



# 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 : \$35 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, mushroom arancini(ve) 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)(gf\*)

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

**Fettuccine al Arrabiata** napolli, chili & basil (gf\*)(v)(ve\*)

**Bangers & Mash** served with onion gravy and peas

**Lemon Pepper Calamari** served with tartare, chips & salad (df)

**Fish & Chips** served with tartare, chips & salad

### SWEETS

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



# FUNCTIONS

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

---

## MENU TWO : \$45 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 (ve)*

*Garlic Prawn skewers (4pces) served with salsa (gf)*

*Egyptian chicken skewers (2pces) served with garlic yoghurt (gf)*

*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 (gf\*)*

*Crispy skin salmon, served with potato salad, salsa verde & asparagus (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 (gf)*

*Pan fried Gnocchi sitting on a pumpkin sauce with fetta, spinach and a herb & nut crumb then topped with parmesan (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 transaction 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 (gf\*) gluten free on request



# FUNCTIONS

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

---

## CONFERENCE & MEETING MENU

### MORNING TEA or AFTERNOON TEA \$18pp

*Mini Slice Bites* chef selection of bite sized slices. Yummy!

*Mini Danish Pastries* mixed selection of pastries & danishes

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

### BANQUET LUNCH \$28pp

*Mini Sandwiches* an assortment of sandwich triangles including vegetarian options

*Southern Fried Chicken Tenders*, served hot with chipotle mayo

*Meatless Meatballs* (ve) vegan meatballs tossed in house napoli and fresh basil (vegan)

*House Salad* mixed salad greens, cucumber, tomato, red onion, carrot and our house made mustard dressing (vegetarian) (gf)

*Cheese & Garlic Bread* turkish bread grilled with house made garlic butter and mozzarella

### 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.

### TERMS & CONDITIONS

- The above prices are based on a minimum of 20 guests (price may alter for smaller groups)
- 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 well in advance with our team
- A deposit may be required to secure your booking at the time of confirming your reservation