

SEATED GROUP DINING AT ILA

Our award-winning hospitality team creates unforgettable dining experiences, ensuring that your menu is a memorable experience in itself. Catered by Aurora Restaurant, ILA brings fresh flavours, local produce and sustainability to the table. Ever-changing and evolving, our menu is a fusion of diverse cuisines, crafted by our talented team whose expertise is shaped by their rich heritage and experiences. Eat your way through our menus as best suits the occasion, from Chef's selection to share plates.

Aurora is a part of ILA, Adelaide's home 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.



TO EAT

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. Eat your way through our menus as best suits the occasion, from degustation to banquet style, enabling you to share a range of dishes amongst your group.

5 COURSE DEGUSTATION

130 PER HEAD

3 COURSE SET MENU

105 PER HEAD

3 COURSE SHARED MENU

99 PER HEAD

5 COURSE SAMPLE MENU

Our Olive Scroll | House Butter

Kangaroo | Eggplant | Betel Leaf

Murray Cod | Parsley | Miso

Duck | Burnt Apple | Red Cabbage

Swordfish | Davidson Plum | Saltbush

Artichoke | Dark Chocolate | Rum Sultanas

3 COURSE SAMPLE MENU

Our Olive Scroll | House Butter

Butternut Pumpkin | Pepitas | Lemon Myrtle

Duck | Burnt Apple | Red Cabbage

Apricot | Semolina | Salted Lemon



TERMS & CONDITIONS

Please note a minimum spend will apply. This pricing excludes all AV, immersive tech and other costs that may be incurred in association with your event depending on the delivery requirements. A 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.

TO DRINK

Don't raise an empty glass! Keep the good times and the drinks flowing across a drink package set to the timing of your event. Drinks at ILA have been hand picked with a focus on like-minded producers both locally and around the globe.

BEVERAGE PACKAGES

prices are per person

SIGNATURE

1 hour	34	La Prova Prosecco - Adelaide Hills Turon Pinot Gris - Adelaide Hills Tscharke Rose - Barossa Valley Tscharke Shiraz - Barossa Valley Beer & Cider
2 hour	43	
3 hour	52	
4 hour	61	
5 hour	70	Soft Drinks

PRES TIGE

1 hour	39	Mordrelle Blanc de Blanc - Adelaide Hills Hahndorf Hill Pinot Grigio - Adelaide Hills Bondar Rose - McLaren Vale Heskethe Pinot Noir - Adelaide Hills Beer & Cider
2 hour	49	
3 hour	59	
4 hour	69	
5 hour	79	Soft Drinks

+ Add a personalised cocktail on arrival to your package for \$22 per person

Please note, all guests are to be on the same beverage package. Vintages and beverage selections are subject to change.