



Spring Function Menu 2016

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 - \$45-00
- b.) main and dessert - \$45-00
- c.) entrée, main and dessert - \$60-00

Booking confirmation

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

Cancellations

We will do our best to fill a cancelled booking, but if we can't, you will forfeit your deposit if cancellation occurs less than 10 days from your original booking.

The Cellar

The cellar is a spectacular room which I believe houses one of the best lists of wine in Australia. It is not particularly suitable for kids. Please remember, there is no wheelchair access. Drinks are to be ordered up at the bar, or drink service is available at the table for an extra \$200.

Payment

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



Entrée

Green pea & pinenut croquettes w goat's fetta and salsa
Verde

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

Chicken, lime leaf & coriander spring rolls w chilli sambal

Roasted baby beetroots & chargrilled asparagus w burghal,
Persian fetta, local olive tapenade
& herb salad



Main

King George Whiting from Kangaroo Island w chips, tartare sauce & salad, served Coopers beer battered

Nomad chicken roulade, French lentils, toasted brioche crumbs, black garlic, green beans, jus

Clare Valley 300g Scotch Fillet w crispy duck fat kipflers, roasted garlic soubise, broccolini, jus & herbed butter

Parmesan gnocchi w roast cauliflower, creamed leek, peas, confit cherry tomatoes, baby spinach



Dessert

Baked lemon tartlet w blueberries &
passionfruit sorbet

Vanilla ricotta cheesecake w local strawberries
& strawberry jam

Dark chocolate crème brûlée
w fried churros & hazelnut chocolate ice cream

Quickes traditional oak smoked cheddar

Region: Devon, England

Cheese Type: Hard

Milk Type: Cow

Mature cloth bound cheddar which is smoked slowly over English oak to let the smokiness permeate the cheese without overpowering it. Aged 12 months.