



PichiRichi
P A R K
Flinders Ranges South Australia

3 Course Set Menu
Includes: table set-up & table waiting
until 10pm
Chef: Bart Brooks
Alternative drop or pre-orders
Fully equipped bar

Entrée

Seasonal Soup
the freshest and best ingredients slow cooked to bring
out the natural flavours

Mains

Pan Seared Porterhouse Steak
served with a mild brandied pepper sauce

Or

Chick Spinach and Pinenut Parcel
chicken fillet sautéed in white wine with spinach and
toasted pinenuts, served in layers of crispy filo pastry

All guests served a damper roll
with lightly seasoned roast vegetables &
mixed salad to the table

Dessert

Your choice of a dish
From our dessert menu
(to be set with booking)
(2-3 choices available on application)

Complimentary

Tea/Coffee Station until 10pm

\$45 per person. BYO Inclusive.
Min. 30 people
for weekend catered functions