

Summer Functions

For groups of 17 adults or more we offer a function menu, which is a condensed two or three course menus

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.

Summer set menu

2 course \$50 / 3 course \$63

Entrée

Garlic button mushrooms, basil pesto, parmesan

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

Chicken, lime leaf & coriander spring rolls, chilli sambal

Zucchini flower, garlic hummus,
sweet & sour eggplant, puffed rice, Persian feta

Main

Twice cooked duck leg, spiced wild rice, bok choy, pineapple,
green mango, red curry sauce, Asian herbs

Roast pork belly, ham hock croquette, pea purée,
pink lady apple, radicchio, buttermilk

Potato gnocchi, smoked tomato ragout, local Kalamata tapenade,
broccolini, basil, burrata

Chargrilled, Riverine, NSW - 300g Scotch fillet, corn & potato fritter,
chipotle salsa, jalapeño mojo, broccolini, jus

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

Dessert

Gianduja hazelnut chocolate crème brulée,
frangelico & hazelnut ice cream, biscotti

Lemon delicious pudding,
vanilla & limoncello ice cream, lime curd

Coconut rice pudding, raspberry & lime leaf sorbet,
summer berries, toffee

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