

SummerFunction Menu2016

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 \$10-00 per person deposit will be accepted to confirm 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

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

Chicken, lime leaf & coriander spring
rolls with chilli sambal

Slow roasted organic beetroot, Udder
Delights goat's curd & caramelised onion
tartlet w a radish, herb, hazelnut
& mizuna lettuce salad

Main

Scotch fillet w hand cut chips, roasted tomato ragu, basil butter, broccolini & jus

Roast pork belly w a prosciutto wrapped roasted fig, fennel puree, green beans, rocket & onion jam salad

Free range chicken breast filled w lemon & herb ricotta w roast cauliflower, raisins, pine nuts, cauliflower puree

K.I. King George Whiting served Coopers beer battered w chips, tartare sauce & salad

+ Vegetarian option upon request

Local roasted vegetables, Alex's zucchini flower & quinoa salad w herbs, pumpkin seeds & Persian fetta

Dessert

Vanilla panna cotta, cherry jelly,
honeycomb & raspberry sorbet

Baked custard tartlet, roast stone fruit
& milk sorbet

Dark chocolate brulee, cinnamon churros
& liquorice ice cream

Aged cheddar served with house made
lavosh, quince paste & muscatels