



Function Menu

2 COURSE \$30

3 COURSE \$38

BURPENGARY
Tavern

ENTRÉE

Tandoori chicken salad served in a tortilla bowl drizzled with spiced raita

Asian style pork belly served with crunchy noodle salad & oyster glaze (gfo)

Thai beef salad with house made dressing

Lime & cider prawns on a bed of house made salsa

MAINS

Chicken & Mango Parcel

Grilled chicken breast topped with sliced mango, wrapped in filo pastry & cooked golden with white wine cream sauce, chips & salad

Lamb Rump (GFO)

Tender lamb rump cooked to perfection, served on a bed of roast carrot, parsnip & potato and finished in a red wine jus

Eye Fillet

Tender eye fillet served with caramelized red onion tarte tatin, slow roasted thyme tomato & potato gratin and finished with a red wine jus

Tiger Prawn & Avocado Salad

Prawns, avocado & asparagus tossed through a red onion, cucumber, tomato & mesclun leaf salad with a house made sweet chilli & aioli dressing

DESSERTS

White chocolate fantasy tart

Sticky date pudding

Pineapple & passion fruit doughnuts

Coconut pannacotta

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