



UNIVERSAL

WINE BAR
EVENTS

UNIVERSAL

W I N E B A R
E V E N T S



Our passion is great wine, fine food and excellent service.

We use the freshest locally and organically grown produce and hand selected South Australian seafood, which is caught daily. The finest quality Australian ingredients feature in a menu inspired by our Italian heritage. With warm hospitality and attention to detail, your guests will be treated to the very best of everything.

Universal Wine Bar is perfectly situated in Rundle Street's East End, Adelaide's premier dining and entertainment precinct in the heart of the CBD.

Universal Wine Bar

285 rundle street
Adelaide
South Australia 5000

universalwinebar.com.au

Bookings + Information

Telephone +61 (0)8 8232 5000
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MENU

TWO COURSE MENUS

entrée share platter	set	\$50
main	set	
2 courses	set	\$55
entrée	set	\$65
main	choice of 2	
entrée	choice of 2	\$75
main	choice of 2	

THREE COURSE MENUS

entrée share platter	set	\$65
main	set	
dessert or cheese	set	
3 courses	set	\$70
entrée	set	\$80
main	choice of 2	
dessert or cheese	set	
entrée	choice of 2	\$95
main	choice of 2	
dessert or cheese	choice of 2	
complimentary chefs canape on arrival		

Entrée share platter

Antipasto Platter

Chef's selection antipasto platter

Calamari Fritti Platter

Calamari fritti with lemon and aioli

Pizzetta Platter

Prosciutto, baby spinach and gorgonzola pizzetta

Roasted pumpkin, sage and pecorino pizzetta

Calamari and prawn pizzetta, fiore di latte, chilli

Eggplant Dumpling Platter

Eggplant and cheese dumplings with chunky tomato relish

Duck Liver Platter,

Duck liver with crostini, sage, peppercorns, red wine sauce

Prosciutto and Artichoke Platter

Pickled Roman artichokes wrapped in prosciutto

Caprese Salad Platter

Caprese salad of tomato, fiore di latte and fresh basil

Pear Salad Platter

Rocket, pear, shaved parmesan and balsamic glaze

*All menus accompanied with complimentary bread, EVOO and olives

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MENU



Entrée

cold

Oysters

½ dozen natural oysters with fresh lemon

Citrus Scallop Ceviche

Marinated scallops with citrus trio and EVOO

Vegetable and Pistachio Salad

Seasonal vegetable batons, toasted pistachio nut dressing

Roasted Beetroot Salad

Roasted baby beetroot, goat's cheese, balsamic glaze

Tea Smoked Barossa Chicken Salad

Smoked chicken breast, baby spinach, pickled walnuts

Peppered Beef Salad

Seared beef, smoked eggplant, watercress, mustard dressing

Grilled Lamb Salad

Lamb fillet, micro leaves, cucumber, tapenade

hot

Steamed Asparagus Hollandaise

Steamed asparagus, poached egg, hollandaise sauce

Cheese Soufflé

Twice baked soufflé, roasted tomato, micro leaf salad

SA Prawns

Grilled prawns, micro salad, remoulade dressing

Seared Salmon

Confit salmon with strawberry and grapefruit salad

Raviolone (large ravioli)

Duck and sundried tomato ravioli, sage brown butter

Roasted de-Boned Quail

Quail with pancetta filling, cabbage and braised peas

Beef Burgundy Pie

Black Angus beef slow braised in red wine and mushrooms

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MENU

Main

vegetarian

Conchiglione Pasta

Spinach and ricotta filled large pasta shells with rosa sauce

Pumpkin Risotto*

Roasted pumpkin, sage, ricotta, mustard, amaretti crumble

Wild Mushroom Ragù*

Wild mushroom ragù, soft creamy polenta, truffle paste

Sundried Tomato Ravioli

Sundried tomato, bocconcini and ricotta ravioli tossed with pesto Genovese

Gnocchi Dolce Latte

Potato gnocchi, baby spinach, creamy gorgonzola sauce

seafood

Salmon Fillet

Crispy skin salmon, seasonal greens, confit lemon

Ocean Trout

Grilled ocean trout, green beans, almondine sauce

Snapper Fillet

Crispy skinned snapper, lemon saffron risotto and greens

Seasonal Fish Fillet

Baked fillet with new potato, pea and pancetta salad

*gluten free

poultry + game

Roasted Barossa Chicken

Chicken breast fillet wrapped in prosciutto, herb butter, steamed vegetables

Chicken and Eggplant

Barossa chicken fillet layered with grilled eggplant, mozzarella, parmesan and tomato

Gawler River Spatchcock

Grilled deboned spatchcock with Tuscan roasted vegetables

Confit Duck Leg

Crispy duck Maryland, carrot puree, wilted spinach, sour cherry glaze

meat

Pork Fillet

Pork fillet filled with spinach and herb, crushed potatoes, sautéed greens, caramelised apple sauce

Veal Saltimbocca

Veal wrapped in prosciutto, polenta, seasonal greens

Prime Saltbush Lamb (select 1)

- Roast rump, crispy potatoes, minted pea puree, red wine sauce

- Roast rump, parsnip mash, caponata vegetables

Beef Cheeks

Beef cheeks slow braised in wine, star anise and mandarin, mashed potato

Chargrilled Beef (select 1)

- truffle mash, mushrooms and jus

- potatoes, watercress, horseradish cream

- potato cake, green beans, béarnaise sauce

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Dessert

Bitter Sweet Chocolate Torte

Belgian chocolate torte, macerated figs, double cream

Tiramisu

Sponge fingers layered with mascarpone, coffee, Belgian chocolate and liqueur

Vanilla Pannacotta*

Honey and vanilla bean pannacotta, seasonal berries

Strawberry Mille Foglie

Flaky pastry layered with fresh strawberries, strawberry mascarpone, Baileys crème anglaise

Orange and Almond Cake*

Orange and almond cake, passion fruit syrup, citrus salad, double cream

Coconut and Raspberry Friande*

Coconut and raspberry friande, berry coulis, chantilly cream

Cheese

Individual cheese plate

Select 1 cheese

served with crispbread, marinated figs and fresh fruit

Tre formaggi share platter

Select 3 cheese

served with crispbread, macerated figs and fresh fruit

Tasmanian double brie
Gorgonzola dolce latte
Provolone Piccante
Pecorino Romano
Grana Padana Parmigiano

additional choice

per person per choice

Canapes on arrival	\$ 7
Entrée share platter	\$ 5
Entrée	\$10
Main course	\$14
Dessert	\$10
Cheese	\$15

Alternate Drop (entrée or dessert)	\$ 6
Alternate drop (main)	\$10

*gluten free

COCKTAIL MENU

Canapés
5 canapé selection

\$ 7 per person per selection
\$33 per person

Canapés

cold

Sundried tomato, goat's cheese and chives on crispbread

Bambino bocconcini, cherry tomato and basil skewer, pesto

Zucchini and pecorino frittata

Tapenade and white anchovy on crispbread

Smoked Tasmanian salmon, cucumber and chives
on crispbread

Seared rare tuna with sesame and cracked pepper

Asparagus spears wrapped in Prosciutto

Turkey rotolo with cheese, alfalfa and cranberry sauce

warm

Vegetable tempura with minted aioli

Calamari fritti with aioli and lemon

Baked vegetable and cheese risotto cake

Spinach rolls with cheese and herb filling

Crispy polenta sticks, blue cheese sauce

Smoked salmon cake with horseradish and salmon pearls

Grilled prawn cutlet, romesco sauce

Local mussel gratin with golden breadcrumb crust

Mediterranean fish cake, chilli relish

Chicken and leek tartlet

Herb crumbed chicken tenderloin with lemon

Mini chicken meatball, tomato concassé

Char grilled beef skewer, béarnaise sauce

Slow braised beef and mushroom tartlet

Confit lamb tartlet, tapenade, cucumber yoghurt

Lamb, cumin and mint cigars, harissa dipping sauce



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BEVERAGES

Standard Package*

2 hours \$25 per person
3 hours \$30 per person
4 hours \$35 per person

Sparkling wine

NV Step Road Sparkling

White wine

Sanderling Semillon Sauvignon Blanc

Red wine

Thomas K Hardy Family Tradition Shiraz Cabernet

Beer

Coopers Pale Ale

Premium Package*

2 hours \$30 per person
3 hours \$35 per person
4 hours \$40 per person

Sparkling wine

NV Yarra Burn Premium Cuveé

White wine / Rose (select one)

Ceravolo Pinot Grigio
Primo Estate La Biondina Colombard
Torres de Casta Rose

Red wine (select one)

Primo Estate Merlesco
Serafino Tempranillo
Totino Estate Sangiovese

Beer (select one)

Crown Lager
James Boags Premium
Hahn Super Dry

Deluxe Package*

2 hours \$40 per person
3 hours \$45 per person
4 hours \$50 per person

Sparkling wine (select one)

NV Bay of Fires Tasmanian Cuvee Brut
NV Valdo Prosecco Cuvee Extra Brut
NV Gran Campo Viejo Cava Reserva Brut

White wine / Rose (select one)

Vidal Sauvignon Blanc (NZ)
Tomich Hill Sauvignon Blanc
Orlando St Helga riesling
Tomich Hill Vin Gris Rose

Red wine (select one)

Mitolo Jester shiraz
Torbreck Woodcutters Shiraz
Majella Cabernet Sauvignon

Beer (select one)

Crown Lager
James Boags Premium
Peroni

***Packages include Coopers Clear (low carb),
soft drink and mineral water**

Tailored Package

Minimum spend \$35 per person

Pre-selected beverages from Universal Wine Bar list
Charged on consumption

Additional beverages

Available on consumption, choose from Universal Wine Bar list
Special base spirits price for event rooms \$7.50 per 30ml serve

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ROOMS



Room Hire

Universal room 1	\$350
Universal room 2	\$175
Universal rooms combined	\$450

The award winning Universal Wine Bar is the ideal setting for your next special event.

We offer a dedicated functions floor for private dinners, corporate presentations and meetings, wine tastings and cocktail parties. With a bird's eye view over lively Rundle Street, the Universal Wine Bar rooms are filled with natural light and fresh air.

The Universal rooms provide flexibility as a large functions space that can be divided to incorporate smaller events or a break out area to recharge the batteries.

Room configuration

ROOM	THEATRE	DINING	U SHAPE	COCKTAIL	BOARDROOM
UNIVERSAL ROOMS COMBINED	N/A	60	N/A	85	N/A
UNIVERSAL ROOM 1	40	40	35	60	36
UNIVERSAL ROOM 2	15	16	12	20	16

Complimentary Menus

Universal Wine Bar offers complimentary menu printing (1 between two people)

Audio Visual Features

Inclusive of Room 1 / Combined Room 1 & 2 hire

51" plasma screen television
all the latest plug ins for presentations
iPod and cd stereo facilities
small whiteboard / flipchart

Additional Features

Prices upon application

Large screen
Data / overhead projector
Pa system
Microphone
photocopying and facsimile services



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