



functions at *Dunwoody's*
Est 1992

Thank you for your interest in holding your function at Dunwoody's Tavern. We look forward to working with you to create successful events now and in the future.

Our restaurant seats up to 240 guests with 120 seats for indoor dining, 60 seats outdoors and another 60 available in our private dining area.

We are able to cater for all types of functions from formal dining, birthday parties and cocktail parties to boardroom meetings and training seminars.

We have a wide range of menus to suit your function including a la carte, buffet, platters and set menus, all of which you will find listed in this package. We can tailor your menu if needed to cater for special dietary requirements.

Our nightlife entertainment system has all latest music. An outdoor kids playground and an indoor kids play area complete with PlayStations and television will keep the kids entertained.

Please don't hesitate to contact us at the hotel for any bookings, requests or enquiries. We look forward to talking to you soon.

PLATTERS

(all platters serve approx. 15 people)

HOT SELECTIONS

Aussie Platter - \$100.00 (approx. \$6.50 p/p)

Mini meat pies, sausage rolls, crumbed prawns, bbq sausage, charred fish skewer with dipping sauce

Hot Yum Cha - \$90.00 (approx. \$6.00 p/p)

A mix of Asian treats consisting of spring rolls, chicken dim sims, prawn money bags, steamed pork buns & mini samosas served with dipping sauce

Seafood hot mix - \$110.00 (approx. \$7.00 p/p)

Salt & pepper squid, prawn twister, herbed crumbed fish, Thai fish cakes, tempura fish, sesame fried prawns served with seafood sauce and tartare sauce

Chef's selection - \$85.00 (approx. \$5.00 p/p)

Tandoori chicken drumstick, spiced beef skewer, vegetarian fritters, curried crispy samosas, spiced meat balls w/ minty yoghurt dip

Gourmet Platter - \$90.00 (approx. \$9.00 p/p)

Chicken skewers, buffalo chicken wings, assorted quiches, sausage rolls and spring rolls

Vegetarian Platter - \$75.00 (approx. \$5.00 p/p)

Stuffed eggplant, mini bruschetta, curried eggs, sesame cauliflower, potato au-gratin

COLD SELECTIONS

Cold Tapas Selection- \$90.00 (approx. \$6.00 p/p)

Double smoked ham, selection of olives, sundried tomato, smoked chicken, and marinated mixed vegetables w/ toasted bread

Crusty Bread and Dips- \$45.00 (approx. \$3.00 p/p)

A mix of dips with toasted bread

Sandwich Platter - \$60.00 (approx. \$4.00 p/p)

Chef's selection of assorted freshly prepared sandwiches

Freshly Cut Fruits - \$50.00 (approx. \$3.00 p/p)

Freshly cut seasonal fruits

Vegetarian Platter - \$45.00 (approx. \$3.00 p/p)

A variety of vegetable sticks with dipping sauce, curried eggs, antipasto skewers, beans and spicy avocado dip

Dining Options

Buffet

OPTION ONE \$32.95 per person
Choose 3 main course items, 2 salads & 1 side dish

OPTION TWO \$36.95 per person
Choose 3 main course items, 2 salads, 2 side dishes and 1 dessert item

OPTION THREE \$42.95 per person
Choose 4 main dishes, 2 salads, 2 side dishes and 2 desserts

OPTION FOUR \$46.95 per person
Choose 5 main dishes, 3 salads, 3 side dishes and 2 desserts

OPTION FOUR (POD)

We can also do functions outside this offer depending on your theme if applicable;
feel free to speak to our friendly staff about what we can offer

Set menu

OPTION ONE \$34.95 pp
Choose 1 entrée and 1 main course items.

OPTION TWO \$37.95 pp
Choose 1 entrée, 2 main course items and 1 dessert.

OPTION THREE \$39.95 pp
Choose 2 entrees, 3 main course items and 2 desserts.

Alternate drop on entrées and desserts but choice of mains to be received prior to
the day before function

Buffet Menu

Salads

Fresh garden salad
Traditional Caesar salad
Greek salad
Creamy pasta salad
Bombay Potato spinach salad
Five spiced pumpkin and date salad
Crunchy bean and feta cheese
Moroccan spiced salad
Thai noodle salad

Sides

Creamy Potato bake
Roast vegetable medley
Fresh mixed steamed vegetables
Cinnamon Roast potato
Steamed Rice
Dinner Rolls & Butter

Mains

Roast Tandoori Chicken Drumsticks
Chicken mignons with a creamy garlic sauce
Butter Chicken with pappadams & chutney
Beef Madras curry pappadams & chutney
Roast Beef with gravy
Garlic and Herb Roast Lamb with thyme jus
Hot and Sour Pork
Roast Pork Belly with crispy crackling
Homemade vegetarian lasagne or frittata
Stir-fried Asian vegetables
Pumpkin & ricotta tortellini
Seafood mornay on mash
Lemon pepper grill fish
Cajun baked fish
Golden fried Seafood hotmix

Desserts

Chocolate mud cake
Fresh fruit salad
Apple crumble
Pavlova
Cheesecake
Assorted petite desserts

A la carte set menu

Entrée selection

Soup of the day
W/ fresh cream and bread rolls

Bruschetta
Freshly toasted ciabatta lightly sprayed with a garlic olive oil and topped with a fresh tomato and red onion mix

Szechwan pepper calamari
Golden fried and served w/ Aioli and fresh lemon

Duck spring rolls
Served with Asian salad & black vinegar dipping sauce.

Thai noodle salad
A choice of beef or chicken strips tossed through a traditional Thai salad

Creamy Garlic prawns
Fresh pan fried prawns in a creamy garlic sauce, served on a bed of jasmine rice

Smoked salmon avocado timbale
Smoked salmon, avocado salsa in a dill and caper cream cheese

Salmon tart
W/freeze lettuce & lemon dressing

A la carte set menu

Mains

250g grain fed Rump
Cooked medium and served with red wine jus

Cajun baked fish
Dusted with Cajun spice and baked

Tandoori chicken breast
Chicken breast marinated in tandoori paste and stone baked yogurt dip, rice & pappadum.

Twice cooked Pork Belly
Slow cooked for six hours and stone baked to crackle.

Chargrill chicken supreme
Marinated with garlic & thyme served beer jus

(All the above serves with creamy potato bake and seasonal vegetables)

Pastas

Chicken and wild mushroom Risotto
A mix of chicken and wild mushrooms in a creamy risotto with fresh herbs and parmesan cheese

Seafood chilli Linguini
Fresh prawns, calamari and local reef fish tossed with a chilli and garlic sauce

Dessert Selection

Mississippi Mudcake
Layered chocolate mudcake served with fresh whipped cream and a scoop of vanilla ice cream

Queensland pavlova
Served with fresh fruits and rich vanilla cream.

Baked Cheesecake
Served with cream and ice cream

Chocolate lava cake
Served with hot chocolate ganache