

Function Packages (page 1 of 2)

Group bookings
(10 or more persons)

Menus are to be confirmed 72 hours prior to the reservation,
or no later than 24 hours after the initial booking.
A credit card inscription to act as a deposit is requested within 24 hours of booking.
In the event of cancellation or part cancellation 72 hours prior to your event,
a deposit of \$10 per person will be forfeited, unless the space can be rebooked.
All credit cards accepted, surcharge only applies to Amex 3% and Diners 4%.
Menu may vary due to seasonal requirements.

Tapas selection menu

\$33.00 per person

Starter

Ajo house made flat bread with sea salt, confit garlic, rosemary + evoo
McLaren Vale **olives** + imported Italian grissini

Tapas

Honey lacquered **pork belly** with sweet potato + poach balsamic apple puree

Hummus with air dried berries, pine nuts + charred flat bread

Watermelon with mint, Serano Jamon + Yarra Valley Persian feta

Pork, veal & pine nut **meatballs** with romesco sauce+ salsa v

Pollo rollo with manchego and shaved ham + caponata

XO experience Menu

\$49.00 per person

Starter

Ajo house made flat bread with sea salt, confit garlic, rosemary + evoo
McLaren Vale **olives** + imported Italian grissini

Tapas to share

Honey lacquered **pork belly** with sweet potato + poach balsamic apple puree

Hummus with air dried berries, pine nuts + charred flat bread

Watermelon with mint, Serano Jamon + Yarra Valley Persian feta

Pork, veal & pine nut **meatballs** with romesco sauce+ salsa v

Pollo rollo with manchego and shaved ham + caponata

Main Course to share

Margarita – tomato, buffalo mozzarella, torn basil, olive oil + garlic chips

Italiano – cacciatore sausage, anchovies, chilli, olives, torn basil + oregano

Bbq'd **lamb** cutlets with panzanella salad + grilled lemon

Macaroni and Cheese (manchego, cherve + brilliant-savarin)

Kinkawooka black lip **mussels** with sherry, tomato, chilli and basil

Dessert platter to share

Chocolate Assiette of marquise, mousse and tuiles

Apple **crumble** pizza with pure Jersey cream + vanilla anglaise

Couvature Chocolate dipped **strawberries**



Function Packages (page 2 of 2)

Group bookings
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XO Dinner Menu

\$65.00 per person

(Two Course Option \$55.00 per person- choose either tapas and mains or mains and dessert)

Starter

Ajo house made flat bread with sea salt, confit garlic, rosemary + evoo

McLaren Vale **olives** + imported Italian grissini

Tapas to share

Honey lacquered **pork belly** with sweet potato + poach balsamic apple puree

Hummus with air dried berries, pine nuts + charred flat bread

Watermelon with mint, Serano Jamon + Yarra Valley Persian feta

Pork, veal & pine nut **meatballs** with romesco sauce+ salsa v

Pollo rollo with manchego and shaved ham + caponata

Main Course- choice of the following

Market **fish** of the day with smashed kipfler potato salad, green asparagus, saffron vanilla reduction + Yarra- Valley salmon roe

Macaroni and Cheese (manchego, cherve + brilliant-savarin)

Crispy skinned **chicken breast** with chillidron, soft polenta + goats cherve

Prosciutto wrapped **veal medallions** with mash potato, mushroom ragout + porcini jus

Lipi prosciutto di pama, stuffed mazorella + basil pizza

Dessert- choice of the following

XO white chocolate **sandwich** with pistachio nut cream, vanilla poached peach, raspberry splash + chocolate paint

Apple **crumble** pizza with pure Jersey cream + vanilla anglaise

Lavender **brulee** with Persian fairy floss + saviardi finger

Thankyou for choosing XO Supper Club

PH: 08 8215 0244 Fax: 08 8215 0342 173 Hutt St Adelaide 5000 ABN 49 695 595 019





Cocktail Packages

Menu 1

\$22 Per Person

- **Ricotta** and cacciatore balls with bravas sauce
- **Watermelon** with mint, Crispy San Jose prosciutto + Yarra Valley Persian feta
- **Pollo rollo** with manchego and shaved ham + roasted capsicums
- **Bruschetta** of fresh tomato, buffalo mozzarella + torn basil on house made bread with evoo

Menu 2

\$32 Per Person

- **Ricotta** and cacciatore balls with bravas sauce
- **Watermelon** with mint, Crispy San Jose prosciutto + Yarra Valley Persian feta
- **Pollo rollo** with manchego and shaved ham + roasted capsicums
- **Bruschetta** of fresh tomato, bocconcini + torn basil on house made bread with evoo
- Honey roasted **pork belly** with caramelised onion and balsamic poached apple
- Deep Sea Spiced **Calamari** with French fries in a box
- **Margarita** – tomato, buffalo mozzarella, torn basil, olive oil + garlic chips

Menu 3

\$40 Per Person

- **Ricotta** and cacciatore balls with bravas sauce
 - **Watermelon** with mint, Crispy San Jose prosciutto + Yarra Valley Persian feta
 - **Pollo rollo** with Emmenthal and shaved ham + roasted capsicums
 - **Bruschetta** of fresh tomato, bocconcini + torn basil on house made bread with evoo
 - Honey roasted **pork belly** with caramelised onion and balsamic poached apple
 - Deep Sea Spiced **Calamari** with French fries in a box
 - Dukkah crusted **chicken** and hand cut beer battered chips with chilli jam in a box
 - **Margarita** – tomato, buffalo mozzarella, torn basil, olive oil + garlic chips
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- Chocolate dipped strawberries
 - Mini choc top ice cream cones

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Beverage Package Options

All Beverage packages include soft drinks.

Option A

Asahi – Japanese premium beer

Stella Artois – Belgium Premium beer

Wolf Blass 'gold label' Pinot Gris

Wolf Blass 'gold label' Shiraz

Option B

Asahi – Japanese premium beer

Stella Artois – Belgium Premium beer

Chandon NV Chardonnay Pinot Noir – Sparkling White

Tempus Two Pinot Gris

Tempus Two Cabernet Merlot

Option C

Asahi – Japanese premium beer

Stella Artois – Belgium Premium beer

Chandon NV Chardonnay Pinot Noir – Sparkling White

Penny's Hill Red Dot range (includes red and white wine)

Options	1Hour	2 Hours	3 Hours	4 Hours	5 Hours
A	\$20(p/p)	\$25(p/p)	\$30(p/p)	\$35(p/p)	\$40(p/p)
B	\$25(p/p)	\$30(p/p)	\$35(p/p)	\$40(p/p)	\$45(p/p)
C	\$30(p/p)	\$35(p/p)	\$40(p/p)	\$45(p/p)	\$50(p/p)