



# **FUNCTIONS & EVENTS**

**NORTH NOWRA**  
TAVERN



# CANAPES

## PREMIUM

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**\$28 PER PERSON  
MIN 20**

You choose -  
5 x Canape  
1 x Substantial

## DELUXE

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**\$32 PER PERSON  
MIN 20**

You choose -  
6 x Canape  
1 x Substantial

## CANAPES

Traditional tomato bruschetta (V)  
Guacamole & sour cream bruschetta (V)  
Thai beef salad with peanuts & tamarind dressing  
Smoked salmon blinis with sour cream & dill  
Stuffed chat potatoes with sour cream, chorizo & chives (GF)  
Ratatouille tart with basil & olives (VG)  
Crostini with chargrilled vegetables & olive tapenade (VG)  
Chicken caesar lettuce cups with caesar dressing & parmesan  
Cherry tomato & bocconcini kebabs with balsamic glaze & basil (V)

## HOT CANAPES

Pork & veal meatballs with tomato relish  
K.F.C Korean fried cauliflower with sweet chilli Korean glaze (VG)  
Croquettes with mushroom & taleggio cheese (V)  
Pork & veal sausage rolls with tomato relish  
Salt & szechuan pepper squid with aioli (GF)  
Satay chicken skewers with sweet soy  
Pea & mint arancini with aioli (V)  
Beef burgundy pies with homemade BBQ sauce  
Moroccan stuffed pumpkin flower with tzatziki (V)

## SUBSTANTIAL

Malaysian chicken stir fry with vegetables & hokkien noodles  
Chilli caramel pork belly with green beans & steamed rice  
Lamb souvlaki with eggplant dip & flat bread  
Barramundi fish & chips with tartare sauce  
Mushroom risotto with pine nuts & parmesan (V) (GF)  
Southwest chicken wings with chips & hot sauce

## ADDITIONALS

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Canapes \$6.50 Per Person  
Substantial \$8.50 Per Person

# BOARDS & GRAZING

## GRAZING TABLES

**\$400**

**APPROX. 25-30 PEOPLE**

Cob loaf, Australian, French & Italian cheeses, truffle salami, prosciutto, grilled chorizo, marinated olives, pickles, hummus & eggplant dips, fig chutney, seasonal fruit, crackers & flatbread

## SLIDERS & TACOS

\$6.50 each - Minimum 20

Grilled portobello mushroom sliders, caramelised onion, pickles, cheese & truffle mayo (V)  
Cheeseburger sliders, pickles, tomato relish, cheese & American mustard  
Chicken southwest sliders, cheese, Frank's hot sauce, pickles & chipotle aioli

## PIZZAS- HALF A METER

Margherita	\$35
Italian tomato, mozzarella, tomato, basil, extra virgin olive oil	
Pollo	\$35
Texas BBQ base, mozzarella, roast chicken, mushroom, bacon	
Godfather	\$35
Italian tomato, mozzarella, ham, sausage, chorizo, pepperoni, jalapeno, mushroom, olives	
Pepperoni	\$35
Italian tomato, mozzarella, mushroom, pepperoni, oregano	
Hamgiana	\$35
Italian tomato, mozzarella, double smoked ham, pineapple	

## MORNING TEA

\$16 each - Minimum 20

Seasonal fruit platter  
Assorted finger sandwiches  
French pastries  
Tea & coffee

## DESSERTS

Cheese board with Italian & Australian cheeses, lavosh & quince paste \$85

Assorted mini macarons \$100

Mini doughnut balls & Nutella \$55

Mini chocolate brownie & whipped cream \$55

Apple pie bites with caramel sauce \$55



# PLATTERS

## ALL TO SHARE

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### PRICE PER PLATTER 20 PIECES EACH

\*EXCLUDING CAULIFLOWER & SQUID 60 PIECES EACH

## PLATTERS

Korean fried cauliflower & sweet chilli Korean glaze (VG)	\$50
Beef burgundy pies & homemade BBQ sauce	\$60
Salt & szechuan pepper calamari, lemon & aioli (GF)	\$65
Spiced chicken wings, paprika aioli & lemon	\$65
Italian & Australian cheeses, lavosh & quince paste	\$85
Satay chicken skewers & sweet soy	\$65
Veal & pork sausage rolls	\$60
Beef wellingtons & homemade BBQ sauce	\$60

## DESSERTS

Cheese board with Italian & Australian cheeses, lavosh & quince paste	\$85
Assorted mini macarons	\$100
Mini doughnut balls & Nutella	\$55
Mini chocolate brownie & whipped cream	\$55
Apple pie bites with caramel sauce	\$55

## PLATTERS

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TO SHARE

Mix & Match or add to a package



# SET MENU

## TWO COURSES

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**\$45**  
**PER PERSON**  
**MINIMUM 20**

## THREE COURSES

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**\$55**  
**PER PERSON**  
**MINIMUM 20**

### ENTREES

Choice of two, served alternatively

Guacamole & sour cream bruschetta (V)  
Salt & szechuan pepper calamari with pickle chilli, shallots & aioli (GF)  
Pea & mint arancini with aioli & parmesan (GF) (V)  
Lamb skewers with eggplant caviar, pine nuts & dukkah (GF)  
Veal & pork meatballs with parmesan & flat bread

### MAINS

Choice of two, served alternatively

Braised beef cheek with green beans, creamy mash & pepper sauce (GF)  
North Queensland barramundi fillet with broccolini, fennel, olives & tomato ragout (GF)  
Prosciutto wrapped chicken breast with crushed potato, seasonal greens & harissa  
Pumpkin ravioli with parmesan, pine nuts, rocket, burnt butter & sage (V)  
Braised lamb shank with creamy mash, seasonal greens & red wine sauce

### DESSERTS

Choice of two, served alternatively

Warm chocolate fondant with berry compote, honeycomb & vanilla ice cream  
Sticky date with rhubarb, butterscotch sauce & vanilla ice cream  
Lemon meringue tart with crumble, strawberries & vanilla ice cream  
Coconut panna cotta with lychee, pineapple & almond biscotti  
Churros with choc fudge & chantilly cream

### SIDE DISHES

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TO SHARE

Crispy chat potatoes &  
garden leaf salad



# BANQUET

## ALL TO SHARE

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**\$45 PER PERSON**  
**MIN 20**

## TO START

Guacamole & sour cream bruschetta (V)  
Salt & szechuan pepper calamari with pickle chilli, shallots & aioli (GF)  
Pea & mint arancini with aioli & parmesan (GF) (V)

## TO ENJOY

Choice of two

Braised lamb shoulder with honey mustard glaze (GF)  
Baked salmon fillet with lemon pepper & garlic sauce (GF)  
Roast peri peri half chicken with rocket & parmesan (GF)  
Grainge scotch fillet with Café de Paris butter (GF)  
Spinach & ricotta ravioli with parmesan, pine nuts, rocket, burnt butter & sage (V)

## ADD SOMETHING SWEET

Plus \$10 | Choice of one

Warm chocolate fondant with berry compote, honeycomb & vanilla ice cream  
Sticky date with rhubarb, butterscotch sauce & vanilla ice cream  
Lemon meringue tart with crumble, strawberries & vanilla ice cream  
Coconut panna cotta with lychee, pineapple & almond biscotti  
Churros with choc fudge & chantilly cream

## SIDE DISHES

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TO SHARE

Crispy chat potatoes &  
garden leaf salad



# SPREADS

## ROAST DINNER

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**\$40 PER PERSON**  
**MIN 20**

## CHRISTMAS FEAST

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**\$65 PER PERSON**  
**MIN 20**

## PIZZA & PASTA

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**\$35 PER PERSON**  
**MIN 20**

## ROAST DINNER

Choice of 2 meats

Sourdough dinner rolls & butter  
Roast angus beef & gravy  
Roast pork & apple sauce  
Roast chicken & peri peri sauce  
Roast lamb & mint sauce

Steamed seasonal vegetables  
Roast chat potatoes & Café de Paris butter  
Caesar salad  
Garden salad  
Sauces & condiments

## CHRISTMAS FEAST

Additional meats \$7 per person

Sydney rock oysters  
Cooked tiger prawns  
Whisky-glazed ham or roast turkey  
Rosemary roast potatoes  
Rocket & parmesan salad

Garden salad  
Sourdough dinner rolls with butter  
Steamed greens  
Sauces & Condiments

## PIZZA & PASTA

Choice of two pizzas from our menu

Garlic bread  
Antipasto with grilled chorizo, charred vegetables, cheese & dips  
Salt & pepper calamari with pickle chilli, shallots & aioli  
Spaghetti pasta with prawn & chorizo

## ADDITIONALS

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\$5 Per Person

Beef & guinness stew  
Nepalese chicken curry & vegetable curry  
Beef ragu  
Green lentil & vegetable curry

All served with steamed rice

# DRINKS

## STANDARD

### TAP BEERS

Local beers

### WINES & SPARKLING

served by regular glass

Woodbrook Brut

Woodbrook Sauvignon Blanc

Luna Rosa Rose

Woodbrook Shiraz

### NON ALCOHOLIC

Post-mix soft drinks

Pepsi

Pepsi Max

Solo

Lemonade

Tonic

Soda Water

Raspberry Lemonade

## PREMIUM

### TAP BEERS

All tap beers on standard package, plus

Craft beers

### WINES & SPARKLING

Pre-select 5

served by regular glass

All wines on standard package, plus

Fiore Prosecco

Pikorua Sauvignon Blanc

Fiore Moscato

Quilty & Gransden Chardonna

### HOUSE SPIRITS

Johnnie Walker Red Label

Jim Beam Bourbon

Smirnoff Vodka

Gordons Gin

Bundaberg Rum

### NON ALCOHOLIC

Post-mix soft drinks

All soft drinks in the standard package

## DELUXE

### TAP BEERS

All tap beers

### WINES & SPARKLING

Pre-select 5 from list on next page

served by regular glass

### PREMIUM SPIRITS

All spirits in the Premium package plus

Jack Daniels

Johnnie Walker Black

Tanqueray Gin

Captain Morgan

Kettle One Vodka

### NON ALCOHOLIC

Post-mix soft drinks

All soft drinks in the standard package

## HOURS

2 HOURS \$35

3 HOURS \$45

4 HOURS \$55

## HOURS

2 HOURS \$45

3 HOURS \$55

4 HOURS \$65

## HOURS

2 HOURS \$55

3 HOURS \$65

4 HOURS \$75

## COCKTAILS

Add a cocktail on arrival for your celebration

## COST

\$15 Per cocktail of your choice



# WINES

## WINE LIST

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### DELUXE DRINK PACKAGE BY THE GLASS

You choose -  
5 x Wines

## SPARKLING & CHAMPAGNE

Aurelia Prosecco  
Craigmoor Rose  
Il Fiore DOC NV  
Woodbrook Farm Brut Cuvee  
Chandon Brut Cuvee  
Veuve Clicquot Brut

## ROSE

Philip Shaw 'Pink Billy' Rose  
Luna Rosa Rose

## WHITE WINE

Fiore White Moscato  
Ad Hoc Wallflower  
Pikorua Sauvignon Blanc  
Philip Shaw No. 19 Sauvignon Blanc  
Woodbrook Farm House Sauvignon Blanc  
Annais Pinot Grigio (Organic)  
Ara 'Single Estate' Pinot Gris  
Quilty and Gransden Chardonnay  
Chapel Hill (Small Batch) Chardonnay

## RED WINE

Ad Hoc 'Cruel Mistress' Pinot Noir  
Wild Oats Merlot  
Hentley Farm Villain & Vixen GSM  
Wise 'Sea Urchin' Cabernet Merlot  
Rymill 'The Yearling' Cabernet Sauvignon  
Corryton Burge 'The Brigadier' Cabernet Sauvignon Woodbrook Farm Shiraz  
Pikes 'Los Compañeros' Shiraz Tempranillo  
Four in Hand Shiraz

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