



PichiRichi
P A R K
Flinders Ranges South Australia

Degustation Menu

The concept of this menu is to engage the group over 6 courses with the food and beverages whilst encouraging table discussion with an array of tastes. The flavours build up over the courses and compliment the flow of good beverages.

Includes: table set-up & table waiting until 10pm

Chef: Bart Brooks

Fully equipped bar

Feral Antipasto

Taste of the native & feral meats

Australia has to offer.

Blue Swimmer Crab Bisque

Cooked into a creamy soup flavoured with crabs fresh from the Gulf.

Whole Roasted Quail with wild rice

Quail flash roasted with a stuffing seasoned with wild rice & garlic served with cherry tomatoes and snow peas

Dorper Lamb Rump

Pan seared lamb rump served on pumpkin mash with candied onion glaze

Blue Moon Oyster

A light blue cheese & oyster scufflé served in shell

Citrus Gelati

Lemon gelati on a painted plate of dark chocolate with candied orange zest

Complimentary

Tea/Coffee Station until 10pm

\$50 per person. BYO Inclusive.

Min. 30 people

for weekend catered functions