

FEASTING MENU

MEATING ROOM FUNCTION OPTIONS:

OPTION 1 - \$45 PER HEAD:

YOUR CHOICE OF STARTER & MAIN

STARTERS

GARLIC CHEESE BREAD

WILD MUSHROOM ARANCINI

BOWL OF CHIPS

SALT & PEPPER SQUID

HALF KILO OF MEATING ROOM WINGS WITH CHOICE OF:

Southern Fried & Chipotle Aioli

Classic Buffalo & Blue Cheese Aioli

Supercharged 🌶️🌶️🌶️

MAINS

SCHNITTY

Hand cut & crumbed in house. Served with chips & salad, with your choice of sauce

PARMI

Our schnitty topped with house nap sauce & cheese. Served with chips & salad

PUB STEAK

300 gram rump steak, served with chips & salad, with your choice of sauce

BEER BATTERED FISH

Beer battered barramundi, served with chips, salad, & tartare sauce

VEGGIE BURGER 🌿

An earthy beetroot & goats cheese patty, lettuce, tomato, onion & Tzatziki

SAUCES

Gravy, Creamy Mushroom, Pepper, Diane, Red Wine Jus, Garlic Aioli, Tomato, & BBQ

OPTION 2 - \$40 PER HEAD:

4 PERSON MINIMUM

ONE SERVE OF EACH STARTER & MAIN TO SHARE

STARTERS

GARLIC CHEESE BREAD

WILD MUSHROOM ARANCINI

HALF KILO OF MEATING ROOM WINGS WITH CHOICE OF:

Southern Fried & Chipotle Aioli

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MAINS

SPAGHETTI BOLOGNESE

CHICKEN PENNE PESTO PASTA

YOUR CHOICE OF TWO PIZZAS:

Pepperoni

Smokey BBQ Meating Room

Buffalo Chicken

Vegetarian

DESSERTS

ADD DESSERT TO EITHER OPTION FOR \$10 PER HEAD

CANDY BACON BROWNIE

Candied bacon infused choc brownie served with vanilla ice cream, & maple syrup

BISCOFF BANOFFEE PIE

Rich biscoff banoffee cream, layered biscoff spread & crumbled biscoff biscuits

