



Restaurant Set Menus

The following set menus are our basic menus.

These menus can be used for parties of four or more.

If you wish you can make up your own set menu from our extensive A la carte menu.

We will be happy to help you through this process.

Note: Custom Set Menus will be priced accordingly depending on what dishes are selected from the A la Carte menu.

Please do not hesitate to contact our Function Manager - Barry Chilton who would be happy to discuss any options you may require.



Set Menu 1 - \$42.90

Gluten Free
Any meal with a **G** beside it, can
be made Gluten Free. Please advise
waiter if required.

Please Note: Meals on this page are from our Tavern Menu and are served as described below. These meals are slightly smaller than the main meals from our A la Carte menu.

The New Orleans Chicken Salad (warm) G

Sautéed cajun spiced chicken pieces, garlic, bacon, cashew nuts, mushrooms, julienne vegetables, a hint of chilli, garlic and aioli dressing over salad greens.

Country Style Salad "Lamb" (warm) G

Sautéed prime pieces of lamb back strap with julienne vegetables, mushrooms and garlic, bacon, berry vinaigrette & mint yoghurt dressing, over salad greens.

Tavern Shank Old Fashioned Style G

Hind shank served on potato mash with steamed vegetables, whiskey and mint gravy.

Tavern Cod G

Panfried blue cod fillets served on beer battered fries with a green salad, tartare sauce.

Chicken & Gravy G

Grilled chicken breast topped with a rich gravy, served with roast and steamed vegetables and mashed potato.

Deviled Pork Schnitzel

Served with green salad and beer battered fries, topped with our spicy beetroot and mayo Hot Devil sauce.

Battered Tavern Fish & Fries (Cod)

Served with beer battered fries, lemon, tartare sauce and salad greens.

Tavern Mussels

500g Greenshell mussels in a Thai Green Curry and coriander sauce with mashed potato or steamed rice.

Chicken Wrap Eastern Style G

Chicken pieces in a tortilla wrap with salad greens, hummus, guacamole, topped with a sweet chilli sauce and mint yoghurt dressing.

Chicken Lemon & Honey

Battered chicken pieces served on steamed vegetables and jasmine rice. Topped with a lemon honey sauce.

Sweet & Sour Pork

Battered pieces of pork served on steamed vegetables and jasmine rice. Topped with a sweet & sour sauce.

Tavern Pork Bangers & Mash

3 pork sausages served on mash with minted green peas topped off with an onion sage gravy.

Vegetable Plate Stack G

Mashed potato with roasted vegetables, Portobello mushrooms topped with steamed carrots, broccoli, cauliflower, green beans, hollandaise sauce, topped with pesto & balsamic reduction.

Desserts

(except cookies and cream)

Ice Cream Sundae G

Plain Vanilla, Dark Chocolate, Boysenberry Yoghurt, Cookies and Cream or Creamy Chocolate

Brandy Snaps

A brandy snap basket filled with Brandy Snap ice cream, and two cream filled brandy snaps.

Pavlova (Gluten Free)

A thick slice of Pavlova served with fruit salad, Passionfruit Yoghurt ice cream and cream.

Chocolate Mud Log

Sitting on blueberry compote with Dark Chocolate ice cream and cream.

Meringata Pavlova Roulade (Gluten Free)

A meringue base with layers of cream topped with meringue bits served with **(Passionfruit topping and Passionfruit yoghurt ice cream or wild berry topping and boysenberry yoghurt ice cream)**



Set Menu 2 - \$52.90

Gluten Free
Any meal with a **G** beside it, can
be made Gluten Free. Please advise
waiter if required.

Please note: these are full size main meals from our A la Carte menu

Pork Schnitzel

Plain slices of pork loin crumbed and fried, served with potato mash, salad greens, apple sauce, gravy, red cabbage, steamed vegetables and hollandaise sauce.

The Mushroom Steak **G**

Prime steak served with rich mushroom sauce, salad greens, potato mash and steamed vegetables.

The Garlic Steak **G**

Grilled prime steak, topped with herb and garlic butter, served with salad greens, potato mash and steamed vegetables.

Southern Cod **G**

Pan fried blue cod fillets served with tartare sauce, potato mash, steamed vegetables, hollandaise sauce and a side salad.

Tavern Mussels

500g Greenshell mussels in a Thai Green Curry and coriander sauce with potato mash or steamed rice.

Battered Cod

Battered cod fillets served on potato mash with seafood sauce, steamed vegetables and a green salad.

Southern Chicken **G**

Pan fried chicken breast, topped with corn, bacon, herbs, garlic, white wine and onion sauce.
Served with potato mash, steamed vegetables and a green salad.

Chicken Kiev

Chicken breast filled with brie, bacon and apricot served on potato mash and steamed vegetables. Accompanied with hollandaise sauce with a garlic & white wine sauce and a side salad..

Lamb Shanks **G**

Two old fashioned style lamb hind shanks served on potato mash, topped with whiskey and mint sauce, served with salad greens, steamed vegetables and hollandaise sauce.

Chicken Wrap Eastern Style **G**

Chicken pieces in a tortilla wrap with salad greens, hummus, guacamole, topped with a sweet chilli sauce and mint yoghurt dressing.

Seafood Wrap **G**

Tortilla wrap filled with salad greens, fish, shrimps, smoked mussels, squid, salmon, sweet chilli, aioli, hummus and guacamole.

Sweet & Sour Pork

Battered pieces of pork served on steamed vegetables and jasmine rice. Topped with a sweet and sour sauce.

Vegetarian Curry **G**

Features a variety of vegetables in an asian style green curry sauce with satay, coconut cream, cashew nuts, over jasmine rice, yoghurt and mint dressing.

Vegetable Plate Stack **G**

Mashed potato with roasted vegetables, Portobello mushrooms topped with steamed carrots, broccoli, cauliflower, green beans, hollandise sauce, topped with pesto & balsamic reduction.

Desserts

Ice Cream Sundae **G (except cookies and cream)**

All with Gourmet Ice Cream Flavours: Dark Chocolate, Cookies & Cream, Passionfruit Yoghurt, Creamy Chocolate, Brandy Snap, Boysenberry Yoghurt, Apple Pie, Caramel or (Plain Vanilla not gourmet)

Brandy Snaps

A brandy snap basket filled with Brandy Snap ice cream, and two cream filled brandy snaps.

Luscious Lime Cheesecake

This has a lime zing to it, very smooth. Served with Passionfruit Yoghurt ice cream and cream.

Pavlova (Gluten Free)

A thick slice of Pavlova served with fruit salad, Passionfruit Yoghurt ice cream and cream.

Chocolate Mud Log

Sitting on blueberry compote with a Dark Chocolate ice cream and cream.

Tiramisu

A traditional Italian favourite, with rich coffee flavoured filling. Finished with a drizzle of Tia Maria and Caramel ice cream and cream.

Meringata Pavlova Roulade (Gluten Free)

A meringue base with layers of cream topped with meringue bits served with **(Passionfruit topping and Passionfruit yoghurt ice cream or wild berry topping and boysenberry yoghurt ice cream)**



Set Menu 3 - \$63.90

Gluten Free
Any meal with a **G** beside it, can
be made Gluten Free. Please advise
waiter if required.

Soup of the Day

Hearty, home made, served with bread
or
½ loaf of bread served with a selection of dips.

Mains

Venison Wrap **G**

Slices of medium rare venison, wrapped in a tortilla with salad greens, mushrooms, hummus and guacamole.
Drizzled with balsamic and blueberry sauce.

Southern Cod **G**

Pan fried blue cod fillets served with tartare sauce, potato mash,
steamed vegetables, hollandaise sauce and a side salad.

Chicken Mint and Apricot **G**

Pan fried chicken breast served with grilled bacon and apricots. Topped with a minted port
sauce and accompanied with potato mash, steamed vegetables and salad.

The Garlic Steak **G**

Grilled prime steak, topped with herb and garlic butter, served with salad greens, potato mash and steamed vegetables.

The Mushroom Steak **G**

Prime steak served with rich mushroom sauce, salad greens, potato mash and steamed vegetables.

Lamb Back Straps **G**

NZ Export lamb back straps, grilled to medium rare, on potato mash, red cabbage, bacon and Portobello mushrooms
topped with a mint and onion sauce, salad greens with steamed vegetables and hollandaise sauce.

Rolled Pork Loin and Belly **G**

Stuffed with apricots, roasted garlic, and fresh sage, served on potato mash,
with apple sauce, red cabbage, salad greens, and steamed vegetables.

Chicken Fettuccine

Chicken pieces sautéed with mushroom, ham, julienne vegetables, capsicum,
cream cheese and garlic on fettuccine pasta. Side of parmesan.

Thai - Shrimp Fettuccine

Prawn cutlets & shrimps sautéed with bacon and sliced mushrooms.
Tossed in cream with a Thai chilli and basil leaf paste, a medium spicy dish.

Sweet & Sour Pork

Battered pieces of pork served on steamed vegetables and jasmine rice. Topped with a sweet and sour sauce.

Vegetarian Curry **G**

Features a variety of vegetables in an asian style green curry sauce with satay,
coconut cream, cashew nuts, over jasmine rice, yoghurt and mint dressing.

Desserts

Meringata Pavlova Roulade (Gluten Free)

A meringue base with layers of cream topped with meringue bits served with **(Passionfruit topping and
Passionfruit yoghurt ice cream or wild berry topping and boysenberry yoghurt ice cream)**

Banoffie Pie

A fudge brownie base with caramel and banana filling, served with Caramel ice cream, cream and banana slices.

Sorbet Delight

A scoop of Lime and Raspberry sorbet, served with fruit salad.

Cookie & Cream Cheesecake

A kiwi favourite with Oreo biscuits served with Cookies & Cream ice cream and cream.

Caramel Brulee cake

Delicious served with Caramel ice cream and whipped cream.

Pavlova (Gluten Free)

A thick slice of Pavlova served with fruit salad, Passionfruit Yoghurt ice cream and cream.

Black Forest Log

Chocolate sponge and cream topped with glazed cherries and wild berry sauce,
served with Boysenberry Yoghurt ice cream and cream.