



KINGS BEACH

T A V E R N

FUNCTIONS



CONTACT

(07) 3051 7647

43 Burgess St,
Kings Beach QLD 4551

kingsbeachtavern.com.au



PLATTERS



Platters are recommended for up to 8 people to share

ANTIPASTO PLATTER \$100

Prosciutto, salami, olives, cheese, fruit, crispbreads (LG, VO)

VEGAN PLATTER \$90

Beetroot hummus dip with crudites (capsicum, celery & carrot sticks), pumpkin arancini, tomato & basil bruschetta, baked mushrooms, spring rolls (LD, VG)

VEGETARIAN PLATTER \$95

Money bags, spring rolls, pumpkin arancini, sweet potato wedges, spinach & ricotta rolls with dipping sauce (V)

YUM CHA PLATTER \$90

Dim sims, spring rolls, pork wontons, chicken karaage, prawn crackers, dipping sauces

AUSSIE PLATTER \$110

Sausage rolls, mini pies, mini quiche, dagwood dog bites, mini beef meatballs, dipping sauces

PIZZA PLATTER \$90

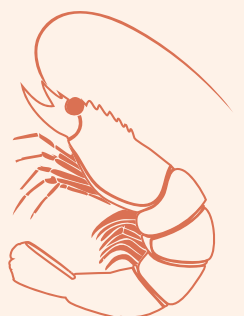
Margherita, meat lovers, BBQ chicken & garlic bread

SEAFOOD PLATTER \$210

Fresh local prawns, oysters, salt & pepper calamari, battered fish bites, half shell scallops, mussels & sauces

GLUTEN FREE PLATTER \$90

Beetroot & hummus dip with crudites (capsicum, celery & carrot sticks), salt & pepper calamari, chicken karaage, pumpkin arancini, mini beef meatballs, dipping sauces (LG)





DIM SIM PLATTER \$50

beef dim sims served with sweet chilli dipping sauce (LD)

SPRING ROLL PLATTER \$55

vegetable spring rolls served with sweet soy dipping sauce (LD, V)

WON TON PLATTER \$50

pork won tons served with sweet chilli dipping sauce (LD, V)

SAUSAGE ROLL PLATTER \$65

beef sausage rolls served with tomato and BBQ sauce

PARTY PIE PLATTER \$60

beef mini pies served with tomato and BBQ sauce

CHICKEN WING PLATTER \$55

wings tossed in buffalo wing sauce, served with ranch dipping sauce

QUICHE PLATTER \$125

mixed quiche served with tomato chutney

CROQUETTE PLATTER \$45

sweet potato croquettes served with roasted garlic aioli

MINI DAGWOOD DOG PLATTER \$125

battered saveloy on a stick, dipped in tomato sauce

SPINACH AND RICOTTA ROLLS PLATTER \$80

spinach and ricotta rolls served with tomato chutney (V)

All platters are served with

**30
pieces**



PLATTERS



BANQUETS

Presented down the middle of your table 'shared style'

AUSSIE ROAST BANQUET \$45PP

'Memories of home'

MAINS

SLOW COOKED LAMB SHOULDER
rosemary jus

CRISPY SKIN ROAST PORK
Nanna's apple sauce

SIDES

ROAST POTATOES, pan juices
MAPLE GLAZED SPICED PUMPKIN
MASHY MINTED PEAS
COLESLAW, buttermilk dressing
SEASONAL GARDEN SALAD
DINNER ROLLS, churned butter

THE ITALIAN | \$69PP

'My other side'

MAINS

PORCHETTA
roasted pork belly rolled with Italian
sausage, fried fig, orange & sage

BAKED SALMON
shaved fennel, citrus & dill

SIDES

CLASSIC POTATO GNOCCHI, tomato napoli,
buffalo mozzarella, torn basil
COS LETTUCE, pear, walnut salad,
blue cheese dressing (GF)
GREEN BEANS, tomatoes, olives, almonds
(DF, GF)
CANDIED BEETROOT, labne, vincotto (GF)
HOUSE MADE FOCACCIA,
confit garlic, oregano



BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending.

Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

