



PATERSON
TAVERN
·1882·

Function Menu 2024

Three-course menu

FOR 10-40 PAX

\$60PP

Please select two options from each category (Entrée, Main, Dessert). Dishes will be served as an alternate drop.

ENTRÉE:

Seared scallops with cauliflower purée, asparagus, tomato, chilli relish and Herb oil GF

Cured salmon with pickled beetroot, fennel, citrus and arugula GF

Roast pork belly, sauerkraut, carrot purée GF

Roast duck breast with citrus, pinenuts, pomegranate GF

Roast vegetable salad with eggplant, zucchini, capsicum, semi dried tomatoes, rocket, balsamic and oregano dressing VEG

Roast field mushroom with arugula and parmesan VEG

MAIN:

Lemon thyme chicken breast with Romesco, Mediterranean vegetables and goat cheese GF

Pork tenderloin with smoked eggplant, yoghurt, charred onion and Saffron potatoes

Tasmanian salmon with pea purée, confit leek and crushed potato

Medium-rare Sirloin with crushed Swiss Chard and Bearnaise +\$5

Seared snapper with kale, roast cauliflower and Saffron sauce

Pumpkin and fetta risotto VEG

Penne pasta with spinach, mushroom, pumpkin puree and pinenuts VEG

DESSERT:

Sticky date pudding with ice cream

Panna cotta

Crème Brûlée

Brownie with ice cream

Chocolate pudding with ice cream

Standing Function Menu

CUSTOM PLATTERS TO SHARE

Price indicated per person.

Tomato and olive bruschetta	\$5
Salt and pepper calamari	\$6
Arancini	\$5
Skewers (chicken, beef, lamb)	\$8
Chicken wings	\$7
King Prawns	\$7
Spring rolls	\$6
Spicy crispy prawns	\$8
Pumpkin and ricotta tartlets	\$7
Mini mixed gourmet sliders (beef, chicken, vegetable)	\$8
Mixed wraps (chicken, fish, vegetable)	\$8

SALAD BOWLS

Roast pumpkin salad	\$6
Potato salad	\$6
Coleslaw	\$6
Garden salad	\$6
Chicken Caesar salad	\$8

DESSERT PLATTERS

Fruit platter	\$6
Mixed cheese platter	\$8
Assortment of cakes	\$8