



# F u n c t i o n s

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Looking for a relaxed venue in beautiful natural surroundings for your next function?

Why not consider Inman River Café!

Previously a golf course but now a rustic licensed café set amongst magnificent Red Gums on the banks of the river in picturesque Inman Valley. The café is roughly halfway between Victor Harbor and Yankalilla on the beautiful Fleurieu Peninsula and is only an hour from Adelaide and fifteen minutes from Victor Harbor.

Over fifty species of native birds along with kangaroos, native marsupials and echidnas all call this property home. The birds are fed daily at lunch time. Our diverse menu showcases local, seasonal produce and wines from the Fleurieu.

Our function pack includes various sample menus for your consideration. Afternoon and morning tea menus are available on request. The menus are flexible and we are more than happy to work with you to design a menu to specifically meet your needs and budget. Alternatively for easy function planning simply pick one of the sample menus, confirm a date and your function planning is complete!

*Special dietary needs are catered for including vegetarian, vegan, gluten free, diabetic and allergies. Please notify us when planning your function of any special requirements.*

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## **Buffet Lunch**

Perfect for a casual or working lunch, this menu is served buffet style allowing guests to make their own selection. Can be a great alternative to a traditional Christmas function menu.

Buffets can also include hot foods, sandwiches, soups, cake platters and more

Following is a sample menu for a gourmet cold collation style buffet.

### **Selection of premium cold meats and condiments including**

Organic Barossa Smoked Ham

Rare Roasted Wychwood Beef

Roast Free Range "Pooginagoric" Turkey Fillet

Tasmanian Smoked Salmon

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Fig and Port Mustard

Horseradish Cream

Dill Cream

Seeded Mustard

Kangaroo Island native Cranberry Sauce

### **Selection of fresh salads**

Watermelon, Woodside Goats Cheese and Rocket Salad with Balsamic Dressing

Tomato, Basil and Olive Cous Cous Salad

Baby spinach and chickpea salad with sumac and herb dressing

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Selection of fresh breads

### **Dessert**

Selection of house made individual puddings including

Summer Puddings

Chocolate and coffee tiramisus

Lemon Meringue Martinis

Cost \$30 per person

## **Gourmet BBQ**

Fantastic menu for a summer get together! Ideal as an alternative to a traditional Christmas function menu.

This menu is served buffet style allowing guests to make their own selection.

### **Selection of premium BBQ meats**

Wychwood Beef short ribs with house made BBQ sauce

Selection of Organic Beef, Pork and Lamb gourmet sausages from the Barossa with Spicy Tomato Sauce

Free range spicy chicken koftas with Garlic and Mint Yoghurt

### **Salads and extras**

Watermelon, Woodside Goats Cheese and Rocket Salad with Balsamic Dressing

Crunchy noodle and cabbage salad with a soy and palm sugar dressing

Hot Onion Salad

Minted Cucumber Salad

Whole baked potatoes with sour cream and chives

Fresh bread and butter

### **Dessert**

Individual Fresh Fruit Trifles

Individual Fresh Fruit Pavlovas

### **Cost**

\$22 per person without dessert

\$27 per person including dessert

## **Fingerfood Party**

An excellent menu for a very social occasion, where you want your guests to mingle!  
Selection of the following fingerfood to be served for the duration of your event, all made in house. Sweet canapés also available if required.

Selection of mini tarts including smoked trout in a lemon caper mayonnaise, balsamic red onion jam, feta and sundried tomato

Organic beef meatballs with a sweet chilli jam dipping sauce

Free range "Pooginagoric" turkey meatballs with a native cranberry dipping sauce

Tandoori free range chicken skewers with a minted yoghurt dipping sauce

Mini gourmet pizzas

Cheese and herb polenta squares with cream cheese and roast capsicum

Thai fish cakes with a soy and sesame dipping sauce

Teriyaki beef skewers with satay dipping sauce

Pesto risotto balls

Onion, Olive and Thyme Pastry Twists

Parmesan and Chilli Pastry Twists

Chinese Style Free Range Berkshire Pork Roll Ups with Dipping Sauce

Vietnamese Cold Rolls

Miniature Dolmades with Tzatziki

Mini Fish Cakes with Coriander Yoghurt

Glazed Chicken Sticks with Soy and Ginger Dipping Sauce

Kinkawooka mussels grilled with béchamel sauce topping

### **Cost**

Approximately \$25 per head depending on number of choices, duration of event and items selected.

## **Set Menu**

### **Lunch or Dinner**

For a more formal function set menus are perfect.

Ranging from 2-5 courses and with many different price points there is a menu to suit every budget and taste. The possibilities for set menus are endless so we have also listed alternative dishes for set menus on page 7. We would love to work with you to design your perfect menu. Feel free to mix and match with other sample menus and if you have a favourite dish you would like to include in your set menu please don't hesitate to ask!

Following are two sample set menus.

### **Set Menu 1**

#### **Three courses**

##### **Entrée**

Roast Pumpkin Soup with Alexandrina Jersey Cream and fresh herbs

Served with cheese and chive damper roll

##### **Main Course**

Basil Pesto Crusted Atlantic Salmon

Served on a bed of risotto with a red pepper essence

North Indian Style Free Range Chicken Curry

Served with raita, pappadums, basmati rice and banana and coconut

Wychwood Slow Braised Beef Ribs

Locally sourced free range beef ribs slow cooked then seared

Served with house made BBQ sauce on a bed of creamy polenta and vegetables

##### **Dessert**

Rich Chocolate Mud Cake Served with Coffee Liqueur Cream

Orange and Poppy Seed Syrup Pudding

Served with Alexandrina Jersey Cream

### **Cost**

\$35 per person

## **Set Menu 2**

### **Two Courses**

Great lighter style menu, perfect for a summer luncheon.

### **Main Meal**

Pumpkin and Alexandrina Feta Frittata

Served with tomato kasaundi and salad

Smoked Salmon and Avocado Salad

With Murray Bridge Parmesan, Free Range Hard Boiled Egg and a Preserved Lemon Dressing

### **Mixed Kofta Platter**

Free range spicy chicken kofta with Moroccan jam

Wychwood lamb kofta with tzatziki

Wychwood Beef kofta with chilli tomato sauce

Served on a bed of salad

### **Dessert**

Tipsy Trifle with Fresh Fruit and Alexandrina Jersey Cream

Lemon Syrup Cake served warm

Served with Alexandrina Jersey Cream

### **Cost**

\$25 per person

## **Alternative Dishes for Set Menus**

Why not add an extra course or two to your set menu to make it something really special!

Following are ideas for extra courses or alternatives for the set menus.

### **Canapés**

Savoury Tarts with sumptuous fillings including Smoked Trout in Lemon Caper Mayonnaise, Red Onion Jam, Alexandrina Feta and Olive Tapenade and Sun Dried Tomato

Blinis – selection of savoury blinis with mixed toppings including Smoked Salmon with Dill and Horseradish Cream, Smoked Wagyu Beef with Horseradish, Red Onion Jam

Mini Bruschetta – mixed toppings including basil pesto and goats cheese, olive tapenade and tomato, basil and garlic

House made dips – selection of dips with crudités and crostini

Wychwood beef and fresh herb meat balls with spicy tomato dipping sauce

Tandoori free range chicken skewers with minted garlic yoghurt

*For more canapé ideas please see fingerfood party on page 5.*

### **Entrees**

Marinated Grilled Tofu Salad with a Ginger Miso Dressing

Smoked Salmon and Rocket Salad with goats cheese and hazelnuts

SA King Prawn Cocktail with House Made Cocktail Sauce and Avocado

Vietnamese Style SA King Prawn Salad with Coriander and Mint

Thai Style Free Range Chicken Cakes with a Soy and Sesame Dipping Sauce

### **Soups**

Pea and Ham Soup

Miso Soup with Free Range Chicken and Udon Noodles

Spicy Pumpkin and Coconut Soup

Creamy Potato and Leek

Vegetable and Red Lentil Soup

Pork and Glass Noodle Soup

## **Mains**

### Roast Beetroot Salad

With Woodside Goat's Cheese, Organic Chick Peas, Coriander and a Spicy Moroccan Style Dressing

### Asian Style Free Range Chicken Salad

With Fresh Mango, Cashew Nuts and a Sticky Soy and Palm Sugar Dressing

### Rabbit hot pot

Slow cooked Rabbit in a rich Red Wine and Stock Gravy with a Rosemary Crumble Topping. Served with Crispy Skinned Baked Potato and sour cream and chives and salad or vegetables

### Wychwood Beef and Coopers Stout Casserole

Slow cooked beef in a rich stout and stock reduction. Served on mashed potato with puff pastry triangles and vegetables

## **Desserts**

Shiraz Berry Summer Pudding

Berry Clafoutis

Rum Plums with Cinnamon Cream

Baked Berry Cheesecake

Rich Chocolate Mud Cake with Coffee Liqueur Cream

Old Fashioned Steamed Fruit Pudding with Golden Syrup

Traditional Apple Crumble

## **World Food Themed Menus**

On the last weekend of every month we have our very popular world food nights. We pick a cuisine, region or theme and design a set menu to suit, giving our guests an opportunity to sample cuisines from around the world.

All of our world food menus are available for private functions. There are too many theme menus to list here but please see our website for previous world food menus, including French, Spanish Tapas, Italian, Moroccan, Tunisian, Vietnamese and Eastern European to name but a few! Following is a menu from our Peruvian night.

### **Peruvian Themed Menu**

#### **On arrival**

Mixed vegetable platter with Huancaína Dip – a potato based dip with feta and chilli served with a selection of raw vegetables

#### **Entrée**

Ceviche de camaron – Lightly poached SA King Prawns marinated in lemon, lime, herbs and red onions.

#### **Soup**

Sopa Theologica – Creamy free range chicken soup with feta, parsley and hint of chilli. A dish that originates from the 17<sup>th</sup> century when the Dominicans created a dish to celebrate the end of a long standing conflict with the Franciscans.

#### **Main Course**

Huatia Sulcana– slow cooked Coorong Angus Beef and sweet potato in a thick fragrant herb stock served with rice and beans. A dish with origins dating back to Inca times, originally cooked in an earthenware dish dug into the ground.

#### **Dessert**

Suspiro de limena – This is a classic Peruvian recipe, literally translated as ‘a Limean womans sigh’.

Named by the poet Jose Galvez who claimed it was so soft and sweet like the sigh of a woman. The bottom layer is made of dulce de leche (known as manjar blanco in Peru) a rich caramel that has been enriched with egg yolks. The top is a meringue made with port wine.

#### **Cost**

\$42 per person

## **Christmas Menu**

Perfect for your work or social function this is our traditional Christmas menu with all the trimmings!  
'Christmas in July' functions are also available for those that just can't take time out during the busy  
summer season.

### **Entrée**

Tasmanian Premium Smoked Salmon, SA King Prawn and Avocado Salsa Stack  
with lemon and chive dressing

### **Main**

Roast Free Range 'Pooginagoric' Turkey fillet with Sage and Onion Stuffing  
Native Cranberry Sauce from Kangaroo Island  
McLaren Vale Shiraz and Onion Gravy  
Mixed Roast Vegetables  
Butter Sautéed Savoy Cabbage

### **Dessert**

Traditional Rich Fruit Christmas pudding (made to Great Grandma's recipe!)  
Alexandrina Jersey cream  
Decadent House Made Brandy sauce

### **Cost**

Two Courses (Main and Dessert)  
\$27.50 per person  
Three Courses  
\$35 per person

## **General Function Information**

### **Number of Guests**

The café is licensed for a maximum of fifty people.

Minimum number of guests required for a function does depend on the menu and date for the function, but a rough guide for a private function is a minimum of fifteen people. Final numbers are required 7 days prior to a function and this is the minimum number of people you will be charged for. We don't like charging for guests that don't arrive as much as you don't like paying for them but once we have ordered, paid for and started cooking or prepping our fresh produce we can't send it back!

### **Deposit**

Large and or private functions do require a deposit to be paid at the time of booking confirmation. The deposit amount will be subtracted from the final amount owing.

### **Cancellation Policy**

In the event that you have to cancel a function booking please notify us as soon as possible. Cancellations less than 4 weeks prior to the function may result in the forfeiture of the deposit.

### **Pre-Orders**

With our set menus we do offer your guests the option of pre-ordering their meals. This ensures everyone gets their first choice of main meal. Pre-orders obviously reduce wastage and as such we do offer a 10% discount on set menus where the mains are pre-ordered.

Pre-Orders need to be confirmed 7 days prior to your function.

### **Drinks Packages**

Drinks can be ordered on a pay as you go basis at the bar. Alternatively we can work out a drinks package for your function.

### **Seasonal Availability**

Some menu items are subject to seasonal availability and may change without notice. Alternative arrangements will be discussed with you if necessary. Prices are current at time of printing but are subject to change without notice.

### **Specific Quotes**

We would love to meet with you to discuss your function requirements. Please don't hesitate to contact us with any queries or to make an appointment.