



2017 FUNCTION PACKAGES

Our restaurant is your home – at least, that’s how we like it.
We’re French natives, recreating the culinary traditions of Provence right in the heart of
Adelaide.

Inspired by the lip-smacking, long-lunch-loving, less-is-more cuisine of Provence we welcome
your next function. Catering for 250 stand up or 120 sit down we are the perfect venue for
your next corporate or private occasion.



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Adelaide, SA 5000

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SIT DOWN FUNCTIONS

OPTION ONE

\$75 P/P

Set Entrée

Set Main Course

Set Dessert

OPTION 2

\$85 P/P

Set Entrée

Choice of 2 Main
Course

Set Dessert

OPTION 3

\$95 P/P

Choice of 2 Entrees

Choice of 2 Main

Courses

Choice of 2 Desserts

**SEE SAMPLE MENU BELOW OR SELECT ITEMS FROM OUR
FUNCTION MENU**

MINIMUM NUMBERS AND TERMS AND CONDITIONS APPLY

ENTREE

Burgundy Snails with Braised Oxtail, Mushroom & Bacon
Pressed, with Provencal Crumb, Cabbage & Celery

MAIN COURSE

Duck confit with French lentils, asparagus, truffle potatoe salad
and duck jus

DESSERT

Passion fruit crème Brulee with Strawberries & Lime, Sugared
Puff Pastry Twist

AFTERS

Tea and coffee served to your table

BEVERAGES

Drink packages available from \$35p/p including sparkling, white, red
beer, still and sparkling water and soft drink.

Premium products, matching wines, beverages on consumption and
cash bar facilities available on request.

We can help tailor a package to suit your needs.

FUNCTION MENU

ENTREE

Mousse de chou-fleur, mini carotte rôtie, tomates d'antan, gâteau aux carottes, réduction de balsamique a la pomme et gel de carotte

Cauliflower Mousse, Roast Baby Carrots & Heirloom Tomato with Compressed Carrot Cake, Apple Balsamic & Carrot Gelée

Escargots avec queue de bœuf braisée, champignons et bacon pressé, chapelure provençale, choux et céleri

Burgundy Snails with Braised Oxtail, Mushroom & Bacon Pressed, with Provencal Crumb, Cabbage & Celery

Rougets poêlés avec ratatouille fine, morue salée feuilletée, jus de poivron rouge, aioli au safran et chips d'ail

Pan fried Red Mullet with Fine Ratatouille, Brandade Puff, Red Pepper Sauce, Saffron Aioli & Fried Garlic

Ceviche de Ceriole avec salade d'artichauts marinés, asperges d'agrumes & émulsion de barigoule

Yellowtail Kingfish Ceviche with Petit Salad of Artichokes, Marinated Asparagus, Citrus & Barigoule Emulsion

Premium Item - ADD \$____ p/p

Charcuterie de canard, rilette, saucisse, foie gras, jambon de canard accompagné de crackers

A Taste of Duck...Rillettes, Sausage, Foie Gras, In House Cured Duck Ham, Duck Crackling finished with Pickle Condiments & Jus Gras Vinaigrette

MAIN COURSE

Canard confit avec lentilles du Puy, pommes rattes, asperges et jus de canard parfume a la truffe

Duck confit with French lentils, asparagus, truffle potatoe salad and duck jus

Gnocchi de ricotta & Parmesan, perles de citrouille, poireaux, olives & mimolette râpé

Ricotta & Parmesan Flavoured inspired Gnocchi with Caramelised Pumpkin Pearls, Sautéed Leek, Black Olives, and finished with shaved Mimolette Cheese & Snow pea Tendril

Pâturage de fermes SA Poulet, emballé dans du lard et lente cuisson sous vide, avec couscous aux herbes, œuf de poule Onsen et jus de truffe

SA Pasture Fed Chicken Wrapped in Streaky Bacon, and Slow Cooked, with Herb Couscous, Onsen style Egg, Shaved Chicken Skin & Tarragon Sauce

Poisson du jour cuisson unilatérale, avec son condiment « umami » & légumes de la mer

Today's Market Available Fresh Fish, with Asparagus, Sea Vegetables, Umami Condiment & Fish Fumet

Premium Item - ADD \$____ p/p

Magret de canard grillé avec coulis de carotte au gingembre, betterave doré, réduction d'orange & sauce agrume

Grilled Duck Breast with Carrot, Ginger Puree, Golden Beetroots Cooked in citrus juice, Orange Reduction Finished with Duck Jus



FUNCTION MENU

DESSERT

Crème brûlée aux fruits de la passion accompagnée de fraises un feuilletée citron vert et sucre

Passion fruit crème Brulee with Strawberries & Lime, Sugared Puff Pastry Twist

Gateau a l'huile d'olive et Sauternes, poire poche et compote de fruit

Nangkita olive oil & Sauternes cake, poached pear, Dried fruit compote finished with vanilla cream

Parfait au chocolat noisettes avec des pruneaux au thé, Caramel Orange amère et gelée au chocolat

Chocolate & Chestnut Parfait with Tea Soaked Prunes, Bitter Orange Caramel and Chocolate Jelly

Savarin à la vanille, compote de rhubarbe, Lemon Curd & Sorbet au yaourt bio

Vanilla Soaked Savarin, Adelaide Hills Rhubarb Compote, Lemon Curd & Organic Yoghurt Sorbet

Premium Item - ADD \$____ p/p

Seasonal Cheese

Selection of Seasonal French Cheeses, all served with Fresh & Dried Fruits, assorted breads & crackers

SIDE DISHES

Pain au levain et son beurre au sel de mer ou à la truffe ADD \$ ____

Country style sourdough with Sea Salt Butter or Truffle butter

Petit pois à la française ADD \$ _____

Green Peas with Speck, Lettuce & Caramelised Onions

Salade d'herbes avec tomate ancienne, parmesan et vinaigrette de vin rouge ADD \$ _____

Mixed Leaf Salad with Heirloom Tomatoes, Shaved Parmesan & Red Wine Vinaigrette

Légumes verts ADD \$ _____

Sautéed Broccolini with Toasted Almonds & Garlic Butter

Purée de pommes de terre fondante ADD \$ _____

Mash potato, Plain

Mash potato, Add Truffle Cream

Frites et aïoli ADD \$ _____

French fries with homemade Aïoli



COCKTAIL FUNCTIONS

**6 CHOICES
FROM \$35P/P**

COLD ITEMS

- Fresh SA Pacific Oysters 'Au Natural'
- Baked Choux Puff with Comté Gruyere
- Tartare of Atlantic Salmon on Fresh Cucumber with Horseradish & Cress
- Buckwheat Blini with Potato Salad & Chive Salad, Yarra Valley Salmon Roe
- Beef Tartare on Toasted Rye Crouton with Truffle Cream
- Mini Pissaladiere with Tapenade, Confit Onion & Anchovies
- Sourdough Crouton with Fresh Ricotta, Confit Tomato & Baby Basil
- Fresh Grilled Fig with Prosciutto & Mint Cream
- Chilled Gazpacho Shot with Poached Prawn & Basil
- Tartlet of Ocean Trout Tartare with Cauliflower Cream, Yarra Valley Salmon Roe
- Duck Confit Tart with Spiced Cherry Compote
- Freshly Shucked Pacific Oyster with Soy Mirin Jelly, Lime & Flying Fish Roe*
- Poached Chicken, Fresh Mayonnaise, Cucumber & Watercress Finger Sandwich
- Spanish Iberico Ham with Grated Celeriac, Apple, Walnut & Truffle Remoulade*

**8 CHOICES
FROM \$45P/P**

HOT ITEMS

- Deep Fried Brandade Cube with Truffle Mayonnaise
- Grilled Courgette Rondelle with Sautéed Shaved Squid & Lemon Herb Aioli
- Wild Mushroom, Baby Spinach & Parmesan Risotto Balls with Mascarpone
- Parmesan, Leek & Blue Cheese Tarts with Toasted Walnut, Seasoned Cream & Chives
- Fresh Fish Goujons with Housemade Tartare
- Roasted Swiss Brown Mushrooms Stuffed with Leek Puree, Mimolette & Provencale Herb Crust
- Cherry Tomato, Confit Onion & Spinach Quiche
- Seared Scallop, Fine Ratatouille Tartlet, Saffron Aioli
- Grilled Sardine on Brioche Finger with Lemon & Parsley Butter
- Crumbed Lamb Brain Medallion with Celeriac, Apple & Truffle Remoulade*
- Tempura Pacific Oyster with Lime Mayonnaise
- Grilled Duck Sausage, Toasted Rye, Carrot & Truffle Compote
- Polenta Tart with Forest Mushrooms & Parmesan
- Duck Foie Gras on Toasted In House Made Brioche with Caramelised Orange
- Harris Freshly Smoked Salmon & Lobster Roll with Potato Salad, Avruga Caviar & Chervil
- Warm Shot of Crayfish Consommé with Vanilla Scented Crema
- Tempura Zucchini Flower Stuffed with Prawn Mousse & Truffle *
- Pithivier of Burgundy Snails, Bacon & French Lentils with Red Wine & Truffle Sauce
- Seared Herb Crusted Yellow Fin Tuna Cube, Rye Crouton, Nicoise Dressing

DESSERT ITEMS

- Lemon Curd Tart with Raspberry & Vanilla Cream
- Mango Sorbet with Fresh Passionfruit
- Coffee Profiterole with Chocolate
- Mini Doughnut Holes with Cinnamon Sugar
- Vanilla Gelato with Berry Compote & Persian Fairy Floss
- Coconut Financier

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