

**A HEREFORD BEEFSTOUW**  
**FUNCTION PACKAGES**



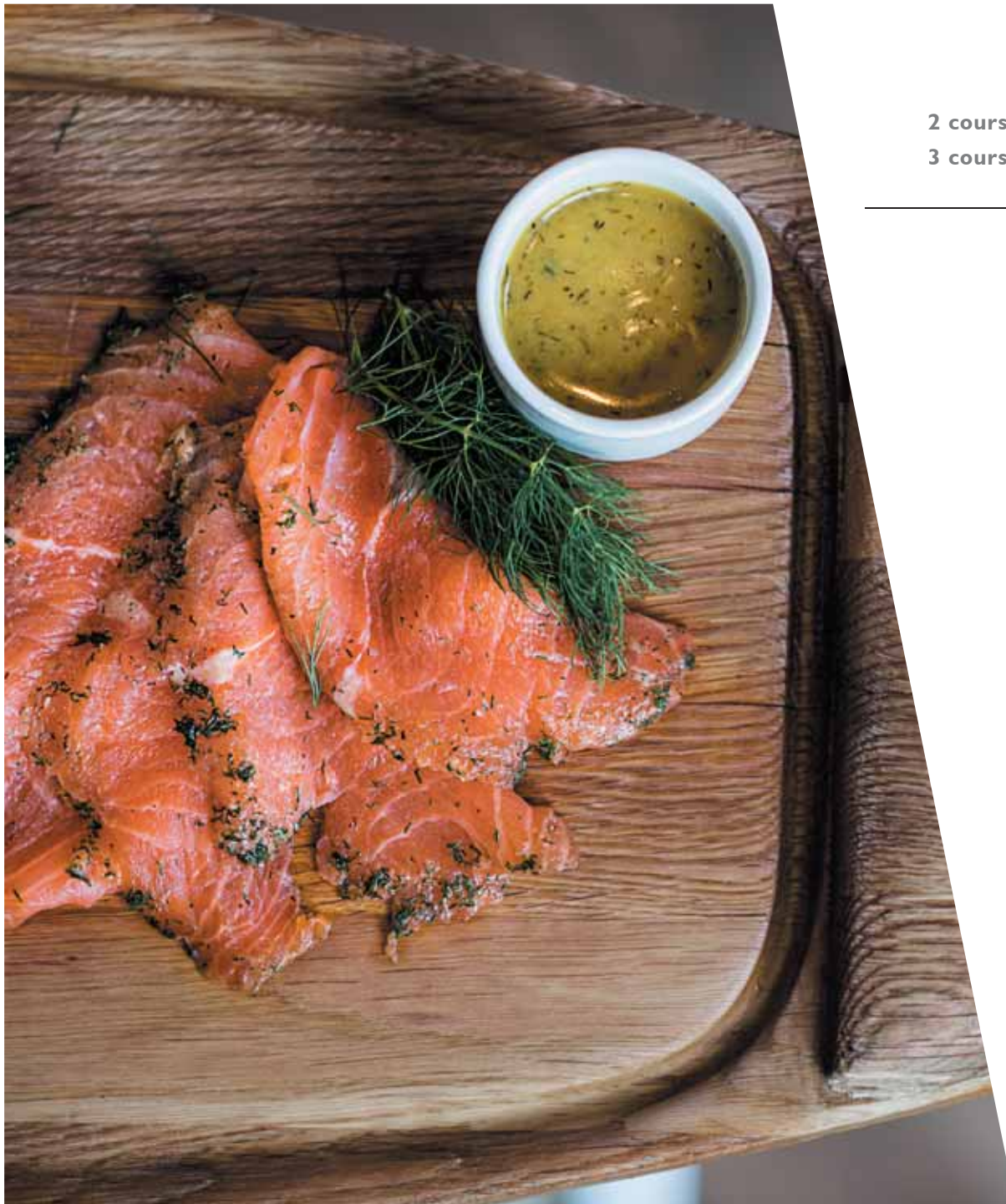
**A HEREFORD BEEFSTOUW**

143 Hutt Street  
Adelaide, SA 5000

Tel.: +61 8 8232 6868  
adelaide@a-h-b.com.au

[www.facebook.com.au/  
HerefordAdelaide](http://www.facebook.com.au/HerefordAdelaide)

Insta: @herefordbeef



2 course - \$65 pp

3 course - \$80 pp

## Menu 1 Favourites

### ENTREES (SHARE STYLE)

GRAVAD LAX SALMON  
With sweet mustard sauce.

DANISH MEATBALLS  
Served with braised red cabbage,  
parsley and pickled cucumber.

ASPARAGUS SPEARS  
French Radish, celery hearts,  
brown butter vinaigrette.

### MAINS (CHOICE OF)

CERTIFIED GRASSFED, MARBLE SCORE 2+ BEEF  
Sirloin Steak 250g  
Short Ribs (2 Racks)

DRY AGED BEEF (45 DAYS)  
Rump Steak 350g

OCEAN  
Baked NT Barramundi Fillet

*All Mains served with selection of shared sides and hand cut chips.*

*All steaks served with choice of seasonal butters.*

### DESSERT (CHOICE OF)

Crème Brûlée.  
Dark Chocolate Ice Cream.  
Warm Date Pudding.

# Menu 2

## Premium Showcase

2 course - \$75 pp

3 course - \$90 pp

### ENTREES (CHOICE OF)

GRAVAD LAX SALMON  
With sweet mustard sauce.

DANISH MEATBALLS  
Served with braised red cabbage, parsley and pickled cucumber.

OVEN BAKED KINGFISH  
Creamed cress, sea bite, black caviar, lemon gel.

DUCK BREAST PROSCIUTTO  
Roasted beet purée, confit shallot, duck fat croutons.

*\* Vegetarian Entrees also available.*

### MAINS (CHOICE OF)

CERTIFIED GRASSFED, MARBLE SCORE 2+ BEEF

Fillet Steak 250g  
Ribeye Steak 300g  
T-bone steak 500g  
Short Ribs (2 Racks)

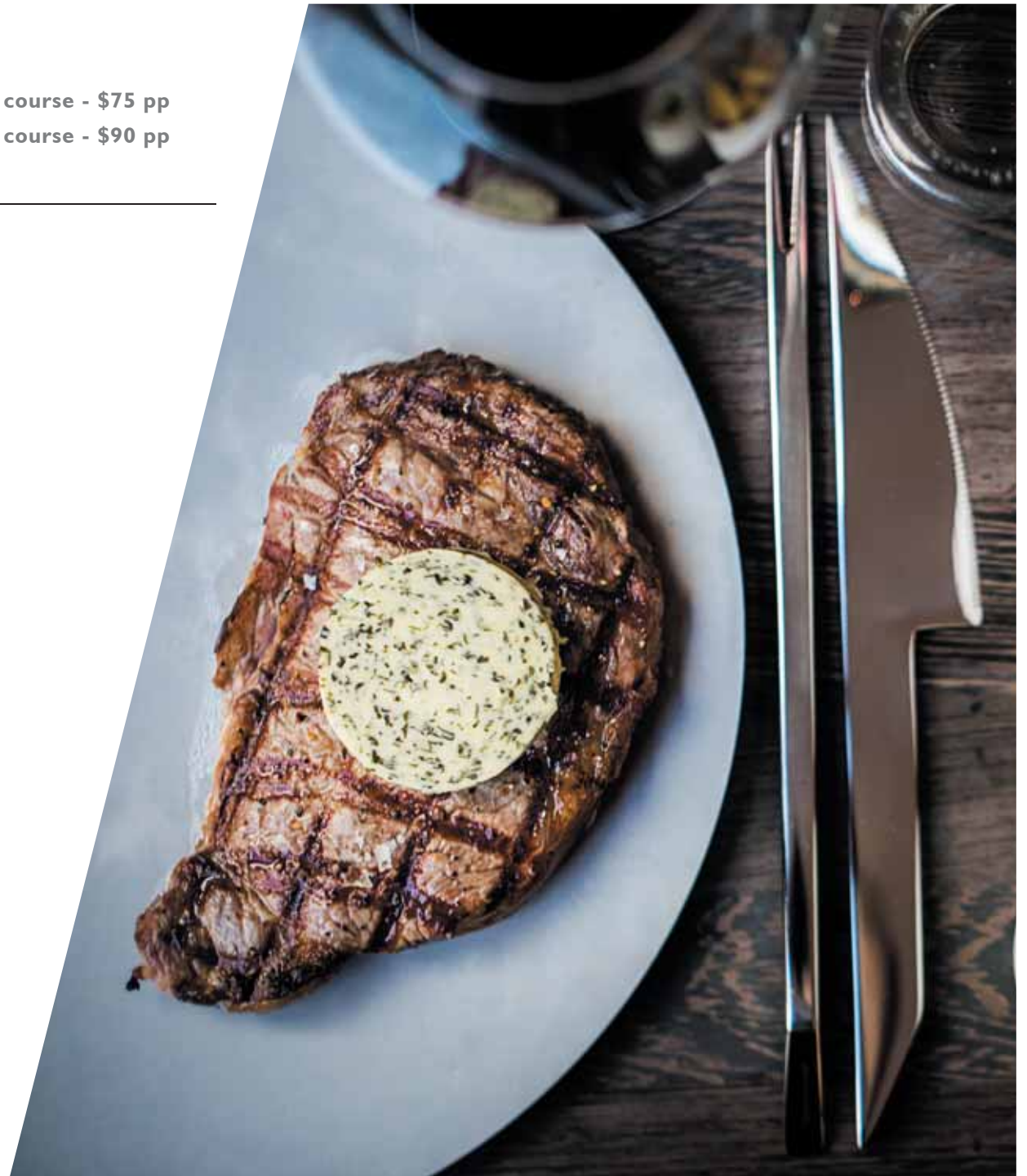
DRY AGED BEEF (45 DAYS)  
New York Sirloin Steak 400g

OCEAN  
Baked NT Barramundi Fillet

*All Mains served with selection of shared sides and hand cut chips.  
All steaks served with choice of seasonal butters.*

### DESSERT (CHOICE OF)

Crème Brûlée.  
Dark Chocolate Ice Cream.  
Warm Date Pudding.



## Beverages

*\* Soft Drinks, Still and Sparkling Water included in all Beverage Options*

### Option 1

**3 Hours: \$35 per person**

**4 Hours: \$40 per person**

**5 Hours: \$45 per person**

42 Degrees South Premier Cuvee Sparkling, Tasmania  
Cake Rose, Adelaide Hills  
Paracombe Sauvignon Blanc, Adelaide Hills  
Dowie Doole CT Shiraz, McLaren Vale  
Coopers Pale Ale and Carlsberg Lager  
Lobo Apple Cider, Adelaide Hills

### Option 2

**3 Hours: \$50 per person**

**4 Hours: \$55 per person**

**5 Hours: \$60 per person**

Bandini Prosecco, Italy  
Guthrie Sauvignon Blanc, Adelaide Hills  
The Lane, Block 3 Chardonnay, Adelaide Hills  
Catalina Sounds Pinot Noir, Marlborough  
Yangarra Estate Shiraz, McLaren Vale  
Majella Cabernet Sauvignon, Coonawarra  
Coopers Pale Ale, Carlsberg Lager, and Sapporo Lager  
Wicker Man Apple and Pear Cider, Adelaide Hills

### Option 3

**3 Hours: \$75 per person**

**4 Hours: \$85 per person**

**5 Hours: \$95 per person**

Champagne, France  
Guthrie Sauvignon Blanc, Adelaide Hills  
Vinteloper Pinot Gris, Adelaide Hills  
A. Rodda Smiths Chardonnay, Beechworth  
Nanny Goat Pinot Noir, Central Otago  
SC Pannell Syrah, McLaren Vale  
Bowen Estate Cabernet Sauvignon, Coonawarra  
Coopers Pale Ale, Carlsberg Lager,  
Sapporo Lager and Brooklyn Lager  
Wicker Man Apple and Pear Cider, Adelaide Hills





# Terms & Conditions

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## MINIMUM NUMBERS

The minimum spend varies depending on the day of the week, style of function and amount of guests. This will be discussed with the Bookings Manager at the time of booking. In the event that the final cost of consumption of food and beverage does not equal the minimum spend, the balance will be charged on the final bill as a room charge.


## CONFIRMATION

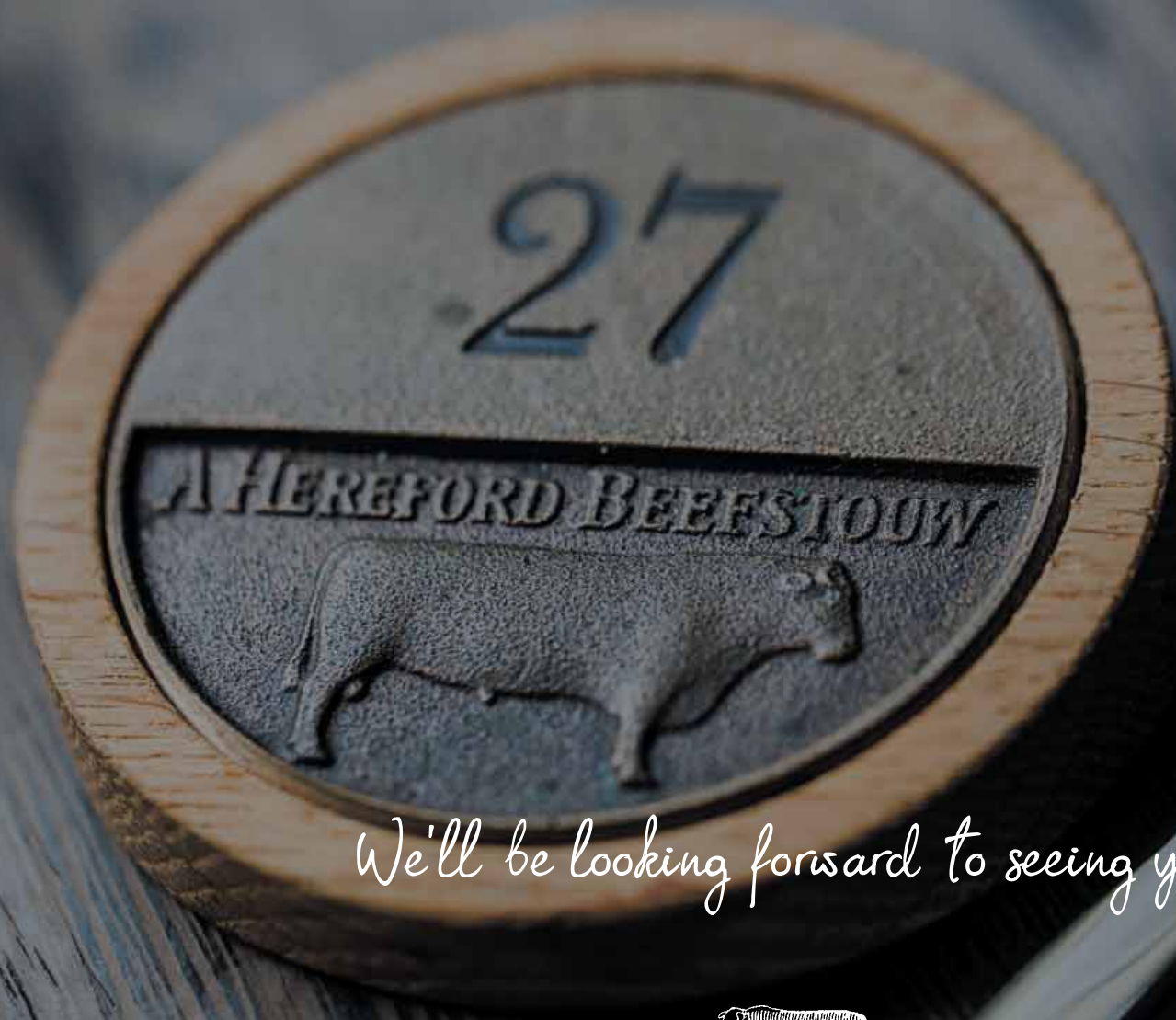
Credit card details are required for all bookings 10 guests and over. Your booking cannot be confirmed until these details are provided. Final numbers need to be confirmed 7 days prior to the event. Any reduction in numbers following the final confirmation will be charged at \$25.00 per person. In the event of a cancellation within 7 days of the event, or a no show, 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.





*We'll be looking forward to seeing you!*



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