

Union House 518 & 521

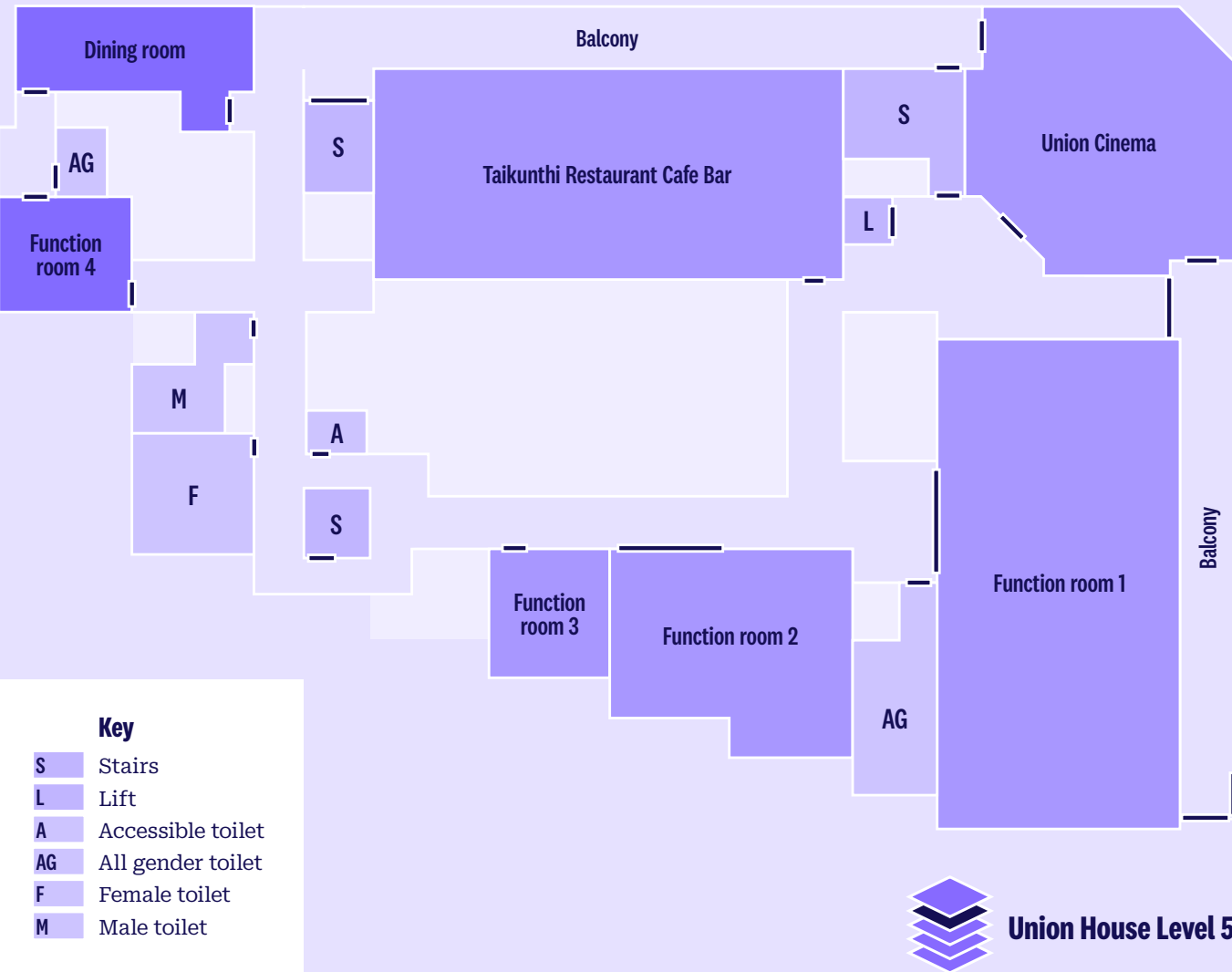
Dining Room & Function Room 4



Venue information

Nestled within Adelaide City Campus East, Union house is a striking blend of contemporary design and historic character. Originally constructed in the early 1970s, this iconic building has undergone a transformative renovation - completed in 2024 - that introduced vibrant student spaces, new amenities, a gym, function rooms, and a restaurant with views of the beautiful Cloisters Courtyard.

The level five dining room in the south-western corner of the building sets a new standard for executive hospitality on campus, with seating for up to 18 guests. Function room 4 is linked to the dining room via a private lobby and is ideal for meetings and small workshops. Rooms can be booked separately or together. As with other prestige venues on campus, availability is subject to change at the Vice Chancellor’s Office discretion.



Contact Taikunthi to
inquire about or make a
booking for the Dining
room or Function room 4.



Taikunthi
general enquiries

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The Union House Dining room is the ideal space for executive hosting. Seating up to 18 guests, the room features bespoke furniture, First Nations artwork, ambient lighting, and a built-in servery and private lobby with restroom.

The National Wine Centre are the operators of Taikunthi restaurant on level five of Union House and must be engaged for all catered events in the dining room and function room 4.

Menus are carefully crafted to showcase the best of South Australia's produce and to complement Australia's world class wines.

Corporate dining for Adelaide University's employees is exempt from Fringe Benefits Tax, meaning that real savings can be realised by choosing to host catered events in these spaces.

AV facilities in the dining room support presentations via USB plug-in only.



Function room 4 offers seating for 12 people, with additional capacity if needed. Designed to suit discerning users, it complements the elevated atmosphere of the adjoining dining room.

The room has full video conferencing capability including a 100" 4k LCD screen, PC connectivity, 4K 90-degree camera and ceiling mounted speakers and mic for audio capture and playback.

During business hours the University's Technology Support technicians are available via phone to assist.



Sample menu

Bread to start

Main course and seasonal side dish*

Select one option for each course:

First Course

Coffin Bay Pacific Oyster, Tomato Consommé, Jalapeno, Yuzu
Sashimi of Port Lincoln Kingfish, Buttermilk, Chive Oil, Pickled Kohlrabi, Bottarga
Angus Beef Tartare, Koji Pickled Onion, Miso-Mustard, Soubise Rice Crisp
Tempura Zucchini, Maple Yoghurt, Sesame, Baby Herbs

Second Course

Low & Slow ORA-KING Salmon, Seaweeds, Roasted Nori Jam, Cured Yolk
Seared Kangaroo Loin, Beetroot Puree, Horseradish, Mixed Grains, Native Pepper Jus
Roasted Rack of MARGRA Lamb, Pumpkin Creme, Fennel & Radish
Char-Grilled Broccoli, Cannellini Bean Puree, Hazelnut Pangrattato, Agrodolce

Third Course

Aged Duck Breast, Carrot Puree, Hills Mushroom, Cavolo Nero
Wagyu Porterhouse, Jerusalem Artichoke Crème, Black garlic, Caramelized Onion
Fillet of Murry Cod, Smoked Cream, Vongole, Romanesco, Fine Cress
Roasted Japanese Pumpkin, Mixed Grains, Whipped Tofu, Onion Jus

Fourth Course

White Chocolate Mousse, Passionfruit, Hazelnut Dacquoise
Orange Cheesecake, Pistachio Biscotti, Orange Curd, Pomegranate

Pricing

Three Course | 105

Four Course | 125

**All menu items are subject to change according to seasonality and availability.*



Further enquiries

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We respectfully acknowledge the Kaurna, Boandik, and Barngarla First Nations Peoples and their Elders, past and present, who are the Traditional Owners of the lands that are home to our campuses across Adelaide and South Australia.

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