

Winter 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.

Winter set menu

2 course \$50 / 3 course \$63

Entrée

Crispy shredded potato croquettes, chipotle barbeque sauce, chilli lime salt

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

Chicken, lime leaf & coriander spring rolls, chilli sambal

Grilled Haloumi, smoked heirloom vegetables, roast garlic, potato puree

Main

Twice cooked braised pork belly, gorgonzola polenta, pickled walnut, winter greens, jus

Nomad chicken confit, cauliflower caponata, Skara speck, cauliflower puree,
roast broccolini, salsa verde

Chargrilled SA 300g Thousand Guineas shorthorn, Scotch fillet, duck fat potatoes, soubise,
broccolini, bearnaise butter, jus

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

Truffled potato gnocchi, wild mushroom ragout, cavolo nero, fontina cheese, porcini

Dessert

Chocolate, rye, walnut brownie, gianduja ice cream, bourbon chocolate ganache, walnut brittle

Cinnamon spiced crème brûlée, rhubarb ice cream, rhubarb compote, shortbread biscuit

Mirin poached pear, coconut sorbet, sago pudding, freeze dried coconut

Chef's choice of cheese, house made lavosh, quince paste, muscatels, local fruit

