



A HEREFORD BEEFSTOUW FUNCTION PACKAGES




A HEREFORD BEEFSTOUW


143 Hutt Street Adelaide, SA 5000

www.beefstouw.com

Phone: (08) 8232 6868

Email: adelaide@a-h-b.com.au

 A Hereford Beefstouw - Adelaide

 @HerefordBeef

#aherefordbeefstouw



2 course - \$65 pp
3 course - \$80 pp

MENU 1 FAVOURITES

ENTREES (SHARE STYLE)

GRAVAD LAX SALMON
With sweet mustard sauce & house made rye bread

PORK NECK ROULADE
With pancetta, sage, carrot & fennel

ASHED GOAT'S CHÈVRE
With beetroot, radish & fennel

MAINS (CHOICE OF)

40 DAY DRY AGED BEEF
Rump Steak 350g

150 DAY GRAIN FED BEEF
Fillet Steak 250g

SLOW COOKED BEEF RIBS (2 RACKS)
with house made sauce

All steaks served with choice of garlic or spiced butter

OCEAN
Oven baked NT Barramundi Fillet
Served with sorrell butter

VEGETARIAN
Pan fried Halloumi
With beetroot hummus, charred eggplant
& heirloom cherry tomatoes

All Mains served with house made chips & a selection of shared sides.

DESSERTS (SHARE STYLE)

Crème Brûlée
Passion Fruit Sorbet
Black Forest Parfait

MENU 2

PREMIUM SHOWCASE

2 course - \$75 pp

3 course - \$90 pp

ENTREES (CHOICE OF)

GRAVAD LAX SALMON
With sweet mustard sauce &
house made rye bread

PORK NECK ROULADE
With pancetta, sage, carrot & fennel

SPICY CHICKEN WINGS
With chipotle sauce

BEEF CROQUETTES
With pickled remoulade

MAINS (CHOICE OF)

40 DAY DRY AGED BEEF
New York Sirloin 400g
Rump Steak 350g

150 DAY GRAIN FED BEEF
Fillet Steak 250g
Ribeye Steak 300g
Slow cooked short ribs (2 racks)
with house made sauce

OCEAN
Oven baked NT Barramundi Fillet
Served with sorrell butter

VEGETARIAN
Pan fried Halloumi
With beetroot hummus, charred
eggplant & heirloom cherry tomatoes

All steaks served with choice of garlic or spiced butter

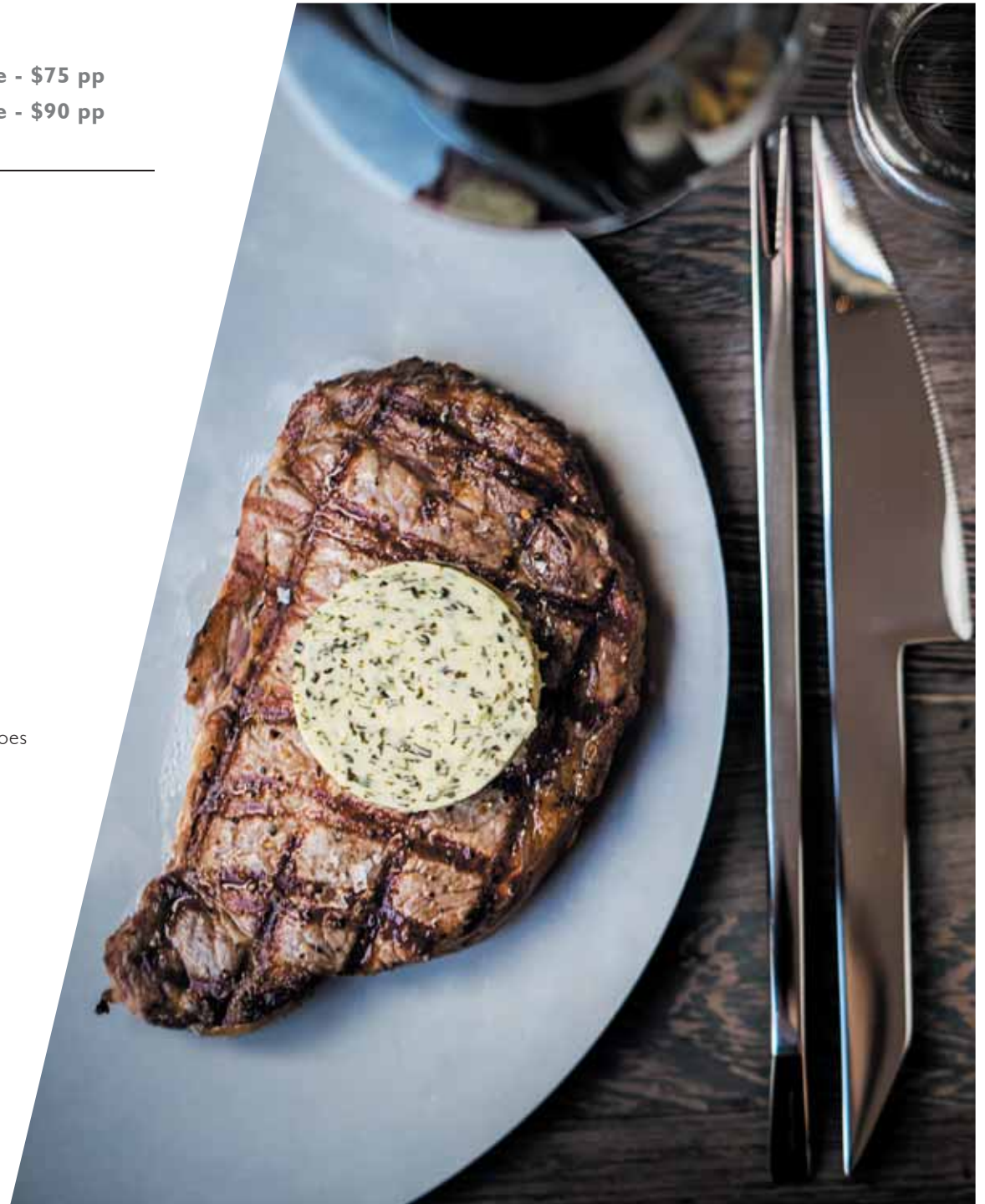
All Mains served with house made chips & a selection of shared sides.

DESSERT (CHOICE OF)

CARAMELISED PEAR TARTLET
With mascarpone & blood orange curd

PASSION FRUIT SORBET
Toasted coconut, fresh & freeze-dried fruits

BLACK FOREST PARFAIT
With blackberry purée, macerated cherries & red velvet crumb





TERMS & CONDITIONS

CONFIRMATION

A Credit Card Authorisation Form is required to be completed for all bookings 10 guests and over. Your booking cannot be confirmed until these details are provided. Once these details are received, your credit card will be charged a non-refundable fee of \$15 per person based off the number of people in the booking (this deposit will be deducted from the total bill on the day of the function).

In the event of a cancellation or reduction in numbers within 48 hours of the event, or a no show for the function, the credit card provided will be charged at \$50.00 per person.

ARRIVAL TIME

Please be aware that if members of the event arrive late, that there may be delays in ordering should the restaurant be busy with other bookings. Food orders must be in the kitchen no later than 20 minutes from original booking time to ensure smooth service.

Lateness by some members of your party may also result in the punctual guests ordering prior to their arrival.

CREDIT CARDS

Your credit card details will be held securely by A Hereford Beefstouw until after the event. In the event property of the restaurant is damaged or destroyed as a result of your behaviour, or that of your guests during the function, A Hereford Beefstouw may charge your credit card an amount to cover this loss or damage. Similarly, if any account is left unpaid, we will charge any arrears to your credit card. We will notify you in the event we have charged an additional amount to your card. Your credit card details will be securely destroyed no later than 7 days after the date of the function. A Hereford Beefstouw is committed to ensuring any personal information such as credit card details, are held in compliance with the Privacy Act 1988.



We'll be looking forward to seeing you!



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