



MENU

2025 - 2026

BREAKFAST

STAND UP BREAKFAST

\$37.00

INCLUDED

Self-serve espresso

Selection T Bar teas

Nippy's juices

Assorted breakfast pastries v

Bircher muesli with apple, banana, fresh strawberries, yoghurt v

Sliced seasonal fruits DF, GF, NF, PB

SELECT TWO OF THE FOLLOWING

Barossa smoked ham & cheddar cheese croissant NF

Cheddar cheese & tomato croissant NF, V

Toasted breakfast wrap with mushroom omelette,

Warrigal greens, tomato chutney NF, V

Belgian waffles, caramelised banana, maple syrup NF, V

Spinach & provolone frittata, roasted cherry

tomato bruschetta NF, V

Egg & bacon slider, cheddar cheese, tomato relish NF

Field mushroom & haloumi slider, Beerenberg relish NF, V

Mini quiches (select one)

› Mushroom NF, V

› Bacon NF

› Spinach NF, V

Grilled focaccia topped with smoked salmon,

asparagus, green herb mayo, chives NF, S

English muffin, folded egg, Barossa smoked ham,

hollandaise NF

Enhance your breakfast with additional items available for \$6.50 per person, per item.

GOURMET BREAKFAST

\$48.00

INCLUDED

Freshly brewed coffee

Selection of T Bar teas

Nippy's juices

Muffins & Danish pastries v

Honey yoghurt, toasted fruit & nut muesli, fresh strawberries v

Sliced seasonal fruits DF, GF, NF, PB

SELECT ONE HOT ITEM

Crème fraîche scrambled eggs, roasted cherry tomatoes, grilled Turkish bread NF, V

Poached Clare Valley free range eggs, sourdough toast DF, NF, V

Tofu & coconut milk scramble, grilled Turkish bread NF, PB

SELECT THREE ACCOMPANIMENTS

Portobello mushroom DF, GF, NF, PB

Creamed parmesan spinach GF, NF, V

House-made smoky baked beans DF, GF, NF, PB

Chicken & herb chipolata DF, GF, NF

House-smoked maple bacon DF, GF, NF

Grilled parmesan tomatoes GF, NF, V

Rosemary-infused potato hash GF, NF, V

Grilled chorizo GF, DF, NF

Roasted cauliflower, truffle hollandaise GF, NF, V

Grilled asparagus DF, GF, NF, PB

TEA BREAKS

TEA & COFFEE

On arrival freshly brewed coffee & selection of T Bar teas	\$6.50
Half day continuous tea & coffee	\$17.00
Full day continuous tea & coffee	\$20.50

BARISTA COFFEE STATION PACKAGE

One machine, one barista & unlimited coffee (4 continuous hours)	\$790.00
Additional hour	\$190.00
Additional barista	\$67.00

TEA BREAKS

Freshly brewed coffee & selection of T Bar teas served with assorted cookies	\$11.50
Freshly brewed coffee & selection of T Bar teas served with:	
› One accompaniment	\$15.00
› Two accompaniments	\$18.00
› Three accompaniments	\$21.00

SELECT FROM THE FOLLOWING

HEALTHY

Oatmeal & honey muffins NF, V
Brown butter & lemon madeleines, crème fraîche NF, V
Spiced pumpkin & honey loaf, whipped peanut butter V
Wholemeal pineapple & banana muffins NF, V
Peach & oat cake NF, V
Flourless chocolate cake, fresh berries GF, NF

SWEET

Sliced seasonal fruits, yoghurt & granola cups V
Date & almond bread, whipped orange zest butter V
Dark chocolate fudge brownie with pecans & apricot V
House-made scones, whipped cream, house-made jam NF, V
Grilled pear & almond friands GF, V
White chocolate & raspberry mousse tarts NF, V

SAVOURY

Butter chicken pie NF
Potato & pea samosa, mint & coriander chutney NF, V
Pork & fennel sausage roll, house-made tomato sauce NF
Barossa smoked ham & cheddar cheese croissant NF
Chef's selection ribbon sandwiches NF
Black bean, grilled vegetable & vegan cheese quesadilla, smoky Carolina sauce NF, PB
Spinach & goat cheese tart with rocket NF, V

LUNCH

LIGHT LUNCH

\$33.00

INCLUDED

Soft drinks
Freshly brewed coffee
Selection of T Bar teas

Sandwiches, baguettes, wraps or lunch rolls (select one) with assorted fillings
Sliced seasonal fruits DF, GF, NF, PB

ENHANCE YOUR LUNCH

Enhance your lunch with any of the additional items (per person, per item):

Assorted house-made sushi DF, GF, NF, S	\$10.00
Chef's selection house-made savoury pastries NF	\$10.00
Chef's selection house-made desserts	\$10.00
Matcha tiramisu NF, V	\$10.00
Sliced seasonal fruits DF, GF, NF, V	\$10.00
Chef's selection salad	\$10.00
Porchetta roll: pork belly, rocket, shaved parmesan, aioli NF	\$15.00
Soft & hard tacos (pork, chicken or vegetarian) NF	\$15.00
Quesadilla (fish, chicken or vegetarian) S	\$15.00
Chicken sliders, guacamole NF	\$15.00
Chef's selection artisan cheeses, lavosh V	\$15.00
Beef tortellini, napolitana sauce, Grana Padano NF	\$15.00

SEATED LUNCH

Set two-course (entrée & main OR main & dessert)	\$78.00
Set three-course	\$98.00

Please refer to the Dinner menu for selections.

NETWORKING LUNCH

STANDING	SEATED
\$49.00 per person	\$52.00 per person

INCLUDED

- Bread rolls NF, V
- Orange juice & assorted soft drinks
- Freshly brewed coffee & selection of T Bar teas
- Seasonal fruit platter

SELECT TWO CHEF’S DISHES

- Lamb korma, basmati rice GF
- Colombian beef skewers, spiced corn ribs DF, GF, NF
- Massaman beef curry, jasmine rice DF, GF
- Red braised pork, seared bok choy, jasmine rice DF, NF
- Chicken tagine, green olives, apricots, couscous DF, NF
- Chettinad pepper chicken masala, aged basmati rice DF, GF, NF
- Shandong chicken, fried rice, black vinegar sauce, spring onion, coriander DF, NF
- Grilled lemongrass chicken, Thai fried rice DF, GF, NF, S
- Green chicken curry, jasmine rice DF, GF, NF, S
- Eggplant parmigiana GF, NF, V
- Spinach & ricotta cannelloni, roasted tomato passata, parmesan NF, V
- Potato gnocchi, mushroom ragu, baby blue lentils, Grana Padano, pepita pesto NF, V
- Casarecce pasta, roasted cauliflower, white beans, kale, vegan parmesan NF, PB

SELECT TWO SALADS

- Rice noodles, cucumber ribbons, red peppers, bean sprouts, herbs, lime & sweet chilli dressing DF, GF, NF, PB
- French lentils, roasted heirloom carrots, shallots, parsley, mint, yoghurt & lemon dressing GF, NF, V
- Tomato, basil, cos lettuce, pickled onion, garlic gluten-free croutons, balsamic dressing DF, GF, NF, PB
- Fattoush salad: iceberg lettuce, marinated chickpeas, toasted pita bread, tahini lemon dressing DF, NF, PB
- Potato, beetroot & cornichon salad, parsley, egg & sour cream dressing GF, NF
- Mediterranean roasted vegetable salad, mesclun leaves, herbs, mustard vinaigrette DF, GF, NF, PB
- Roasted pumpkin with Za’atar, crispy kale, watercress, spring onions, tahini lemon dressing DF, GF, NF, PB
- Iceberg lettuce wedges, grilled caponata, basil, tomato vinaigrette DF, GF, NF, PB

SELECT ONE DESSERT

- Coconut dacquoise, lime mousse, raspberries NF, V
- Vanilla panna cotta demitasse, almond & apricot biscotti V
- Lemon meringue tarts, almond caramel V
- Assorted mini eclairs NF, V
- Chocolate salted caramel tart NF, V
- Date & oat slice, cinnamon mascarpone NF, V

CANAPÉS

CANAPÉ SELECTION

Six item selection	\$48.00
Eight item selection	\$64.00
Ten item selection	\$80.00
Individual items (cold, hot, dessert)	\$8.50
Chef's selection of three items (pre-dinner)	\$21.00

COLD ITEMS

Rice paper rolls with teriyaki tofu, rice noodles, mint, coriander DF, GF, NF
Freshly shucked Smoky Bay oysters, Chardonnay mignonette, chives DF, GF, NF, S
House-smoked barramundi, Geraldton wax & desert lime dressing, wattleseed bread DF, NF, S
Assorted house-made sushi DF, GF, NF, S
Togarashi seared tuna, miso dressing, lime & green chilli kosho DF, GF, NF, S
Chicken liver parfait, Madeira jelly, toasted baguette NF
Mirin poached chicken breast, seasoned nigiri, yuzu tare DF, GF, NF
Grilled asparagus bruschetta, salsa verde, parmesan V
Roasted beef fillet en croûte, horseradish, crème fraîche, fresh herbs, lime & chilli dressing GF, NF
Slow-roasted tomato tarts, whipped goat fetta, basil NF, V

HOT ITEMS

Charred broccolini, lemon & potato skordalia, toasted pine nuts DF, GF, V
Grilled haloumi, hot honey, grilled sourdough NF, V
Spinach & Grana Padano arancini, salsa verde GF, NF, V
Vegetable spring rolls, sweet chilli sauce DF, NF, PB
Shiitake, tofu, garlic & chive shumai (dumplings), ponzu sauce DF, NF, V
Prawn empanadas, tomatillo salsa verde DF, NF, S
Hot honey fried chicken, green herb mayo, crispy shallots DF, GF, NF
Moroccan spiced lamb skewers, bush tomato chutney DF, GF, NF
Spinach, fetta & ricotta gözleme NF, V
Black bean, grilled vegetable & vegan cheese quesadilla, smoky Carolina sauce NF, PB
Salt & pepper eggplant, ginger & spring onion sauce, black vinegar caramel DF, GF, NF, PB

DESSERT ITEMS

Crisp almond meringues, chopped mango, coconut butter cream GF, V
Crème fraîche cheesecake NF
Fudgy chocolate fondant cake, chocolate ganache NF
Mini Kitchener buns, strawberry jam, whipped cream NF

SUBSTANTIAL ITEMS

Enhance your cocktail function with any of the following (per person, per item)

Mushroom, provolone & crispy kale pizzetta NF	\$12.50
Grilled chicken breast slider, caramelised onion, chipotle mayo DF, NF	\$12.50
Cheeseburger slider NF	\$12.50
Porchetta roll: pork belly, rocket, shaved parmesan, aioli NF	\$12.50
Panko-crumbed flathead, fries, rich tartare sauce DF, NF, S	\$12.50
BBQ jackfruit slider, vegan cheese, plant-based chipotle mayo DF, NF, PB	\$12.50

CANAPÉS

PLATTERS

A platter can be added to any package. Pricing listed is per platter.

Crisps & nuts v	\$100.00
Dips & crudités GF, V	\$100.00
Baguette or wraps (30 pieces) NF	\$155.00
Asian trio: shumai (dumplings), spring rolls, tempura prawns, sweet chilli sauce (30 pieces) DF, NF	\$210.00
Hot pastries (30 pieces) NF	\$210.00
Vegetable pakoras, tomato kasundi DF, GF, NF, PB	\$210.00
Assorted cold canapés (30 pieces) S	\$155.00
Assorted hot canapés (30 pieces) S	\$155.00
Assorted mini muffins (30 pieces) V	\$155.00
Assorted Danish pastries (30 pieces) V	\$155.00
Antipasto selection	\$220.00
Beef or chicken satay, spiced peanut & coconut sauce DF, GF	\$220.00
Chef's artisan cheese selection, lavosh NF	\$220.00
Seasonal whole fruit (30 pieces) GF, PB	\$100.00
House-made sushi selection DF, GF, NF, S	\$220.00
Sliced seasonal fruits DF, GF, NF, PB	\$155.00
Chef's dessert selection (30 pieces) V	\$155.00
Chef's selection mini sweet tarts (30 pieces) V	\$155.00

DINNER

SEATED LUNCH/DINNER

Set two-course (entrée & main OR main & dessert)	\$78.00
Set three-course	\$98.00

INCLUDED

Bread rolls DF, NF, V
Freshly brewed coffee
Selection of T Bar teas

PRE-DINNER CANAPÉS

Chef's selection of three items	\$21.00
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ENTRÉE

Hot smoked Atlantic salmon, fennel & orange salad, green olive crumb DF, GF, NF, S
Grilled asparagus, cauliflower polonaise, wild rocket, shaved pecorino GF, NF, V
Port Lincoln kingfish escabeche, karkalla salad, sea parsley, sweet & sour dressing DF, GF, NF, S
Caramelised shallot tarte tartin, whipped ricotta, watercress salad, merlot vinegar dressing NF, V
Lemongrass & coconut prawns, coconut chilli jam, green papaya salad DF, GF, S
Tea smoked duck breast, frizzle lettuce & radicchio salad, thyme croutons, plum dressing DF, GF, NF
Moroccan spiced chicken, rocket, chickpeas, tomato vinaigrette DF, GF, NF
Grilled lamb backstrap, compressed watermelon, rocket, goat fetta, Spanish onion, olive oil GF, NF
Roasted beetroot, marinated goat fetta, rocket, rosemary gluten free crouton, olive oil dressing GF, NF, V
Seared Shiraz beef carpaccio, roasted cherry tomatoes, mesclun salad, tuna & caper aioli DF, GF, NF, S

MAIN

Port Lincoln kingfish, steamed chat potatoes, prawn, tomato & basil sauce DF, GF, NF, S
Pepperberry barramundi, crushed potatoes, chimichurri salsa DF, GF, NF, S
Chicken breast, Mexican green rice, chipotle corn salsa DF, GF, NF
Spiced chicken breast, coconut rice, cucumber shallot salad, fermented chilli relish, Nonya sauce DF, GF, NF
Roast chicken breast, kipfler potatoes, creamed spinach, fried sage leaves, chicken jus GF, NF
Slow-roasted rosemary lamb shoulder, parsnip purée, roasted chat potatoes, cherry tomato jus GF, NF
Beef fillet, browned butter & sweet potato mash, maple-roasted shallots, green beans GF, NF
Beef fillet, potato gratin, thyme & garlic mushrooms, porcini jus GF, NF
Pork belly with crackling, mashed potato, savoy cabbage, speck, hazelnuts

DESSERT

Coconut & lime syrup cake, mango pineapple salad, coconut cream V
Pandan panna cotta, dark palm sugar syrup, peanut brittle
Buttermilk mousse, cardamom poached rhubarb, almond florentine, saffron gel
White & dark chocolate mousse, raspberry coulis, fresh strawberries, pistachio crunch GF
Raspberry & toasted macadamia meringue, cardamom cream, passionfruit jelly GF
Caramelised butter puff pastry, cinnamon custard, ginger roasted pear, caramel drizzle NF

CHEESE SELECTION

Chef's selection of artisan cheeses, Adelaide Hills quince paste, muscatels, crackers V

BEVERAGES

Our beverage packages include a choice of one sparkling, one white & one red wine, along with Coopers Pale Ale & Coopers Dry, orange juice, mineral water & soft drinks.

For all wine packages, the following are available upon request. Please contact your Functions Coordinator to arrange.

Sorby Adams Jazz Eden Valley Pinot Noir Rosé
Coopers Zero
Coopers Dry 3.5%
Pure Vision Zero Alcoholic Free Sparkling

Please note: prices are listed per person & reflect continuous service. Every subsequent half hour above the times listed below will incur a surcharge of \$4.50 per person.

LUNCH PACKAGES	1 HOUR	1.5 HOURS	2 HOURS
Classic package	\$27.00	\$31.50	\$36.00
Premium package	\$32.50	\$37.00	\$41.50
Reserve package	\$38.00	\$42.50	\$47.00
Non alcoholic wine package	\$32.50	\$37.00	\$41.50
Beer, soft drink, orange juice, mineral water	\$21.50	\$25.50	\$29.00
Soft drink, orange juice, mineral water	\$19.00	\$20.00	\$21.00

COCKTAIL PACKAGES	1 HOUR	1.5 HOURS	2 HOURS
Classic package	\$28.50	\$34.50	\$40.00
Premium package	\$34.00	\$40.00	\$45.50
Reserve package	\$39.50	\$45.50	\$51.00
Non alcoholic wine package	\$34.00	\$40.00	\$45.50
Beer, soft drink, orange juice, mineral water	\$23.50	\$27.00	\$29.50
Soft drink, orange juice, mineral water	\$19.00	\$20.00	\$21.00

DINNER PACKAGES	3 HOURS	4 HOURS	5 HOURS
Classic package	\$49.00	\$54.50	\$59.00
Premium package	\$54.50	\$60.00	\$64.50
Reserve package	\$60.00	\$65.50	\$70.00
Non alcoholic wine package	\$54.50	\$60.00	\$64.50
Add standard spirits	\$17.50	\$17.50	\$17.50
Beer, soft drink, orange juice, mineral water	\$33.00	\$35.50	\$37.50
Soft drink, orange juice, mineral water	\$22.00	\$23.00	\$24.00

ENHANCE YOUR PACKAGE

- › Cider or additional beer varieties can be added to any alcoholic package for an additional \$4.50 per person
- › If an extra wine selection is required, additional charges will apply dependent on selection & package
- › Premium soft drink packages, including assorted flavoured sparkling mineral water or Bickford's Soda & Tonic, are available upon request, additional charges will apply.
- › Standard Spirits package can only be added to Classic, Premium & Reserve beverage packages
- › Beverages are available upon consumption, including Standard & Premium spirits. For further information, please speak to your Functions Coordinator.

CLASSIC

Tomich Sparkling Vintage Cuvée, Adelaide Hills
Tscharke Girl Talk Savignin Grenache Blanc Albariño, Barossa Valley
Reschke Vitulus Shiraz, Coonawarra
Sorby Adams Jazz Eden Valley Pinot Noir Rosé

PREMIUM

SPARKLING

Hentley Farm Villain and Vixen Blanc de Blanc, Barossa Valley
Alpha Box & Dice Tarot Prosecco, McLaren Vale
Yalumba Christobel's Moscato, Barossa Valley
Lambrook 'Spark' Sparkling Pinot Noir, Adelaide Hills

WHITE

Paracombe Sauvignon Blanc, Adelaide Hills
Hugh Hamilton The Scallywag Chardonnay, McLaren Vale
Olaro Pinot Grigio, Adelaide Hills
Vickery Watervale Riesling, Clare Valley
Chain of Ponds Unchained Grüner Veltliner, Adelaide Hills

RED

Riposte The Dagger Pinot Noir, Adelaide Hills
Hugo Family Estate Shiraz Cabernet, McLaren Vale
Dowie Doole Grenache Tempranillo, McLaren Vale
Jim Barry The Atherley Malbec, Clare Valley
Down The Rabbit Hole The Secret Sign Shiraz, McLaren Vale
Langmeil Three Gardens Grenache Shiraz Mataro, Barossa Valley

RESERVE

SPARKLING

Croser NV Pinot Noir Chardonnay, Adelaide Hills
Primo Estate Prosecco, McLaren Vale
Corryton Burge Sparkling Shiraz, Barossa Valley
Howard Vineyard Sparkling Blanc de Blancs, Adelaide Hills

WHITE

Mountadam Eden Valley Chardonnay, Eden Valley
Jericho Adelaide Hills Fumé Blanc, Adelaide Hills
Deviation Road Pinot Gris, Adelaide Hills
HATCH Watervale Riesling, Clare Valley
Pertaringa Scarecrow Sauvignon Blanc, Adelaide Hills

RED

Golding Francis John Pinot Noir, Adelaide Hills
Yangarra Estate Circle Grenache, McLaren Vale
Soul Growers Equilibrium Grenache Shiraz Mataro, Barossa Valley
Rymill The Surveyor Cabernet Sauvignon, Coonawarra
Spook Hill Nor'West Blend Mourvèdre Durif, Cadell Valley
Seppeltsfield The Northing Shiraz, Barossa Valley

NON ALCOHOLIC

Pure Vision Zero Alcohol Free Sparkling
Pure Vision Zero Non Alcoholic Pinot Grigio
Pure Vision Zero Non Alcoholic Shiraz
Coopers Zero

CLIENT SUPPLIED BEVERAGES

Should you wish to supply your own beverages, conditions & beverage service charges (corkage) will apply. Charges are listed per person & include one variety of wine or beer each. For any additional varieties of wine or beer, additional surcharges apply.

BEVERAGE SERVICE CHARGE (DINNER)

The below prices are based on a sit-down dinner for a maximum five-hour duration until midnight.
Additional surcharges apply thereafter.

Sparkling wine	\$7.50
Beer or wine (single item)	\$7.50
Red & white wine	\$13.00
Red, white & sparkling wine	\$16.50
Red, white & sparkling wine & beer	\$19.50
Red, white & sparkling wine, beer, soft drinks & orange juice	\$22.50
Additional varieties of wine or beer	\$4.50 per variety, per person

BEVERAGE SERVICE CHARGE (LUNCH & COCKTAIL)

The below prices are based on a stand-up cocktail or sit-down lunch for a maximum two-hour duration.
Additional surcharges apply thereafter.

Sparkling wine or beer	\$7.50
Red & white wine	\$11.50
Red, white & sparkling wine	\$13.00
Red, white & sparkling wine & beer	\$16.50
Red, white & sparkling wine, beer & soft drinks	\$18.50
Additional varieties of wine or beer	\$4.50 per variety, per person



Call: (08) 8210 6677

Email: sales@avmc.com.au

DF dairy free | GF gluten free | NF nut free
PB plant based | S seafood | V vegetarian

Coopers Stadium reserves the right to change or modify this menu at any time. For any questions, please speak to your Functions Coordinator.

Minimum numbers apply based on function type. Dietary requirements will be catered for if confirmed with your Functions Coordinator prior to your event. While every effort will be made, we are not able to guarantee 100% allergen free dishes as food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Custom menus are available at an additional cost. All pricing is inclusive of GST.

Where not stated, prices listed are per person.

Updated: 9 September, 2025