

Morayfield
4 5 Tavern 0 6

Functions









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	IN-HOUSE MUSIC	N



Platters

OCEAN PLATTER | 120

Coconut prawn, lemon pepper calamari, battered fish pieces, chips, tartare sauce, lemon | I

LOCAL PRAWNS | 130

Cooked King prawns per the kilo, tartare, seafood sauce, lemon | LD, LG, A

PUB PLATTER | 125

Party pies, sausage rolls, quiche. Served with tomato & BBQ dipping sauces

YUM CHA PLATTER | 115

Prawn dumpling, vegetable spring rolls, satay chicken skewers, prawn crackers, soy sauce, sweet chilli, pickled cucumber | M

VEGETARIAN PLATTER | 115

Vegetable croquettes, arancini, spinach & ricotta rolls, aioli, tomato relish | V

FRUIT PLATTER | 75

Seasonal fruits, rockmelon, honeydew melon, watermelon, pineapple, strawberries | LD, LG, VG

SANDWICH PLATTER | 94

A selection of fresh white bread sandwiches

ANTIPASTO PLATTER | 125

Mixed olives, red pepper strips, pickled onion, toasted bread, brie, smoked cheddar, fetta, salami, ham, chorizo

CHEESE PLATTER | 120

Cheese selection, quince paste, water crackers, dried apricots, dried figs, watermelon, pineapple, honeydew, strawberries | LG, V

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option
| VO – Vegetarian Option | VGO – Vegan Option | A – Australian | I – Imported | M – Mixed

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.



3-Course Functions

1 COURSE \$50 | 2 COURSES \$70 | 3 COURSES \$80

ENTREES

GLAZED PORK BELLY

Sweet potato puree, Maleny honey baked almonds, micro herbs & apple cider glaze | LG

BALINESE FISH CAKES

Nam Jim sauce, lemon, coriander | LD, I

TOMATO AND OLIVE CROSTINI

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

ARANCINI

Bacon & cheese arancini, rocket, shaved parmesan, capsicum & tomato tapenade

KATSU CHICKEN

Petite salad, pickled ginger, coriander, bean sprouts, chilli, with sesame dipping sauce | LG, LD

MAINS

PETITE EYE FILLET GRAIN FED 80 DAYS

Potato, sage, garlic & parmesan galette, broccolini & red wine jus | LG

SEARED SALMON

Steamed rice, bok choy, bean sprouts, chili snow peas, ginger, coriander & sweet soy lime glaze | LD, LG, A

PORK CUTLET

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

SEARED CHICKEN BREAST

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

FRIED POTATO GNOCCHI

Roasted butternut pumpkin, semi-dried tomatoes, baby spinach, Danish fetta with creamy capsicum & tomato sauce, fried basil leaves | V

DESSERT

TIRAMISU

Served with salted caramel ice cream, fresh strawberries & chocolate shard | V

CITRUS CRÈME BRÛLÉE

Served with mango, blueberry & mint salsa | LG, V

APPLE RHUBARB CRUMBLE

Served with vanilla ice cream & custard | V

DOUBLE CHOC OOZE PUDDING

Served with whipped cream, strawberries | V

TROPICANA PANA COTTA

Served with mixed berry compote & honey wafers | LG, V



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Beverage Packages

BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit, range of products 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.





Contact

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