

Set Function Menu

To the Table

House made bread with local
McLaren Vale mixed olives

Shared Starters

Salt and pepper squid with kupa mayonnaise and lime
Fig and Manchego cheese salad with sherry vinaigrette
Smoked mulloway parfait with croutons
Pork belly with Serrano Jamon cream, apricot puree, pork tuille, parsley cress
Half shell scallops, smoked duck ham, confit orange, vanilla

Mains

King George Whiting in parmesan crumb, salad of cucumber, avocado,
rockmelon, mint, coriander & mango dressing

OR

Beef tenderloin, sweetbreads, fennel, bone marrow, leek and thyme puree

OR

Zucchini tarte tatin, confit shallot, courgette flowers, wild rocket, pecans

Shared sides

'Star salad' Greek feta, tomato, cucumber, radish, olives, parsley
Hand cut chips with roasted garlic aioli

Dessert

Hazelnut panna cotta, coconut sorbet, cherry gel, toasted coconut

OR

Mango and milk ice cream 'Weis' bar, waffle, freeze dried fruit, Persian candy

OR

Brie and Cheddar cheese served with lavosh and assorted accompaniments

*Beef will be served medium to medium rare. Well done is available on request, please advise wait staff.
Zucchini tarte tatin is the vegetarian option and cannot be exchanged for a meat dish.
Whiting or beef may be exchanged to another meat dish on the current a la carte menu,
however, must be agreed prior to the function and a surcharge may apply*

2 course \$62.50 per person includes choice of main course, sides and choice of dessert

2 course \$55 per person includes shared starters, choice of main course and sides

3 course \$75 per person includes shared starters, choice of main course, sides and choice of dessert

Owners- Doug Govan & Nikki Seymour-Smith