

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
Lobathal Road Pinot Gris	\$55
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

Seppeltsfield 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

Lobethal Road Pinot Gris

Geoff Weaver Sauvignon Blanc

Ministry of Clouds Riesling

Oakridge Chardonnay

2 Mates Shiraz

Ministry of Clouds Tempranillo/Grenache

Simon Tolley Pinot Noir

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 fraiche

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

CHEF'S FEASTING MENU

(Served Family style)

\$99pp 25-100 Guests

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

house focaccia, flavoured butter

natural oyster, chardonnay mignonette (gf)

smoked cheddar croquette, apple jam, kaffir lime leaf (v)

spanish anchovy, whipped ricotta, bbq sauce

beef tartare, nduja, smokey mayo, egg yolks (gf)

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

Port Lincoln kingfish crudo, ponzu, chilli, shallot, capers (gf)

burrata, cherry tomato, sweet chilli, basil (v, gf)

twice cooked quarter chicken, romesco, savory cabbage (gf)

half roasted cauliflower, baba ganoush, roast almond (ve,gf)

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

xo SA king prawn spaghetti, reggiano

black angus sirloin, miso bearnaise, wild mushroom (gf)

lamb rump, chimichurri, charred broccolini, pumpkin, burnt butter (gf)

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

leaf salad, ranch, crushed walnut (v, gf)

baby carrot, hummus, pickled fennel (ve, gf)

crispy potato, labneh, rosemary (v, gf)

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

\$110pp 10-25 Guests

Snacks (*Select 2 – Shared Style*)

house focaccia, flavoured butter

natural oyster, chardonnay mignonette (gf)

smoked cheddar croquette, apple jam, kaffir lime leaf (v)

spanish anchovy, whipped ricotta, bbq sauce

beef tartare, nduja, smokey mayo, egg yolks (gf)

Starters (*Select 2 – Shared Style*)

Port Lincoln kingfish crudo, ponzu, chilli, shallot, capers (gf)

burrata, cherry tomato, sweet chilli, basil (v, gf)

twice cooked quarter chicken, romesco, savory cabbage (gf)

half roasted cauliflower, baba ganoush, roast almond (ve,gf)

Mains (*Select 2*)

xo SA king prawn spaghetti, reggiano

black angus sirloin, miso bearnaise, wild mushroom (gf)

lamb rump, chimichurri, charred broccolini, pumpkin, burnt butter (gf)

Side (Select 2)

leaf salad, ranch, crushed walnut (v, gf)

baby carrot, hummus, pickled fennel (ve, gf)

crispy potato, labneh, rosemary (v, gf)

Desserts (Select 2)

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

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