

**HOME
GROUND**

FUNCTIONS MENU

2026/27



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 packages to suit all budgets, or can create a custom menu upon request.

Each booking receives a dedicated indoor function area.

PACKAGES

\$40 per person
Select three items

\$45 per person
Select four items

\$50 per person
Select five items

For further information or to discuss your next event, contact our team today.

08 8210 6785
homeground@avmc.com.au



COLD SELECTION

Falafel with pomegranate, lime & coriander yoghurt **GF, V**

Selection of hand rolled sushi: teriyaki chicken; tuna; salmon; prawn; cucumber & daikon **GF**

Yuzu pressed cucumber, whipped ricotta, toasted brioche **V**

Spiced beef carpaccio, mixed herbs, toasted brioche **DF**

Crostini with cured salmon, avocado crema

Mini cold rolls: chicken teriyaki or prawn & hoisin mayo **GF**

Smoked salmon terrine, cream cheese, preserved lemon, chilli, dill

Toasted tortilla chips, goat curd, beetroot ceviche **V**

DESSERT SELECTION

Chef's selection of South Australian cheeses, lavosh, wine jelly, muscatel grapes

Mixed macaroons

Brownies **GF, V**

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



HOT SELECTION

Chicken skewers: honey soy; spiced; charred **DF, GF**

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

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

Truffle arancini, truffle aioli **V**

Karaage chicken, teriyaki mayo

Karaage tofu, miso vegan mayo **V**

Vegetable spring rolls, sweet chilli mayo **V**

Vegetable dim sims, teriyaki sauce **V**

Panko prawns, wasabi & lime aioli

Pulled lamb croquettes, beetroot purée

Beef bulgogi skewers **DF, GF**

Pulled brisket, brioche roll, house-made BBQ sauce

Southern smoked or fried chicken wings (spicy, BBQ glaze & garlic soy sauces)

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



BREAKFAST

Available between 8am - 11am, our breakfast package is perfect for early morning gatherings. Please refer to page 3 for pricing.

- Fresh fruit plater
- Granola bowl with mixed berries
- Yoghurt muesli bowls
- Smoked salmon & cream cheese mini bagels
- Ham & cheese croissant
- Breakfast slider: egg, bacon, American cheese, tomato sauce
- Breakfast wrap: scrambled egg, bacon, tomato, lettuce, chipotle sauce

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



BEVERAGES

Two hour package

Charged at \$40 per person for two hours, then on consumption thereafter.
Includes house sparkling, white & red wine, Coopers Pale Ale & soft drinks.

On consumption

We offer flexible bar tab options, allowing you to set a limit to fit your budget.
Our team will provide discreet updates throughout your event and can make any adjustments as required. We will always ensure you remain in control of your overall spend.

EXTRAS

Pizza

Enhance your function with our house-made 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 \$26 per pizza (+\$5 for gluten free).

Grazing table

Elevate your event with a styled grazing table featuring an array of premium South Australian produce.

Customised menu

Our chefs are happy to work with you to design a bespoke menu tailored to your event.

Audio-visual

A variety of audio visual equipment can be arrange to support your event.
Please speak to our friendly team on pricing.



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.
- All drinks tabs must be settled on conclusion of your event.
- All special diets must be pre-ordered 14 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 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 event, 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, 2026.

Updated: 29 July, 2026

**READY TO START PLANNING
YOUR NEXT FUNCTION?**

CONTACT OUR SALES & EVENTS TEAM:



08 8210 6677



SALES@AVMC.COM.AU