

# HOME GROUND

# FUNCTIONS MENU

2024/25



# FUNCTIONS AT HOME GROUND

A stylish dining precinct on the Adelaide Riverbank, Home Ground offers relaxed indoor & outdoor dining complemented by stunning river views, making it an ideal venue for your next function.

We offer a range of menu options to suit all budgets, or can create a custom menu upon request. All beverages are charged on consumption.

Each booking receives a dedicated indoor function area.

## PACKAGES & PRICING

**\$30 per person**  
Select two items from Group 1  
Select one item from Group 2

**\$40 per person**  
Select two items from Group 1  
Select two items from Group 2  
Select one item from Group 3

**\$35 per person**  
Select two items from Group 1  
Select two items from Group 2

**\$45 per person**  
Select two items from Group 1  
Select three items from Group 2  
Select two items from Group 3

For further information or to discuss your next event, please contact a member of our team on the details below.

**Phone:** 08 8210 6785  
**Email:** [homeground@avmc.com.au](mailto:homeground@avmc.com.au)







# GROUP 1

## COLD OPTIONS

Toasted tortilla chips, goats curd, beetroot ceviche v

Grilled vegetable wraps PB

Honey soy chicken wraps, slaw, sweet chilli mayo DF

Falafel with pomegranate, lime & coriander yoghurt dressing DFO, GF, V

## HOT OPTIONS

Prawn & pork wonton, sweet chilli & soy sauce DF

Charred beef skewers, chipotle aioli DF, GF

Beetroot arancini, pea creamer DF, GF, PB

Mini pies & sausage rolls

Bowls of chips, house-made ketchup

Bowls of wedges, sour cream, sweet chilli sauce v

Beef sliders with pickles, cheese, house-made ketchup

DF - dairy free   GF - gluten free   V - vegetarian   PB - plant based  
DFO - dairy free option   GFO - gluten free option   VO - vegetarian option   PBO - plant based option

Please note that all dishes are nut free, but may contain traces of nuts as our kitchens contain nuts.





## GROUP 2

### COLD OPTIONS

Selection of hand rolled sushi (teriyaki chicken, tuna, salmon, prawn, cucumber & daikon) **GF, PBO, VO**

Yuzu pressed cucumber, whipped ricotta on toasted brioche **v**

Falafel with pomegranate, lime & coriander yoghurt dressing **DFO, GF, v**

Reuben sandwiches with pastrami, seeded mustard, pickled cabbage **DF**

### HOT OPTIONS

Mixed platter of chicken skewers, including honey soy; spiced chicken; charred chicken **DF, GF**

Mixed platters of sliders: cheeseburger with pickles & house-made ketchup; crispy pork with chipotle aioli; southern fried chicken with salsa verde

Salt & pepper squid, garlic aioli **DF**

Glazed pork & veal meatballs skewers **DF, GF**

Mini pork katsu sandwich

Truffle arancini, truffle aioli **v**

Panko prawns, wasabi & lime aioli

**DF** - dairy free   **GF** - gluten free   **V** - vegetarian   **PB** - plant based

**DFO** - dairy free option   **GFO** - gluten free option   **VO** - vegetarian option   **PBO** - plant based option

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## GROUP 3

### COLD OPTIONS

Mini prawn cocktail, thousand island dressing **DF, GF**

Selection of hand rolled sushi (teriyaki chicken, tuna, salmon, prawn, cucumber & daikon) **GF, PBO, VO**

Cheese platter\*: Chef's selection of South Australian cheeses, lavosh, wine jelly, muscatel grapes **GFO**

### HOT OPTIONS

Half shell scallop, citrus chilli butter **GF**

Crispy soft shell crab, crunchy slaw, soy dressing

Charred beef skewers, chipotle aioli **DF, GF**

Panko prawns, wasabi & lime aioli

## ADD ONS

### ENHANCE YOUR FUNCTION WITH PIZZA OPTIONS

Meat lovers: ham, chicken, pork sausage, salami, onion, tomato, cheese

BBQ Chicken: chicken, capsicum, tomato, onion, BBQ sauce, cheese

Margherita: mozzarella, tomato, fresh basil, cracked pepper **v**

\*Please note, a minimum order of 5 pizzas applies at \$24 per pizza (+\$5 for gluten free).

**DF** - dairy free   **GF** - gluten free   **V** - vegetarian   **PB** - plant based  
**DFO** - dairy free option   **GFO** - gluten free option   **VO** - vegetarian option   **PBO** - plant based option

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## TERMS & CONDITIONS

- Minimum number of guests for Home Ground's function menu is 30 people.
- A confirmed food order & payment is required to confirm your booking. Payment must be made 7 days prior to event date.
- Drinks are charged on consumption. All drinks tabs must be settled on conclusion of your event.
- All special diets must be pre-ordered 7 days prior to your event. Please check in with your guests regarding dietaries before this deadline as we may not be able to cater for any pop-up special diets arising on the day.
- Final numbers must be confirmed 7 days prior to event date.
- Weather permitting, there is option for your guests to mingle outside, however please note, we cannot guarantee exclusivity of this area.
- Subject to the scale of your requirement, further booking terms & conditions may apply.
- Please note, all prices quoted in this document are GST inclusive & may be subject to change. All prices are valid for functions held up to 30 June, 2025.

Updated: 14 May, 2024





