

PACKAGES 2022



Jolleys
BOATHOUSE



For groups of 15+ we have one of the most magnificent rooms in Adelaide. On the top floor of Jolleys Boathouse is an exclusive space for you and your guests, overlooking the picturesque Torrens River and grounds.

We can offer a sit down meal with round tables or long, stand up cocktail functions, and a flexible space for meetings/presentations. With the added bonus of the restaurant as a breakout space for business days. Literally weddings, parties, anything!

For your smaller gathering, our fabulous dining room can cater for dining for up to 14 guests with a limited menu from our seasonal a la carte offering.

PRIVATE DINING SPACE UPSTAIRS AT JOLLEYS

 15-64 guests

 Packages starting from \$3,000

 Lunch: Wednesday, Thursday, Friday & Sunday
Dinner: Wednesday, Thursday, Friday & Saturday
** By request outside these times for large events

Perfect Jolleys weather.

RIVERSIDE RESTAURANT



ON CONSUMPTION DRINK LIST

Select 3 wines:

Artwine Prosecco, Adelaide Hills SA	\$55
42 ° South Premier Cuvée, Tasmania	\$60
Deviation Road 'Altair' Brut Rose	\$74
Bollinger Special Cuvée, Ay, FRA	\$160
Mountadam Pinot Gris, Eden Valley, SA	\$45
Paracombe, Sauvignon Blanc, Adelaide Hills, SA	\$50
Geoff Weaver, Sauvignon Blanc	\$56
Kilikanoon 'Mort's Block' Riesling, Clare Valley, SA	\$50
Ministry of Clouds, Clare Valley SA	\$60
Golding Chardonnay, Adelaide Hills SA	\$50
Oakridge Chardonnay, Yarra Valley VIC	\$55
Shaw & Smith M3 Chardonnay, Adelaide Hills, SA	\$95
Seppeltsfield Grenache Rose, Barossa	\$50
Ministry of Clouds Tempranillo/Grenache, McLaren Vale	\$59
Simon Tolley Pinot Noir, Adelaide Hills, SA	\$50
Hey Diddle Montepulciano, Barossa SA	\$75
Jim's Block Shiraz, Barossa Valley, SA	\$50
2 Mates Shiraz, McLaren Vale, SA	\$60
Geoff Merrill 'Reserve' Cabernet Sauvignon, SA	\$88
Hentley Farm 'The Beauty' Shiraz, Barossa Valley SA	\$110

Asahi	\$10
Coopers Pale Ale	\$10
Cascade Premium Light	\$8
Assorted soft drinks and juice	\$5
Tea & Coffee	\$4.50ea

This list is subject to change at any time, and choices will be confirmed in week leading up to booking

BEVERAGE PACKAGES

POPEYE SELECTION - \$45pp 3hrs

Add \$10pp for every additional hour

Add \$3.50pp for an additional wine

Asahi

Coopers Pale Ale

Cascade Premium Light

Adelaide Hills Apple Cider

Assorted soft drinks and juice

Select 3 wines:

Artwine Prosecco

Hey Diddle Riesling

Paracombe Sauvignon Blanc

Simon Tolley Pinot Noir

Jim's Block Shiraz

Seppeltfield Grenache Rosé

JOLLEYS SELECTION - \$55pp 3hrs

Add \$15pp for every additional hour

Add \$4.50pp for an additional wine

Asahi

Coopers Pale Ale

Cascade Premium Light

Adelaide Hills Apple Cider

Assorted soft drinks and juice

Select 3 wines:

42 ° South Premier Cuvée

Moutadam Pinot Gris

Geoff Weaver Sauvignon Blanc

Ministry of Clouds Reisling

Oakridge Chardonnay

2 Mates Shiraz

Ministry of Clouds Tempranillo/Grenache

Simon Tolley Pinot Noir Rosé

MENU OPTIONS

COCKTAIL FOOD

3 HOURS

\$50pp

Please select 6 items from the list below:

Wild mushroom arancini, leek emulsion

Steak tartare, cured yolk, lavosh

Crab & prawn cakes, saffron rouille

Smoked Eggplant & goat's curd tarts

Confit duck leg kromesky, date purée

Chicken liver parfait, pickled cherry en crute

House cured salmon pastrami, potato blini, crème fraîche

Lamb croquette, black garlic

Smoky Bay oyster, ponzu, radish

Parmesan, honey & caraway choux bun

Dessert canapes also available on request

Menu items may change at any time due to seasonality and availability of fresh produce

Dietaries will be catered for individually but require 48hr prior arrangements

MENU OPTIONS

3 COURSES

ALTERNATE DROP

\$89pp 25-50 quests

Add \$10pp for arrival canapés

Starters *(Select 2)*

House made focaccia, served straight from the oven

House smoked salmon, traditional condiments, poppyseed lavosh

Confit Nomad farm chicken, house rye, beet, smoked yoghurt

Pork Belly, radicchio, apple jam, miso & cider liquor

Burrata, leek, zucchini, salsa Verde, house baked focaccia

Mains *(Select 2)*

King Henry pork cutlet, morcilla, celeriac, onion jus

King George Whiting, zucchini, caper & parsley sauce

Nomad farm chicken, nduja, turnip, petits pois à la française

Limestone Coast Angus sirloin, pickled Fleurieu mushrooms

Desserts *(Select 2)*

Warm date & cinnamon cake, poached quince, rose water ice cream

Individual chocolate & passionfruit tart, honeycomb

Espresso crème brulee, pistachio biscotti

Yuzu Cheesecake, Shiso, apple

Menu items may change at any time due to seasonality and availability of fresh produce

Dietaries will be catered for individually but require 48hr prior arrangements

MENU OPTIONS

3 COURSES

CHEF'S FEASTING MENU

(Served Family style)

\$99pp 50-100 quests

Starters *(Select 2 – served as platters down the table)*

House made, served straight from the oven

House smoked salmon, traditional condiments, poppyseed lavosh

Confit Nomad farm chicken, house rye, beet, smoked yoghurt

Pork Belly, radicchio, apple jam, miso & cider liquor

Burrata, leek, zucchini, salsa Verde, house baked focaccia

Mains *(Select 2 – served as platters down the table)*

King Henry pork cutlet, morcilla, celeriac, onion jus

King George Whiting, zucchini, caper & parsley sauce

Nomad farm chicken, nduja, turnip, petits pois à la française

Limestone Coast Angus sirloin, pickled Fleurieu mushrooms

Slow roasted lamb shoulder, greens

Desserts *(Select 2 – served as platters down the table)*

Warm date & cinnamon cake, poached quince, rose water ice cream

Individual chocolate & passionfruit tart, honeycomb

Yuzu Cheesecake, Shiso, apple

Menu items may change at any time due to seasonality and availability of fresh produce

Dietaries will be catered for individually but require 48hr prior arrangement

MENU OPTIONS

3 COURSES

JOLLEYS INDIVIDUAL CHOICE MENU

\$109pp 10-25 quests

Starters *(Select 2)*

House made focaccia, served straight from the oven

House smoked salmon, traditional condiments, poppyseed lavosh

Confit Nomad farm chicken, house rye, beet, smoked yoghurt

Pork Belly, radicchio, apple jam, miso & cider liquor

Burrata, leek, zucchini, salsa Verde, house baked focaccia

Mains *(Select 2)*

King Henry pork cutlet, morcilla, celeriac, onion jus

King George Whiting, zucchini, caper & parsley sauce

Nomad farm chicken, nduja, turnip, petits pois à la française

Limestone Coast Angus sirloin, pickled Fleurieu mushrooms

Desserts *(Select 2)*

Warm date & cinnamon cake, poached quince, rose water ice cream

Individual chocolate & passionfruit tart, honeycomb

Espresso crème brulee, pistachio biscotti

Yuzu Cheesecake, Shiso, apple

Menu items may change at any time due to seasonality and availability of fresh produce

Dietaries will be catered for individually but require 48hr prior arrangement