



Chimney

MONARTO



hospitality



## BREAKFAST CANAPÉS

\$29.50 per person

Minimum 15 people

Served with freshly brewed coffee, a selection of teas & fresh orange juice

Selection of 6 canapés

Mini shaved leg ham & swiss cheese croissants

Feta, baby spinach, cherry tomato mini quiche **V**

Mini bacon & chive omelette slider

Mini yoghurt pots, crunchy granola **V**

Smoked salmon, horseradish & chive cream mini bagel

Barossa pancetta wrapped mini hash and tomato relish

## INDIVIDUAL BOXED BREAKFAST

\$19. per person

Mini shaved leg ham & swiss cheese croissants

Fresh fruit whole

Danish pastries, assorted flavour

Mini muffin, assorted flavour

Juice box or bottled water

WHETHER YOU'RE LOOKING TO HOST A CONFERENCE, A WEDDING CELEBRATION OR AN INTIMATE PRIVATE PARTY, WE WILL HELP CREATE A TRULY MEMORABLE EXPERIENCE FOR YOUR GUESTS.

Located 60 minutes (70 kilometres) from Adelaide, Monarto Zoo is one of the largest open-range zoos in the world spanning more than 1,000 hectares, home to more than 500 animals roaming as far as the eye can see.

A philosophy of excellence underpins everything we do. This means our approach to every event, whether it's for twenty people or 500 people, is firmly focused on ensuring every aspect is held to the highest standards. From the early concept stages and planning right through to seamless execution on the day, no detail is too small to consider.

ZOO ENTRY AND ROOM HIRE CHARGES WILL APPLY FOR ALL FUNCTIONS HELD AT MONARTO ZOO. SECURITY CHARGES APPLY FOR ALL AFTER HOURS FUNCTIONS (FROM 4.30PM).

Hosting your event at Monarto Zoo means you will be offered a restaurant style food and wine experience, featuring seasonal cuisine from South Australia's leading producers, in a natural safari-style setting.

We would welcome the opportunity to talk to you about hosting your next function with us. Contact us today and we'll help you deliver a truly outstanding event experience for you and your guests.

**P: 0439998733**  
**E: functions@monartohospitality.com.au**  
**www.monartohospitality.com.au**

## BREAKFAST CANAPÉS

\$29 per person

Chefs selection of wraps with gourmet fillings

Antipasto platter with local smoked smallgoods, marinated olives,

chargrilled & marinated vegetables, fresh bread

Dips & crudités platter, with two dips, fresh vegetable spears, assorted crackers

Garden fresh salad, tomato, cucumber, balsamic dressing

Additional \$9.00 sliced fresh fruits & seasonal berries

## PAELLA

House made: \$21 per person

Barossa chorizo, pork belly, free range chicken, roast capsicum, peas

Traditional: \$26 per person

Gulf prawns, local squid, mussels, Barossa pork belly, roast capsicum, peas

Vegetarian options & customised Paella available on request.

Additional \$16 per person for a Spanish spread

Adelaide Hills EV olive oil, marinated olives, sweet potato & cashew empanadas, Manchego cheese.

Served with ciabatta & dukkah



## CANAPÉS

1 hour, selection of 5 canapés \$23 per person

1.5 hours, selection of 8 canapés \$34 per person

2 hours, selection of 10 canapés \$42 per person

### Cold Selection

Seared scallop, chorizo crumb, corn puree

Smoked salmon, cucumber, dill crème fraiche, lemon pearls

Assorted sushi, chicken, seafood, vegetarian with wasabi & soy V

Woodside goats curd, pickled beetroot, sugared walnuts V

Assorted Vietnamese cold rolls, spicy plum & soy

Peking duck pancake, cucumber, spring onion & plum sauce

### Hot Selection

Pork & prawn wontons, coriander peanut pesto

Thai chicken skewer, fresh lime, chilli & mint salad

Arancini, roasted pumpkin, goats cheese, herb panko crumbed V

Vegetable pakoras, lime pickle & mango chutney V

Beef yakitori, green onion, wasabi kewpie mayonnaise

Braised lamb shoulder tart, mustard gratin, tomato chutney

Tempura king prawn, soy & nam jim

Panko crumbed baby whiting, citrus remoulade

Selection of Vili's cocktail savoury pastries, Beerenberg sauce

Rogan Josh lamb samosa, minted riata

Sweet potato & cashew empanada, tomato relish

Selection of steamed gyoza, black vinegar

Chicken karaage, sriracha aioli

### Sweet selection

White chocolate panna cotta cups, fresh passionfruit

Custard cream filled profiteroles

Mini Italian cannoli

Salted caramel & chocolate tartlets

Mini lemon curd tarts

## SUBSTANTIAL CANAPÉS

*We recommend complementing your canapés selection with more substantial food items should your event fall over a meal period*

1 hour – selection of four canapés & two substantial food items  
\$39.5 per person

1.5 hours – selection of five canapés & three substantial food items  
\$57 per person

2 hours – selection of six canapés & four substantial food items  
\$73 per person

### Seafood

Panko crumbed whiting, citrus aioli in a bamboo cone

### Chicken

Chicken karaage, sriracha, kewpie, cabbage, pickled cucumber

### Beef

Angus beef slider, cheese, caramelised onions, house BBQ sauce, brioche bun

### Pork

Char-Sui pork bao, Asian slaw

### Lamb

Lamb yiros, feta, pickled red onion, tzadziki, flatbread

### Salads

Caesar salad, baby cos, pancetta, parmesan, egg & garlic crouton

Coconut Thai prawn salad, green papaya, glass noodles, cashews, chilli caramel

### Vegetarian

Roast vegetable fajita, tortilla, salsa, guacamole, sour cream, cheese, corn chips