

Morayfield

T A V E R N






FUNCTIONS

SPACES

Welcome to Morayfield Tavern, where good times are always on the agenda! Our delectable menu offers a twist on pub classics using quality ingredients to delight every palate.

UPPER TERRACE

The new and inviting Upper Terrace provides a relaxed outdoor setting for any type of event. Whether you're arranging a cosy gathering for a few friends or an elaborate party for work, our Upper Terrace is perfect for your next event.

SPACE TYPE					
OUTDOOR	40	60	N	N	House Music



BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.



PLATTERS

OCEAN PLATTER / \$100

Salt & pepper calamari, Tempura fish cocktails, prawn dumplings, lemons.

Served with tartare & seafood dipping sauce

LOCAL PRAWNS / \$130

Black tiger prawns per the kilo, tartare, seafood sauce, lemon

PUB PLATTER / \$110

Party pies, sausage rolls, meat balls, quiche.

Served with tomato & BBQ dipping sauces

YUM CHA PLATTER / \$90

Vegetable Spring rolls, vegetable samosas, mini dim sims, pork & prawn dumplings, prawn crackers.

Served with sweet chili & soy dipping sauces

VEGETARIAN PLATTER / \$90

Vegetable spring rolls, vegetable samosas, spinach & fetta sausage rolls, crumbed halloumi, capsicum & eggplant skewers. Served with pesto aioli & sweet chili dipping sauces

FRUIT PLATTER / \$85

Watermelon, honeydew, pineapple, strawberries, oranges, grapes

SANDWICH PLATTER / \$90

A selection of fresh white bread sandwiches including ham 4, chicken 4, vegetarian 4, egg & lettuce 4

ANTIPASTO PLATTER / \$100

Cured meats, Cheese, Chargrilled capsicum & eggplant, olives, semi-dried tomatoes, dip, relish, crackers

CHEESE PLATTER / \$120

Camembert, brie, blue, vintage classic cheddar, quince paste, grapes & lavosh crackers



3 COURSE FUNCTIONS

1 COURSE \$45 | 2 COURSE \$65 | 3 COURSE \$75

ENTRÉES

GLAZED PORK BELLY

Sweet potato puree, Malany honey baked almonds, micro herbs & apple cider glaze

BALINESE FISH CAKES

Nam Jim sauce, lemon, coriander

TOMATO AND OLIVE CROSTINI

Tomato, olives, basil, and fetta on chargrilled sourdough drizzled with Cobram Estate garlic oil

ARANCINI

Bacon & cheese arancini, Rocket, Shaved parmesan, capsicum & tomato tapenade

KATSU CHICKEN

Petite salad, pickled ginger, coriander, bean sprouts, chili, with sesame dipping sauce.

MAINS

PETET EYE FILLET GRAIN FED 80 DAYS

Potato, sage, garlic & parmesan galette, broccolini & Red wine jus

SEARED SALMON

Steamed rice, bock choy, bean sprouts, chili snow peas, ginger, coriander & sweet soy lime glaze.

PORK CUTLET

Warm chat potato, bacon & rocket salad, baked apple & cinnamon chutney & seeded mustard jus.

SEARED CHICKEN BREAST

Exotic mushroom & parmesan risotto, baked cherry tomatoes, truffle oil, topped with crispy prosciutto.

FRIED POTATO GNOCCHI

Roasted butternut pumpkin, semi-dried tomatoes, baby spinach, Danish fetta with creamy capsicum & tomato sauce. Fried Basil leaves

DESSERTS

TIRAMISU

Served with Salted caramel ice cream, fresh strawberries & chocolate shard.

CITRUS CREME BRULEE

Served with mango, blueberry & mint salsa

APPLE RHUBARB CRUMBLE

Served with vanilla ice cream & custard

DOUBLE CHOC OOZE PUDDING

Served with whipped cream, strawberries

TROPICANA PANA COTTA

Served with mixed berry compote & honey wafers

