumber ribbons, bean sprouts, red peppers, lime & sweet chilli dressing DF, GF, NF, PB

Puy lentils, roasted heirloom carrots, shallots, parsley, mint, yoghurt & lemon dressing GF, NF, V

Tomato, basil, pickled onion, cos lettuce, garlic croutons, balsamic dressing DF, GF, NF, PB

Fattoush salad: marinated chickpeas, toasted pita bread, iceberg lettuce, tahini lemon dressing DF, NF, PB

Potato, beetroot, egg & cornichon salad, parsley, sour cream mayo dressing GF, NF, V

Mediterranean roasted vegetable salad, mesclun leaves, herbs, mustard vinaigrette DF, GF, NF, PB

Roasted pumpkin with Za'atar, crispy kale, watercress, spring onions, tahini lemon dressing DF, GF, NF, PB

Iceberg lettuce wedges, grilled caponata, basil, tomato vinaigrette DF, GF, NF, PB

SELECT ONE DESSERT

Coconut dacquoise, lime mousse, raspberries GF, NF, V

Vanilla panna cotta demitasse, almond & apricot biscotti V

Lemon meringue tarts, almond caramel V

Mini eclairs selection NF, V

Chocolate salted caramel tart NF, V

Date & oat slice, cinnamon mascarpone NF, V

BREAKFAST

TEA BREAKS

LUNCH

NETWORKING LUNCH

CANAPÉS

DINNER

BEVERAGES

CANAPÉS

CANAPÉ SELECTION

Six item selection	\$40.00
Eight item selection	\$54.00
Ten item selection	\$65.00
Individual items (excludes substantial selection)	\$7.50
Chef's selection of three items (pre-dinner)	\$20.00

COLD SELECTION

Rice paper rolls with prawns DF, GF, NF, S
Smoky Bay oysters with nước chấm dipping sauce DF, GF, NF, S
Red gum smoked salmon, buckwheat blinis, sour cream, dill NF, S
Assorted house-made sushi DF, GF, NF, S
Tuna tataki, wakame salad, sesame kewpie dressing DF, GF, NF, S
House-smoked chicken breast, avocado salad DF, GF, NF
Grilled asparagus, roast capsicum, pomegranate & walnut sauce DF, PB
Rare lemongrass beef fillet, fresh herbs, lime & chilli dressing DF, GF, NF
Smoked tomato tarts, pesto, provolone NF, V

HOT SELECTION

Mushroom & truffle croquette, roasted garlic aioli NF, V
Pumpkin & pepita arancini, salsa verde DF, GF, NF, PB
Vegetable spring rolls, soy & cucumber dipping sauce DF, NF, PB
Lemon myrtle prawn skewers DF, GF, NF, S
Korean spicy chicken wings, Gochujang sauce DF, NF, S
Lamb & saltbush kofta, bush tomato chutney DF, GF, NF
Rare roasted kangaroo, karkalla relish, saltbush crouton DF, GF, NF
Pulled smoked pork quesadillas, spicy Valentina sauce NF
Vegetable pakoras, tamarind & date chutney DF, GF, NF, PB
Lamb & Guinness pie, apple & tomato chutney NF



DESSERT SELECTION

Passionfruit meringue pies NF
Nutella-filled profiteroles
Apricot streusel fingers NF
Brioche donuts, Davidson plum jam NF

SUBSTANTIAL SELECTION

Enhance your cocktail function with any of the following (per person, per item)

Loaded focaccia: continental meats, cheeses & condiments NF	\$11.50
Vietnamese chicken slider DF, NF, S	\$11.50
Cheeseburger slider NF	\$11.50
Flathead soft taco, pebre, tomatillo salsa DF, NF, S	\$11.50
Tempura prawns, fries, tartare sauce DF, NF, S	\$11.50

PLATTERS

A platter can be added to any package. Pricing is listed per platter.

Antipasto selection	\$188.00
Artisan cheese selection, lavosh NF, V	\$188.00
Baguette platter (30 pieces)	\$143.00
Chef's selection hot pastries (30 pieces)	\$210.00
Chef's dessert selection v (30 pieces)	\$188.00
Sliced seasonal fruit platter	\$102.00

BREAKFAST

TEA BREAKS

LUNCH

NETWORKING LUNCH

CANAPÉS

DINNER

BEVERAGES

DINNER

SEATED LUNCH/DINNER

Set two-course (entrée & main or main & dessert)	\$69.00
Set three-course	\$90.00
Set three-course with alternate main	\$94.00

INCLUDED

Bread rolls with butter
Freshly brewed coffee | T Bar teas

PRE-DINNER CANAPÉS

Chef's selection three canapés \$20.00



ENTRÉE

Lightly smoked barramundi, karkalla & sea parsley salad DF, GF, NF, S
Marinated prawn salad, mesclun leaves, cherry tomatoes, green goddess dressing DF, GF, NF, S
Grilled lemon & oregano chicken thigh, feta, Kalamata olives, cherry tomatoes GF, NF
Poached chicken, cucumber kimchi, mint, coriander, Gochujang mayo DF, NF
Seared tuna, wakame salad, Goma dressing DF, GF, NF, S
House-smoked lamb backstrap, tabouleh, tahini lemon dressing DF, GF, NF
Roasted beetroot, feta, rocket, rosemary croutons, pomegranate dressing GF, NF, V
Cauliflower roasted in Hawaij spices, zhoug sauce DF, GF, NF, PB
Seared beef fillet, cos leaves, roasted cherry tomatoes, truffle mayo DF, GF, NF

MAIN

Mushroom & ricotta strudel, truffled parmesan, sweet potato crisps, spinach sauce NF, V
Port Lincoln kingfish, cucumber ribbons, roasted cherry tomatoes, Salmoriglio dressing DF, GF, NF, S
Grilled chicken breast, Za'atar roast pumpkin, farro pilaf DF
Roasted chicken breast, cheese polenta, Shiraz-braised mushrooms, leek sauce GF, NF
Roasted chicken breast, coconut shallot rice, pineapple sambal, mild yellow curry sauce GF, DF, NF
Slow cooked lamb shoulder, green beans, roasted vegetables, rosemary jus DF, GF, NF
Braised beef brisket, sweet potato purée, broccolini, red cabbage & celeriac remoulade GF, NF
Beef fillet, polenta fries, thyme-scented mushrooms, creamed spinach, peppercorn jus GF, NF
Beef fillet, potato gratin, portobello mushrooms, green beans GF, NF
Pork belly, parsley, lemon, garlic, pipi e patate, cavolo nero DF, GF, NF

DESSERT

Galaktoboureko, orange slices, candied walnut, fig, cardamon syrup V
Rose panna cotta, pashmak, pistachio brittle GF, V
Chocolate ganache cake, morello cherries, crème chiboust NF, V
Coconut meringue, lychee, strawberry & pineapple salad, lime syrup DF, GF, NF, V
Lemon lime tart, raspberries, crème fraîche NF, V
Chef's selection of artisan cheeses, house-made quince paste, muscatels, crackers V

BREAKFAST

TEA BREAKS

LUNCH

NETWORKING LUNCH

CANAPÉS

DINNER

BEVERAGES

BEVERAGES

Our beverage packages include a choice of one sparkling, one white & one red wine in each category, and are inclusive of Coopers Pale Ale or Dry and Premium Light beer on request. Orange juice, mineral water and soft drinks are also included.

Package prices are listed per person. Every subsequent half hour above the times listed below will incur a surcharge of \$4.50 per person.

LUNCH PACKAGES

	1 HOUR	1.5 HOURS	2 HOURS
Vineyard package	\$24.00	\$28.00	\$31.50
Estate package	\$28.50	\$32.50	\$36.00
Premium package	\$33.00	\$36.50	\$40.50
Non alcoholic package	\$28.50	\$32.50	\$36.00
Beer, soft drink, orange juice mineral water	\$19.50	\$23.00	\$26.00
Soft drink, orange juice, mineral water	\$17.00	\$18.00	\$19.00

COCKTAIL PACKAGES

	1 HOUR	1.5 HOURS	2 HOURS
Vineyard package	\$25.00	\$30.50	\$36.00
Estate package	\$30.50	\$36.00	\$41.50
Premium package	\$36.00	\$41.50	\$47.00
Non alcoholic package	\$30.50	\$36.00	\$41.50
Beer, soft drink, orange juice mineral water	\$21.00	\$24.00	\$26.00
Soft drink, orange juice, mineral water	\$17.00	\$18.00	\$19.00

DINNER PACKAGES

	3 HOURS	4 HOURS	5 HOURS
Vineyard package	\$43.50	\$49.00	\$54.00
Estate package	\$49.00	\$54.50	\$60.00
Premium package	\$54.00	\$60.00	\$65.00
Non alcoholic package	\$49.00	\$54.50	\$60.00
Beer, soft drink, orange juice mineral water	\$29.50	\$31.50	\$33.50
Soft drink, orange juice, mineral water	\$20.00	\$21.50	\$22.50

VINEYARD

Tomich Sparkling M Chardonnay Pinot Noir, Adelaide Hills
Alpha Box & Dice Tarot Pinot Grigio, McLaren Vale
Gomersal Wines Barossa Valley Shiraz, Barossa Valley
Hewitson Belle Ville Rosé, Barossa Valley

ESTATE

SPARKLING
Alpha Box & Dice Tarot Prosecco, McLaren Vale
Wirra Wirra Mrs Wigley Moscato, McLaren Vale
Woodstock 'Twiggy' Blanc de Blancs, McLaren Vale
Barristers Block Sparkling Blush, Adelaide Hills

WHITE

Howard Vineyard 400 Metre Range Sauvignon Blanc, Adelaide Hills
Tscharke 'Girl Talk' Savagnin Grenache Blanc Albariño, Barossa Valley
Lambrook Pinot Gris, Adelaide Hills
Jim Barry 'The Atherley' Riesling, Clare Valley
Coriole Chenin Blanc, McLaren Vale

RED

Heartland Spice Trader Cabernet / Shiraz, Langhorne Creek
Scarpantoni School Block Shiraz Cabernet Merlot, McLaren Vale
Tomich Woodside Vineyard Pinot Noir, Adelaide Hills
Brothers at War 'Some Other Guy' GSM, Barossa Valley
Yalumba Barossa Shiraz, Barossa Valley
Browns of Padthaway Myra Cabernet Sauvignon, Padthaway

PREMIUM

SPARKLING
Bird in Hand Sparkling Pinot Noir, Adelaide Hills
Bleasdale Vineyards Sparkling Shiraz, Langhorne Creek
Sidewood Estate Sparkling Pinot Noir, Adelaide Hills

WHITE

Chalk Hill Estate Chardonnay, McLaren Vale
Kangarilla Road Fiano, McLaren Vale
Elderton Eden Valley Riesling, Eden Valley
Tim Adams Pinot Gris, Clare Valley
Paracombe Sauvignon Blanc, Adelaide Hills

RED

Hedonist Ecology Grenache, McLaren Vale
Riposte 'The Dagger' Pinot Noir, Adelaide Hills
Kalleske Clarry's GSM, Barossa Valley
Reschke 'Bos' Cabernet Sauvignon, Coonawarra
Chaffey Bros. 'Synonymous' Shiraz, Barossa Valley
Wirra Wirra Church Block Cabernet Sauvignon Shiraz Merlot, McLaren Vale

NON-ALCOHOLIC

Pure Vision Alcohol Free Sparkling
Pure Vision Non Alcoholic Chardonnay
Pure Vision Non Alcoholic Shiraz
Holsten 0.0% beer

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ENHANCE YOUR PACKAGE

- ◆ Rosé or Cider can be added to any beverage package for an additional \$3.00 per person.
- ◆ If an extra wine selection is required, additional charges will apply dependent on selection and package.
- ◆ Premium soft drink packages, including assorted flavoured sparkling mineral water or Fever Tree Soda, Ginger and Tonic, are available upon request.
- ◆ A beverage and wine handling fee will apply to client supplied / sponsored beverages.
- ◆ Beverages are available upon consumption, including Standard & Premium spirits. For further information, please speak to your Function Coordinator.

CLIENT SUPPLIED BEVERAGES

Should you wish to provide your own beverages, conditions and beverage service charges (corkage) will apply. Charges are listed per person and include one variety of wine or beer each. Additional charges for any additional varieties as below.

BEVERAGE SERVICE CHARGE (DINNER)

The below prices are based on a sit-down dinner event for a maximum 5-hour duration until midnight. Thereafter additional surcharges apply.

Sparkling wine	\$6.50
Beer	\$6.50
Red and white wine	\$11.00
Red, white and sparkling wine	\$14.00
Red, white and sparkling wine and beer	\$17.00
Red, white and sparkling wine, beer, soft drinks and orange juice	\$20.00
Additional varieties of wine or beer	\$3.50 per variety

BEVERAGE SERVICE CHARGE (LUNCH & COCKTAIL)

The below prices are based on a stand-up cocktail event or sit-down lunch for a maximum 2-hour duration. Thereafter additional surcharges apply.

Beer	\$6.50
Red and white wine	\$10.00
Red, white and sparkling wine	\$11.00
Red, white and sparkling wine and beer	\$14.00
Red, white and sparkling wine, beer and soft drinks	\$16.00
Additional varieties of wine or beer	\$3.50 per variety



BREAKFAST

TEA BREAKS

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NETWORKING LUNCH

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THE DRIVE

CONTACT our function partners | Adelaide Venue Management

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War Memorial Drive, North Adelaide SA 5006

DF dairy free | GF gluten free | NF nut free
PB plant based | S seafood | V vegetarian

The Drive reserves the right to change or modify this menu at any time. For any questions, please speak to your Function Coordinator.

Minimum numbers apply based on function type. Dietary requirements will be catered for if confirmed with your Function Coordinator prior to your event. While every effort will be made, we are not able to guarantee 100% allergen free dishes as food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Custom menus are available at an additional cost. All pricing is inclusive of GST.

Where not stated, prices are per person.

Please note, menu pricing is only applicable for events held in the Courtside Room and Premier Suite. Pricing for 'On Court' functions add 10%, plus additional costs apply.

Updated: 4 July, 2023

