

Autumn 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 \$50.00

b) main & dessert \$50.00

c) entrée, main & dessert \$63.00

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

Pumpkin & smoked mozzarella croquettes w red onion jam, ricotta salata

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

Chicken, lime leaf & coriander spring rolls w chilli sambal

Fried tofu w edamame, Asian herbs, daikon, miso broth

Main

Kassler pork cutlet w nduja braised black pearl barley,
green beans, chipotle salsa, jus

Nomad Farm chicken roulade w spätzle, soubise,
Brussel sprouts, speck, fried sage, jus

Pressed eggplant, roast tomato, crisp polenta,
buffalo mozzarella w a radicchio salad

Chargrilled Golden Jubilee 100-day grain fed, SA - 300g Scotch fillet
w potato & corn tortilla, broccolini, onion jam, chimichurri, jus

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

Dessert

Vanilla panna cotta w chocolate cookie crumb,
chocolate mousse, hazelnut ice cream

Warm coconut rice pudding w candied pistachios,
rhubarb coulis, coconut sorbet

Baked custard tart w caramelised vanilla ice cream,
almond praline

Chef's choice of cheese, served with house made lavosh,
quince paste, muscatels, & fruit

