



April 18 to 21 2018

The Henry Ayers Room @ Ayers House Presents a
Gueridon Service in the True Silver Service Tradition

288 North Terrace, Adelaide (08) 8224 0666

Beginning

Oyster Shot with native river mint, tomato and Mount Compass Vodka
Wild Rabbit Terrine with Maxwell spiced mead jelly and Gribiche sauce
House Made Breads with **Willunga E.V.O.O.** & Murray pink salt butter

K1 by Geoff Hardy Sparkling Adelaide Hills NV

Line Caught Spencer Gulf Garfish

With raviolo of blue swimmer crab, pickled eggplant, bisque & chive oil

Skillogalee Riesling Clare Valley 2007

Middle

Henry Ayers Caesar

A Gueridon prepared Salad of Baby Leaves and Herbs with house cured anchovies,
Barossa Meats pancetta and sourdough wafers

Henschke Archers Chardonnay Adelaide Hills 2016

Roasted Gawler River Quail

With witlof, caramelised onion soubise & pomegranate dressing

Teusner Avatar GSM Barossa Valley 2014
Rosemount Flagship GSM McLaren Vale 2012

Chateaubriand

MSA Certified Grade Black Angus Fillet, flambéed & carved at your table with Kuitpo pine mushrooms, Goolwa Whiskey & jus with classic potato gratin & heirloom vegetables. Serves two.

Redman Cabernet Sauvignon Coonawarra 2005
Redman Cabernet Sauvignon Coonawarra 2014

End

Dessert Plate

Passionfruit Crème Brulee with Espresso Anglaise
Crème Chiboust filled Profiteroles
Roasted Fig and Chestnut ice cream with Autumn Berries &
Settlers of McLaren Vale Yuzu Gin syrup

D'Arenberg "The Noble Wrinkled" Riesling McLaren Vale 2010

Cheese Trolley

Best of the day selection of local cheeses
With house made lavosh & Lenswood apple leather

Vintage Port Trolley

Please select from the available ports

The Back Story

The Henry Ayers Room 1972 – 1995, reigned supreme in the golden era of silver service. Adelaide who's who made it their second home. The Room suffered after the new fringe benefits tax laws changed in the late 80's and culinary fashions changed in the 90's. The Room has been a successful social and corporate events space ever since. The Ayers House team are using the Tasting Australia Event as a stepping stone in the development of a new restaurant that is expected to open in the second half of the year.

Richard McLeod Director 1990 - Present

Richard was a consultant with Ernst & Young when Ayers House was in receivership in 1990 before purchasing the business with partners in July 1991. Richard also had a catering business that he merged into Ayers House. He left Ayers House when he set up other tourism and hospitality businesses interstate however he always returned. Richard is now the sole owner of the business and with his wife, Jules are very much looking forward to the new restaurant development and continued growth of the events business.

Paul Groves Executive Chef 2002 – Present

Paul came to Australia after a wonderful career in Ireland. His restaurant Dunberry Lodge had a Michelin Star and he won the prestigious Toque d'Or Award for being the country's best chef. This is known in Australia as The Golden Chefs Hat Award. Paul was the Executive Chef for various Sparr Group Restaurants before moving to Ayers House. He is the inspiration behind this menu and the new menu to come.

Peter Coleman 1986 - 2000

Today Peter is cooking on the Gueridon, however since 1986 he has done almost everything including waiting tables in both the old Paxton's Restaurant and here in The Henry Ayers Room. After a break to study Commercial Cookery and to work in some of Adelaide's fine restaurants he returned to become the Ayers House Executive Chef.

Lacy Wehrmann Food & Beverage Manager 2000 - Present

Lacy has come and gone from Ayers House since 2000 but has always returned to The House with new skills and experiences. She has the most up to date knowledge of food and beverage service and as such, she will be vital in the development of our new restaurant.

Amber Hackworthy

Our hostess for the night, has a long career in hospitality and is a close friend of Richard & Jules. Amber is the only thing on the menu not South Australian, but has a love affair with SA wine and food. Amber's Restaurant "The Cherry Bar" was the best restaurant on the Sunshine Coast, Queensland in the 2000's.

Wines paired by,

Kym Teusner 1992 – 2001

As a 19-year-old, Kym started working in this room. He developed a taste for wine and so stayed at Ayers House for 9 years spending some of that time studying Oenology. Teusner Wines are now a Barossa staple. Kym's latest conquest was winning the 2017 Cellar Master Winemaker of the Year. Kym and his lovely wife, Vanessa met while working together in this room.

Matt Koch 1991 - 1992

Matt has devoted two decades of working for Rosemount which culminated in winning the McLaren Vale's Bushing King twice and leaving a legacy of some very fine wines - including Rosemount Traditional (Jimmy Watson Trophy) and the GSM you are drinking tonight. He also met his lovely wife, Lucy (Richard's sister) while working in this room.

Behind the Scenes

Jo Down 1991 – Present

Jo has worked with Richard since 1986 in various restaurants and was an obvious choice to take over the 'books' when the business was purchased.

Charlie Ciano 1994 – Present

Charlie started as a kitchen hand and has remained our "Jack of all Trades", from cleaning to maintenance and has a talent for the finer details when setting up weddings & events.

Thanks to dozens of current staff and thousands of past staff for contributing to the success of the Iconic Ayers House.