



FUNCTIONS

T O W N N C O U N T R Y T A V E R N

2 COURSE ALTERNATE DROP MENUS

Please note that dietary requirements for the below alternating drop menus can be catered for separately to your 2 choices, but all dietary requirements and menu choices must be discussed and confirmed with the venue 48 hours prior to your booking.

SENIORS MENU : \$20 PER PERSON

2 COURSE SENIORS MAIN & DESSERT

Large Seniors Groups are offered our \$20 seniors menu when booking the function room. This includes a main meal and dessert per person as well as a complimentary tea & coffee sation for guests. A popular choice for community groups and clubs such as probus.

The seniors menu offering changes regularly, please discuss your menu options with the function & events team when making your reservation.

Please note terms & conditions apply regarding this menu, including all guests needing to be able to show a seniors card on request.

MENU ONE : \$30 PER PERSON

STARTERS

Chatter Platters

sharing platters served to the centre of the tables amongst the chatter of friends, include cheese & garlic bread, salt & pepper calamari, fried prawn dumplings and southern fried chicken tenders

MAINS

Please choose 2 of the below to be offered to your guest in an alternate drop

Roast beef and gravy served with roast potatoes, carrot, pumpkin and broccoli (df)

Chicken parmigiana, a house made schnitzel topped with napolli sauce, ham and cheese served with chips & salad

Minute Steak served with garlic butter, chips and salad (gf*)

Bangers & Mash served with onion gravy and peas

Moroccan couscous salad with roasted sweet potato, zucchini and carrot (v)(VE)

SWEETS

Desserts can be offered to your alternate drop menu for an additional \$9 per person



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MENU TWO : \$40 PER PERSON

STARTERS

Please choose 2 of the below to be offered to your guest in an alternate drop

Mushroom arancini (2pces) served with basil mayo (v)

Prawn Cocktail (4pces) served with cocktail sauce & salsa

Egyption chicken skewers (2pces) served with garlic yoghurt

Bruschetta (3pces) of tomato, feta, spanish onion on Turkish bread with a balsamic glaze

Smoked Salmon bites (3pces), smoked salmon, cream cheese and capers on mini turkish bread toasts

MAINS

Please choose 2 of the below to be offered to your guest in an alternate drop

Porterhouse steak 250gm cooked medium, served with chips, salad and mushroom sauce

Crispy skin salmon, served with roast potatoes, a dill & Citrus slaw and salsa verde (gf)

Stuffed Chicken Breast served with roast potato, pumpkin puree sauce and broccoli

Slow cooked lamb salad pulled lamb on top of a greek salad with feta, olives and tzatziki

Vegetarian Strudel stuffed with sundered feta & pine nuts served with chips & salad (v)

(Vegan dish available on request)

SWEETS

Desserts can be offered to your alternate drop menu for an additional \$9 per person

TERMS & CONDITIONS

- On the day of your event, guests will not be able to make changes to the menu items.
- If you require assistance meeting specific dietary requirements please discuss this well in advance with our functions & events team
- Your final guest numbers must be confirmed with our bookings and events team 5 days prior to your function booking date
- The above menu is subject to change, please discuss your menu choices well in advance with our team to limit disappointment
- A deposit may be required to secure your booking at the time of confirming your reservation
- Payment for all alternating drop menus are to be made in one transation with the venue only, we can not accept individual payment from all guests for these menus.

(VE) vegan (df) dairy free (gf) gluten free (v) vegetarian



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CHOICE MENU : \$43 PER PERSON

The below menu is offered to your guests on the day of your event, the choose their own entree & main form the below list.

STARTERS

Mushroom arancini (2pces) served with basil mayo (v)

Lemon Pepper Calamari served with house-made tartare

Mushroom Taco (1pce) slow roasted mushrooms on corn tortilla (VE)

Prawn Gyoza (4pces), pan fried dumplings served with soy sauce

MAINS

Porterhouse steak 250gm cooked to your liking, served with chips, salad & mushroom sauce(gf available on request)

Chicken Sizzle, Egyptian style marinated chicken on hot sizzle plate with fresh garlic yoghurt sauce and served with warm turkish bread

Moroccan Couscous Salad jerusalem couscous, zucchini, sweet potato, carrot & moroccan spiced dressing (vegan) (ADD grilled Chicken)*

The Pie steak, bacon & cheese pot pie served with chips

Roast beef and gravy served with roast potatoes, carrot, pumpkin and broccoli (df)

Chicken parmigiana, a house made schnitzel topped with napolli sauce, ham and cheese served with chips & salad

Fish & Chips, beer battered fish served with house-made tartare chips & salad

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CONFERENCE & MEETING MENU

MORNING TEA or AFTERNOON TEA \$6pp

Mini Slice Bites a mix of Red Velvet, Salted Hazelnut Chocolate, Black Forest, Flourless Orange Almond, Passionfruit Cheesecake. Yummy! (v)

Mini Muffins a mix of Raspberry & White Chocolate, Triple Chocolate, Classic Blueberry and Apple Crumble.

Fruit Platter a mix of seasonal fresh fruit served with greek yoghurt & Passionfruit pulp

BANQUET LUNCH \$15pp

Mini Sandwiches an assortment of sandwich triangles including vegetarian options

Chicken Tenders, crumbed chicken tenders, served hot with sweet chilli aioli (gf)

Moroccan Couscous salad jerusalem couscous, zucchini, sweet potato, carrot & moroccan spiced dressing (vegan)

Filo Bites spinach and ricotta wrapped in flaky filo pastry (vegetarian)

Bread Rolls dinner rolls and butter

TEA & COFFEE STATION

Available for \$50

Station offers Hot water and an assortment of tea & coffee for guests to help themselves to for the duration of the event.

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- The above prices are based on a minimum of 20 guests (price may alter for smaller groups)
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