

THE wine UNDERGROUND



PRIVATE DINING ROOMS

The Wine Underground has two Private Dining Rooms

PDR40 – 2 to 12 pax

PDR50 – 10 to 20 pax

In-house corporate facilities include -

Plasma screens w HDMI connection for presentations

Wi-Fi, I-Pod, In-house sound system & cordless mic

Sit down lunch or dinner menu

Choice of 2 entrees, 2 main courses served with salad and 2 desserts

from current a la carte menu @ \$80.00 per person

Chef's 5 course menu @ \$80.00 per person

Additional sides @ \$2.50 per person

Inclusive of Room Hire Fee

COCKTAIL EVENTS

One21 Bar & Bistro – 20 to 150 pax

The Wine Underground Bar & Restaurant – 20 to 80 pax

Please refer to our Cocktail Menu Selection

121 Pirie Street Adelaide SA 5000

t 08 8232 1222 f 08 8232 1466

www.wineunderground.com.au

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“THE CELLAR” – THE WINE UNDERGROUND



“STREET LEVEL” – ONE 21 BAR BISTRO

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THE WINE UNDERGROUND

Sit down lunch or dinner menu

Minimum 20 – Maximum 60

Choice of two set entrees, two set main courses
served with green leaf salad and two set desserts
@ \$65.00 per person

Chef's selection cheese plates including
Imported and local cheeses served with fig & fennel bread, lavosh, & muscatels
@ \$7.50 per person

ONE21 BAR & BISTRO

Sit down lunch or dinner menu

Minimum 15 – Maximum 100

Choice of two set entrees & two set main courses @ \$35 per person

Choice of two set mains & two set desserts @ \$35 per person

Choice of two set entrees, two set mains & two set desserts @ \$45 per person

Cheese Platter selection @ \$5 per person additional

RETAIL WINE CELLAR

Corporate buying facilities available from our Retail Wine Cellar
Extensive range of premium wines

BEVERAGE PACKAGES

3 Hour Beverage Package @ \$35.00 per person
(Additional \$10.00 for every hour thereafter)

1 x Australian sparkling white wine

2 x white wines

2 x red wines

Coopers sparkling, pale ale and light stubbies

Soft drinks and orange juice

BEVERAGES ON CONSUMPTION

Please make your selection from our current wine list.

We recommend a maximum of four wine choices & when choosing wine on consumption, please advise our Function Manager seven days in advance of your choices to ensure availability and stock. Please advise other beverage selections at the same time. Our wine list changes frequently, therefore, some wines may be available in bulk.

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COCKTAIL MENU

Vegetarian

Shiitake mushroom & Kangaroo Island feta arancinis
Zucchini & cauliflower pakoras, raita dip
Heirloom cherry tomato, parmesan crisp, herbed polenta
Mini Spanish omelette
Vine ripened tomato jelly, olive tapenade, bocconcini
Wild black garlic risotto, baby rocket

Seafood

Bluefin tuna tartare, pumpernickel crouton, wasbi infused flying fish roe
Potato rosti, smoked salmon, chive crème fraiche
Tempura kingfish goujons, tartare sauce
Lime & vanilla fishcakes, saffron aioli
Caviar, sour cream, confit kipflers
Atlantic salmon & cucumber nori rolls, soy sauce
Vodka cured trout, cauliflower pannacotta

Oysters

(incur a \$3 surcharge per person)

Natural

Chardonnay granita

Salsa verde & smoked anchovy powder

Meat

Roast beef, Yorkshire pudding, red onion jam, horseradish mascarpone
Smoked ham hock terrine, piccalilli
Confit duck & quince tartlets
Steak tartare, melba toast
Pork & sour cherry rillettes, shaved cornichons
Corn fed chicken & tarragon tortellini, truffled veloute
Mini wagyu burger, spiced tomato relish

6 choice menu (2 hours) @ \$25.00 per person
8 choice menu (2.5 hours) @ \$33.00 per person
10 choice menu (3 hours) @ \$39.00 per person