

## Functions at Inman River Café



Thank you for considering the café for your next function. The relaxed setting of the café is the perfect place for any occasion. We can cater for as few as 10 and up to 50 guests and we can create a package to suit both your budget and taste. Please contact Fleur on 08 8558 8284 for further information.

### Menu options

#### Fingerfood

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

Aldinga turkey meatballs with a native cranberry dipping sauce

Tandoori free range chicken pieces 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

Mini kransky dogs

Rare roast Coorong Angus Beef on mini blinis with horseradish cream

**Prices start from \$12.50 per person as part of a meal or \$25 per person for a cocktail and fingerfood event**

## **Entrees**

Pea and ham soup – River Red Gum smoked ham bones cooked into a rich pea soup with River Red Gum bacon pieces

Roast pumpkin soup – fresh pumpkin roasted then cooked in vegetable stock topped with Alexandrina cream

Curried sweet potato and coconut cream soup with fresh coriander

Minestrone – rich tomato soup with seasonal vegetables, chick peas and borlotti beans topped with parmesan cheese

Antipasto platter – selection of Coorong Angus Beef cured meats, local cheese and marinated vegetables

Thai fish cakes made from local fish and fresh herbs and spices with a sweet chilli and sesame dipping sauce

Pate platter – Free range chicken liver and brandy pate served with lavosh

Smoked salmon on a beetroot rosti with dill and horseradish cream

## **Mains**

Potato, spinach and leek quiche served with salad

Pumpkin and feta frittata served with fresh salad

Beetroot and Hindmarsh valley goats cheese risotto topped with fresh coriander

Roasted pumpkin and Alexandrina feta risotto topped with baby spinach and slivered roasted almonds served with a side salad

Baked field mushroom topped with cannellini bean mash, braised lentils and a red wine butter sauce

Pan fried local fish served on preserved lemon rosti with wilted baby spinach and citrus sauce

Smoked salmon and local fish crepes – dill and spring onion crepes filled with smoked salmon and local fresh fish in a creamy béchamel sauce

Warm chicken salad – depending on season can be with figs and goats cheese or mango and cashews or avocado and aioli

Free range chicken and mushroom lasagne

Free range chicken breast with wild mushroom and thyme jus served on crushed potatoes and asparagus

Rabbit crumble pie –rabbit slow cooked in shiraz with a rosemary and herb crumble topping served with potatoes

Roast loin of pork on sweet potatoes and baked apple with sage butter sauce

Hay Valley lamb keftdes with Kangaroo Island sheep milk yoghurt tzatziki, hommous and Greek salad, served on warmed pita bread

Coorong Angus beef Chilli Con Carne with organic corn chips, fresh salad and guacamole

Coorong Angus Beef and Lovely Valley Stout Casserole with puff pastry and potatoes

Roast Coorong Angus Beef with red wine sauce and horseradish cream with smothered potatoes and steamed vegetables

### **Desserts**

Lemon syrup cake served with Jersey cream

Apple and Blackberry crumble

Trio of house made icecream (lemon curd, brandy choc and ginger)

Lemon curd meringue martinis served with lemon curd ice cream

Rich chocolate berry mousse

Jam macaroon tart served warm with Jersey cream

Cheese platters

**Prices range from \$25 to \$50 per head depending on menu choices and number of courses**

## **Gourmet BBQ**

Local organic beef sausages  
Free range teriyaki chicken skewers with satay sauce  
Lemon and herb marinated Hay Valley lamb  
Coorong Angus Beef steaks  
Free range local pork burgers with apple sauce  
Potato rosti  
Caramelised red wine onions  
Selection of sensational fresh salads  
French bread sticks or fresh bread or rolls  
Fruit salad and cream

**Approximately \$25 depending on choices**

## **Afternoon or morning tea functions**

Choose from Devonshire teas, cakes and coffee or ask us about putting together something else to suit your function. Prices start at \$8 per head.

## **Themed functions**

We are happy to put together a menu to suit your guest's needs. We can do themed functions for almost any cuisine you would like; previous functions have included Greek, Spanish, Indian, Middle Eastern, Caribbean, Italian and Asian.

Please be advised some items are seasonal and as such are only available at certain times of the year. Prices given are approximate and are subject to change. For more information and to discuss selecting your desired menu please don't hesitate to contact me.

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