

Summer 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.

Summer set menu

2 course \$50 per person, 3 course \$63 per person

Entrée

Crumbed organic l'artisan haloumi bites, tomato & peach relish, lemon

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

Chicken, lime leaf & coriander spring rolls, chilli sambal

Vegan tofu, Chinese mushroom & savoy cabbage spring rolls

Chargrilled cauliflower, hummus, herb quinoa salad, dukkah, pomegranate dressing

Main

Redgum smoked organic lamb cutlets, roast capsicum & eggplant caponata, Persian feta, duck fat kipflers, green beans, jus

Free range chicken breast, a cheddar, leek & chive croquette, chargrilled zucchini, sweetcorn puree, pine nut & raisin salsa, jus

Roasted pork belly, nduja braised cannellini beans, chipotle mayo, avocado, Jalapeno, coriander, lime salsa

Chargrilled, Riverine, NSW - 300g scotch fillet, roasted Roma tomato, caramelised onion, hand cut chips, broccolini, jus

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

Parmesan gnocchi, roasted butternut, confit heirloom tomatoes, snowpeas, buffalo mozzarella, basil pesto

Dessert

Baked lemon tart, lemon curd, passionfruit sorbet, fresh raspberries

Callebaut dark chocolate torte, hazelnut chocolate ice cream, spiced rum poached white peach

Fleurieu honey yoghurt & white chocolate panna cotta, Mt Compass strawberry jam, almond biscotti

Pyengana Dairy traditional cloth bound cheddar, house made lavosh, quince paste, muscatels, local fruit

Region: Tasmania

Cheese type: Hard, Cow's milk, 30g

Pyengana is a multi-award-winning cheddar.

130 years of dairy production, traditional cloth bound methods. Aged for 12 months, smooth and nutty.

