



Spring 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.

Spring set menu

Entrée

Roasted beetroot and smoked mozzarella arancini
w salsa verde

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

Chicken, lime leaf & coriander spring rolls
w chilli sambal

Slow roasted pumpkin, Moroccan spiced lentils, Hindmarsh Valley fried haloumi,
herbs, preserved lemon dressing

Main

Slow roasted pork belly w a chorizo, jalapeno & leek croquette, BBQ corn,
avocado, coriander & lime salsa, fennel slaw, jus

Spring Nomad Farm chicken pie w braised cabbage, celeriac purée,
baby carrots, green asparagus, onion jam, jus

Ricotta, parmesan & spinach gnocchi w tomato sugo, organic olives,
green peas, snow peas, crispy leek

Golden Jubilee 100 day grain fed, SA 300g Scotch fillet w warm roasted beetroot salsa,
garlic, rosemary & thyme roasted baby potatoes, broccolini, creamed leek, jus

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

Dessert

Baked Dark Callebaut chocolate tart
w rhubarb & vanilla ice cream, rhubarb coulis

McLaren Vale pear, apple & quince ginger pudding
w Do Bee honey ice cream

Coconut, star anise & pandan leaf panna cotta w mandarin sorbet,
mandarin compote, palm sugar peanut praline

Chefs selection of cheddar served
w house made lavosh, quince paste, muscatels, local fruit

