

# Winter Functions

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

***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 of the courses you would like available for your group.  
All dietaries are welcomed.

- 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.

The Cellar seats up to 32 on one long table.  
Drinks are available at the bar, alternatively a drink service is available for your entire function for an additional \$200 (Two weeks' notice is required)

Please remember there is no wheelchair access down to the cellar.

## **Outside covered patio dining area**

The outside covered patio area has sensational views and direct access to the raised lawn area.

It is a fantastic area for families to watch the children run around on the lawn, or have a glass with a spectacular view of the Fleurieu coastal 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 with your original deposit 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

### Entrée

Twice baked Saint Agur blue cheese & chive soufflé,  
chargrilled zucchini, roast garlic & raisin salsa

Butternut pumpkin, smoked cheddar & pinenut arancini,  
horseradish aioli, parmesan

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,  
chilli sambal

### Main

Braised duck leg ragout, baked semolina gnocchi, cavalo nero,  
roasted cherry tomatoes, smoked hazelnuts

Chargrilled free range pork cutlet, maple & speck braised brussels,  
smoked potato mash, confit garlic, green beans, jus

Roast capsicum filled with a Sicilian eggplant, olive & tomato caponata,  
almond & herb quinoa, mixed green vegetables, harissa dressing

Chargrilled, Riverine, NSW - 300g scotch fillet, roasted swiss mushroom,  
duck fat kipflers, cauliflower puree, chorizo crumb, broccolini, jus

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

### Dessert

Steamed gingerbread pudding, butterscotch sauce,  
almond praline, vanilla mascarpone

Baked Callebaut dark chocolate tart, honey roasted pear,  
white chocolate ice cream

Local apple, quince & rhubarb crumble, coconut oat biscuit,  
cinnamon ice cream

Chefs' selection of cheddar(30g) served with house made lavosh,  
quince paste, muscatels, local fruit

