



## Xmas 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

Manchego & green olive croquettes w harissa aioli  
& marinated manchego

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

Chicken, lime leaf & coriander spring rolls  
w chilli sambal

Quinoa salad w zucchini flowers, roast capsicum, avocado, cherry  
tomatoes, citrus, radish & herbs



## Main

Roasted Pork belly w a seared scallop, eggplant pickle,  
local snow peas, coriander & jus

Potato gnocchi w tomato sugo, Kalamata olives, greens,  
basil & buffalo mozzarella

Clare Valley, S.A. 300g Scotch Fillet w hand cut fried potatoes,  
caramalised onion jam, broccolini, basil pesto & jus

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



## 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 icecream

Quickes traditional oak smoked cheddar  
w house made lavosh, muscatels,  
& house made quince paste

**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.