

Winter Functions

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

Some Covid-19 restrictions may apply to group bookings, please call to enquire

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.

Group set menu

2 course \$50 per person

3 course \$63 per person

Entrée

Swiss brown mushroom, onion caponata, smoked cauliflower,
provolone cheese

Leek, cheddar, chive croquettes, sweet corn purée, hazelnut gremolata

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

Chicken, lime leaf & coriander spring rolls, chilli sambal

Main

Smoked Nomad Chicken, potato gnocchi, butternut pumpkin,
broccoli, pepitas, scamorza

King Henry pork cutlet, parsnip gratin, fennel purée, green beans,
caramelised pear, jus

Chargrilled, Angus pure grass fed, SA – 300g sirloin,
thyme & speck potatoes, broccolini, soubise, roast garlic butter, jus

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

BBQ baby eggplant, fried silken tofu, sweet potato, coconut, Asian herbs

Dessert

Sticky date pudding, butterscotch ice cream, vanilla anglaise

Local peach and red plum crumble, almond crust, Amaretto ice cream

Chocolate crème brûlée, shortbread, rhubarb compote

Cheddar served with house made lavosh, quince paste, muscatels, local fruit