



Winter Functions

**For groups of 17 adults or over we offer a Function Menu,
which is a condensed two or three course menu.**

Dining room – seats 75 people
Outside covered dining area – seats 50 people
Cellar – seats 32 people

Menu options

Please select which courses you would like available for your group.
We will then print up a menu and take everyone's order on the day or night.

- a.) entrée and main - \$48-00
- b.) main and dessert - \$48-00
- c.) entrée, main and dessert - \$60-00

The Cellar

The cellar is a spectacular area which houses one of the best red wine selections in Australia. Drinks are available at the bar, or drink service for your entire function is available for an extra \$200. Please remember, there is no wheelchair access.

Outside covered patio dining area

The outside covered patio area has sensational views and direct access to the raised lawn area. Fantastic for families to watch the children run around on the lawn, or having a glass with a spectacular sunset.

In summer, ceiling fans cool things down; in winter, café blinds and heaters keep things warmer. This undercover dining area can be booked exclusively on request, hire fee applies.

Booking confirmation

Once a tentative booking has been made, a \$15-00 per person deposit will be accepted within seven days, to complete the confirmation of your booking.

Cancellations

If the cancellation is within seven days of the booked function, it will incur a full loss of deposit. You may postpone your event to a new date within twelve months of your original function date. Your original deposit can be transferred to the new date.

Payment

Please note that **we do not split bills**, and require payment together in full on the day/night. We have ATM facilities on the premises that you are more than welcome to use if needed.

Winter Set Menu

Entrée

Swiss mushroom, thyme & taleggio arancini
w salsa verde, parmesan

Myponga Beach salt & pepper squid w aioli, chilli, spring onion

Chicken, lime leaf & coriander spring rolls
w chilli sambal

Steamed BBQ corn, coriander & Chinese cabbage dumplings
w pickled garlic, wakame, snow pea,
aromatic soy broth

Mains

Slow roast pork belly w braised pork shoulder croquette, green beans,
romesco sauce, baby cos, radish, pickled onion, avocado, herb salad, jus

Tea smoked Nomad Farm's chicken w Swiss mushroom ragout,
cauliflower purée, green peas, roasted Kipflers, artichoke chips

Parmesan gnocchi w roasted Jerusalem artichoke & butternut pumpkin,
broccolini, roast garlic soubise, toasted walnuts

Golden Jubilee 100 day grain fed, South Australian - 300g Scotch fillet
w leek, smokey bacon & herb mash, broccolini, caramelised onion, jus

King George Whiting from Kangaroo Island w chips, tartare sauce, salad,
served either Coopers' beer battered, crumbed or grilled

Desserts

Warm dark chocolate brownie
w white chocolate anglaise, hazelnut chocolate ice cream

Honey & vanilla bean panna cotta
w quince & rhubarb compote, toasted hazelnuts, Riverland orange sorbet

Local pear, apple & almond crumble w spiced rum & raisin ice cream

Chef's selection of cheddar, served with house made lavosh,
quince paste, muscatels, & fruit