

Summer Functions

For groups of 17 adults or more 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 a menu and take everyone's order on the day or night.

a) entrée & main \$48.00

b) main & dessert \$48.00

c) entrée, main & 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 a drink service is available for your entire function for an additional \$200. Please remember there is no wheelchair access to the cellar.

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 deposit of \$15.00 per person will be required within seven days to confirm 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 date within twelve months of your original function date.

Your original deposit can be transferred to the new date.

Payment

Please note that **we are not able to split bills**, and require payment together in full on the day/night.

We have ATM facilities on the premises if required.



Entrée

Cauliflower, leek & smoked cheddar croquettes w spiced tomato relish

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

Chicken, lime leaf & coriander spring rolls w chilli sambal

Local zucchini flower filled w roast capsicum harissa
w a pearl barley, herb, raisin salad, beetroot skordalia, pomegranate, pistachios

Mains

Coconut braised Skara pork scotch w chilli & shallot caramel, caramelised pineapple,
bok choy, roasted peanuts & a green mango, Thai herb, nahm jim salad

Free range chicken breast filled w Nduja, leek & smoked mozzarella
w smoked mash, Sicilian eggplant caponata, green beans, jus

Parmesan gnocchi w local cherry tomato ragout, sugar snaps,
roasted broccolini, Kalamata olives, buffalo mozzarella, fried basil

Golden Jubilee 100-day grain fed, SA - 300g Scotch fillet
w crispy patatas bravas, chipotle lime mayo, broccolini, bbq corn salsa, jus

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

Desserts

Dark chocolate crème brûlée
w espresso martini ice cream, shortbread biscuits

Warm sticky date pudding
w salted caramel, banana ice cream,

Mount Compass strawberry trifle w passionfruit curd, vanilla mascarpone,
watermelon & lime sorbet, pistachio praline

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

