



# FUNCTIONS

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

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## 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 : \$23 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 station 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 : \$38 PER PERSON

### STARTERS

#### **Chatter Platters**

*chefs selection of sharing platters served to the centre of the tables amongst the chatter of friends*

### 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 napoli sauce, ham and cheese served with chips & salad

**Fettuccine al Arrabiata** napoli, 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*



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## MENU TWO : \$48 PER PERSON

### STARTERS

#### **Chatter Platters**

*chefs selection of sharing platters served to the centre of the tables amongst the chatter of friends*

### 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