

# AURORA AT



Aurora's private dining room offers a unique opportunity to savour an elevated dining experience in an intimate and secluded space. Indulge in privacy and an unforgettable culinary journey hidden behind a vibrant restaurant setting, suitable for a range of events from special occasions and celebrations to corporate dining and client networking.

Available for groups of 10 to 30, eat your way through our menu as best suits the occasion and let our Chefs guide you through a tasting menu comprised of our favourite dishes, paired for flavour and balance.

Aurora delivers world-class cuisine that is both accessible and sophisticated. With an open kitchen featuring an open flame grill, guests are treated to a contemporary dining experience that exceeds international standards. Aurora brings fresh flavours, local produce and sustainability to the table to create memorable dining experiences and functions.

Aurora is a part of ILA, Adelaide's centre of immersive light and art. ILA is a not-for-profit that exists to create opportunities for artists through the support of its hospitality, events and immersive technologies.

Dining at ILA means you are choosing to support artists. Elevate your celebration and leave a lasting impact, both for you and the broader creative community.

Eat well and do good in one sitting.



# AURORA

## PRIVATE DINING ROOM



### DRINK



### EAT

Drink your way through our beverage options as best suits the occasion. For those wanting to enhance their tasting menu experience, we recommend beverage matching for 80 per head, featuring a curated selection of our favourites to pair perfectly with each course of your meal.

Alternatively, beverages can be purchased on consumption.

Drinks at Aurora have been hand picked with a focus on like-minded producers. Enjoy a range of bespoke cocktails, beers, wines and spirits.

We also offer non-alcoholic, vegan and biodynamic choices.

Let our Chefs take you on a journey through a curated selection of their favourite dishes, showcasing the finest seasonal produce and transforming it into artistry on the plate.

#### 5 COURSE DEGUSTATION MENU

130 PER HEAD (groups of 10-30pax)

##### SAMPLE MENU

Our Bread | House Butter

Kohlrabi | Tomato | Basil

Swordfish | Davidson Plum | Saltbush

Blue Mussels | Macadamia | Native Thyme

Wagyu | Sweetcorn | Miso

The Forbidden Fruit

Sample Menu Only

or

#### 3 COURSE SET MENU

105 PER HEAD (groups over 15pax only)

##### SAMPLE MENU

Our Bread | House Butter

Kohlrabi | Tomato | Basil

Pork | Abalone | Pearl Barley

White Chocolate | Sticky Date | Berry Broth

Sample Menu Only

or

#### 3 COURSE SHARED MENU

99 PER HEAD (groups over 15pax only)

### TERMS & CONDITIONS

Please note Aurora's Private Dining Room has a minimum spend of \$3000. If the minimum spend is not reached on the night, a venue-hire fee will be applied to cover the shortfall. This may change during peak periods. Groups of 15 to 30pax have the option to choose between 5 and 3 course menus. Groups of 15pax or less are required to partake in our 5 course tasting menu. A \$500 deposit must be made to secure your booking (to be credited towards your minimum spend) and the remaining charges to meet the minimum spend are to be settled at the conclusion of your reservation. Cancellation of your booking within 14 days of your reservation will result in the forfeit of your deposit. In special circumstances ILA Management may in its sole discretion reallocate your deposit to a new booking date within six months of your original reservation. Changes to guest numbers must be confirmed at least 48 hours before your booking. Reductions in group size within 48 hours may result in charges for the originally confirmed number of guests. Dietary requirements must be communicated at least 7 days prior to your booking, although while we will do our best to accommodate them, we cannot guarantee that all requests will be met. The above menus are sample selections only and are subject to change.