

# Spring 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.

## **Spring set menu**

*2 course \$50 / 3 course \$63*

### **Entrée**

Pumpkin & gorgonzola arancini, butternut purée, parmesan Reggiano

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

Chicken, lime leaf & coriander spring rolls, chilli sambal

Silken tofu, peanut satay, house sriracha, pickled daikon, Vietnamese mint

### **Main**

Duck breast, pine nut & fennel quinoa, fennel purée,  
Pedro Ximinez soaked muscatels, blood orange, jus

Twice cooked Chinese bbq pork scotch,  
hand rolled egg noodle, pineapple, szechuan greens, honey glaze

Potato gnocchi, smoked heirloom carrots, sweet & sour  
carrot purée, broccolini, Persian feta, pickled walnuts

Chargrilled Riverine, NSW - 300g scotch fillet, butter roasted baby carrots,  
spring onion potato dauphine, broccolini, sauce vierge, jus

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

### **Dessert**

Dark chocolate & pistachio cookie, toasted marshmallow,  
raspberry coulis, pistachio ice cream

Ginger pudding, house made marmalade, yogurt gelato, crème anglaise

Coconut & lemongrass panna cotta, pina colada sorbet, pineapple & mint salsa

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

*We endeavour to accommodate all dietary requirements, so please don't hesitate to ask*