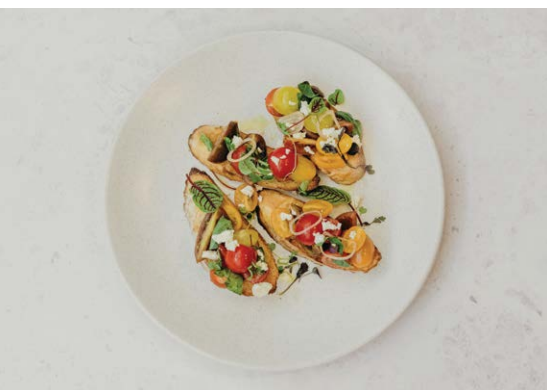




FUNCTIONS & EVENTS



CONTACT OUR EVENTS TEAM TODAY • 0413 332 585
FUNCTIONS@LONEPINETAVERN.COM.AU

LONE PINE
TAVERN

OUR SPACES



THE COVE

Celebrate your next event in our leafy oasis just off the Courtyard.

Have your choice of booking the entire space privately for larger events or half the area for a smaller function.

Seated capacity half space / 50
Seated capacity full space / 100



THE PINE ROOM

Exclusively hire the Pine Room for your private function. This is the perfect space for a corporate function, remembrance event or large milestone celebration equipped with a private bar, AV system and TVs for presentations and slide shows

Standing capacity / 120



THE BISTRO

Hire a section of our newly renovated bistro for your next lunch or dinner function.

The bistro is accessible to everyone and for all occasions. This is the perfect space for your birthday, engagement or a special milestone celebration.

Standing capacity / 60
Seated capacity / 36

OUR SPACES



THE COURTYARD

Impress your guests by hiring our Courtyard, perfect for larger social or corporate events.

This newly renovated alfresco area provides excellent natural light and luscious greenery, creating the ultimate tropical escape.

Standing capacity / 200

Seated capacity / 100

Our spaces can be combined to create a larger area for your event; please enquire with our team to discuss your options and let us help bring your dream to life.



PLATTERS

HOT SEAFOOD PLATTER

Prawn twisters, beer battered fish, panko king prawns, chips, tartare sauce, lemon wedges

\$140 | 40 mixed pieces

COLD SEAFOOD PLATTER

500g Australian king prawns, 1 dozen Sydney rock oysters, Tasmanian smoked salmon, cocktail sauce, lemon wedges

\$180 | serves 8-10

AUSSIE PLATTER

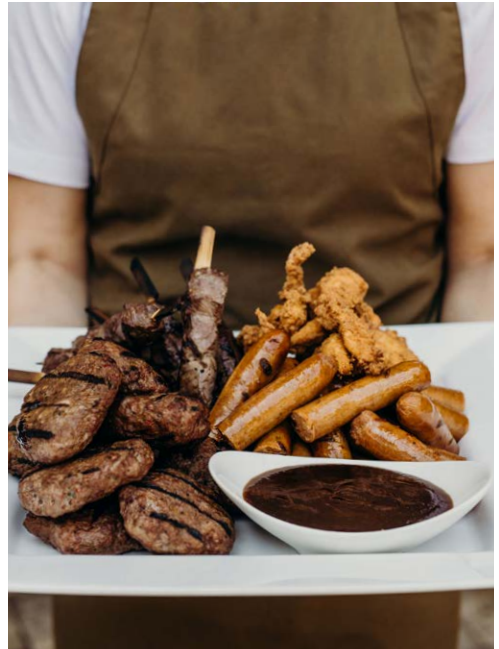
Party pies, sausage rolls, prawn twisters, chips, tomato sauce

\$150 | 60 mixed pieces

BBQ MEAT PLATTER

Lamb rissoles, Angus beef souvlaki skewers, beef chipolatas, southern fried chicken, BBQ sauce

\$140 | 60 mixed pieces



*Minimum of 4 platters required for each function booking, excludes Fruit Platter and Mini Muffin Platter

PLATTERS

PENNE PASTA PLATTER

Penne pasta with creamy bacon and mushroom boscaiola or roasted vegetables and napolitana sauce (choice of one)

\$95 | serves 8-10

LINGUINE PASTA PLATTER

Linguine pasta with carbonara and smoked bacon or creamy wild mushroom (choice of one)

\$95 | serves 8-10

COCKTAIL PLATTER

Cheeseburger spring rolls, cocktail samosas, mushroom and parmesan arancini, chips, sweet chilli sauce, tomato sauce

\$120 | 60 mixed pieces

SANDWICH PLATTER

Ham, cheese and tomato, roast chicken and lettuce, egg and mayonnaise, tuna, red onion and mayonnaise (vegetarian available)

\$100 | 80 mixed pieces

FRUIT PLATTER

Selection of fresh seasonal fruit

\$55 | serves 8-10

MINI MUFFIN PLATTER

Blueberry and chocolate (v)

\$55 | 30 mixed pieces



*Minimum of 4 platters required for each function booking, excludes Fruit Platter and Mini Muffin Platter

BUFFET MENU

\$34pp: Your choice of 2 main dishes, 2 hot sides and 2 salads

\$39pp: Your choice of 2 main dishes, 3 hot sides, 2 salads and bread rolls

\$49pp: Your choice of 3 main dishes, 3 hot sides, 3 salads and 2 desserts

Minimum 30 people

MAIN DISHES

Twice Cooked Pork Belly

Served with gravy (gf, df)

Chicken Schnitzel Plate

Sliced and served with gravy

Vegetarian Lasagne

Grilled eggplant, zucchini, sweet potato, bechamel sauce, napolitana, mozzarella (v)

Gnocchi

Tomato, mushroom and spinach sauce, parmesan (v, gf, dfo, vgo)

Beef Massaman Curry

Coconut cream, fried shallots (gf, df)

Shaved Leg Ham

With dijon cream

Spiced Roast Chicken Breast

House romesco sauce (df)

HOT SIDE DISHES

Steamed Basmati Rice (gf, vg)

Roasted Chat Potatoes (gf, vg)

Spiced Roasted Pumpkin (gf, vg)

Mashed Potatoes (gf, v)

Roasted Seasonal Vegetables (gf, vg)

SALADS

Greek Salad (gf, v, vgo)

Caesar Salad

Garden Salad

with lemon vinaigrette (gf, vg)

Potato Salad

with mayonnaise dressing (gf, v)

Moroccan Salad

With pine nuts, pickles, rocket and mint (gf, vg)

Mixed Leaves

Cucumber and honey mustard dressing (gf, vg)



(gf) Gluten Free (df) Dairy Free (v) Vegetarian (vg) Vegan (vgo) Vegan Option Available (dfo) Dairy Free Option Available

BUFFET MENU

\$34pp: Your choice of 2 main dishes, 2 hot sides and 2 salads

\$39pp: Your choice of 2 main dishes, 3 hot sides, 2 salads and bread rolls

\$49pp: Your choice of 3 main dishes, 3 hot sides, 3 salads and 2 desserts

Minimum 30 people

PREMIUM UPGRADE OPTIONS

Slow Cooked Braised Lamb Shoulder

Served with tzatziki and pita on the side

+\$2pp (gfo, dfo)

Pan Fried Barramundi or Salmon Fillet

Served with salsa verde and truss tomatoes

+\$3pp (gf, df)

Angus Sirloin

Sliced and served with chimichurri

+\$3pp (gf, df)

MINI DESSERT TABLE

Your choice of 2 desserts for \$10pp

Mini Chocolate Mud Cakes

Sticky Date Pudding

Passionfruit Cheesecake

Seasonal Fruit (gf, vg)

Mini Chocolate Brownies



(gf) Gluten Free (df) Dairy Free (v) Vegetarian (vg) Vegan (vgo) Vegan Option Available (dfo) Dairy Free Option Available

SEATED MENU

Two Course · \$49pp | Three Course · \$59pp

Please choose two from each section
Meals will be served as an alternate drop

ENTRÉE

Heirloom Tomato Bruschetta

Whipped ricotta, red onion, fresh basil (v)

W.A. Grilled Octopus

Olives, roast potato, tapenade, chilli oil, feta

Prosciutto and Mozzarella

Crisp fennel, balsamic and basil oil

Garlic Prawns

Napolitana sauce, fresh basil, charred sourdough

Sun-dried Tomato Arancini

Bocconcini, basil aioli (v)

Mini Chicken Souvlaki

Flat bread, tzatziki, Greek salad

Charred Seasonal Vegetables

Roasted red pepper puree, garden peas, cold pressed virgin olive oil (v)

MAIN

Pan Fried Chicken Breast

Marinated in garlic and herbs, feta, crispy potatoes, broccolini, garlic aioli

Cone Bay Barramundi

Roasted chat potatoes, truss tomatoes, seasonal greens, salsa verde, lemon

300g Roasted Lamb Rump

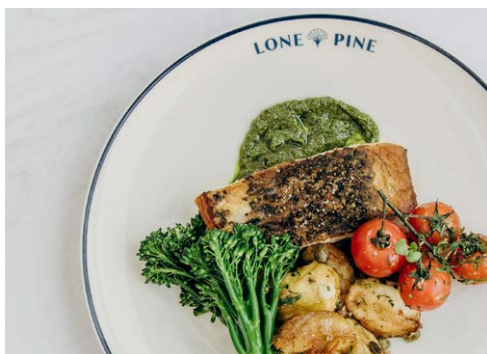
Preserved lemon and shallot mash, garden peas, baby carrots, red wine sauce

300g Riverine Rump Steak

180 day grain fed, chips, salad, choice of sauce

Pan Fried Crispy Skin Salmon

Roasted broccoli, pea puree, garden peas, lemon



Please note there is a minimum of 30 people required for this menu.

*All menus are subject to change due to availability and seasonality of produce.

All efforts will be made to substitute for comparable products. All dietary requirements need to be advised 7 days prior to arrival.

If you wish to bring a cake, there is a \$20 cakeage fee which includes cutting, serving on a platter, plates and cutlery.

SEATED MENU

Two Course • \$49pp | Three Course • \$59pp

Please choose two from each section
Meals will be served as an alternate drop

DESSERT

Mini Pavlova

Fresh berries, vanilla mascarpone, coulis (v)

Vanilla Bean Pannacotta

Seasonal fruits (v)

Chocolate Fudge Brownie

Chocolate ganache, chocolate ice cream (v)

House Made Cannolis

Mascarpone, vanilla and pistachio (v)

Baked Berry Cheesecake

Fresh berries, ice cream (v)

Seasonal Fruit Plate

Coconut yoghurt (v)



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REMEMBRANCE

\$24pp

Filtered Tea and Coffee Station

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Assorted Finger Sandwiches

Ham, cheese and tomato

Tuna and cucumber

Chicken, mayonnaise and lettuce

Sausage Rolls

Meat Pies

Cocktail Spring Rolls

Mini Samosas

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Your choice of

Scones with jam and cream

or assorted muffins

*Add on any of our platters
for a more substantial serving*



This is designed to be a light food offering, for more substantial catering please discuss with your event coordinator.

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CONFERRNCING

Half Day Delegate Package - \$39pp

Includes lunch with your choice of morning or afternoon tea

Full Day Delegate Package - \$49pp

Includes morning tea, lunch and afternoon tea

Minimum 20 people

MORNING TEA

Filtered Tea and Coffee Station

Assorted Mini Muffins

Assorted Biscuits

Danishes

Fresh Seasonal Fruit Plate

AFTERNOON TEA

Filtered Tea and Coffee Station

Assorted Mini Muffins

Assorted Biscuits

Dips and Crudites

Local Cheese Board

Lavosh, dried fruits

Fresh Seasonal Fruit Plate

LUNCH

A la carte or pre-order from the following:

Lone Pine's Famous Beef Burger

Angus pattie, American cheese, crispy bacon, onion rings, tomato, lettuce, pickles, garlic aioli, chips

Crispy Chicken Burger

Lettuce, tomato, Swiss cheese, Chipotle mayo, chips

250g Classic Chicken Schnitzel

Chips, salad, choice of sauce

Wild Mushroom Linguini

Mixed mushrooms, cream, truffle oil, parsley, parmesan (v)

Roast Pumpkin Salad

Roasted spiced pumpkin, spinach, Persian feta, snow peas, edamame, mixed herbs, pepitas, currants, house vinaigrette (v)

Morrocان Lamb Salad

Roast pumpkin, baby beets, spinach, chickpeas, feta, tzatziki

250g Rump Steak

180 day grain fed, chips, salad, choice of sauce

Assorted Sandwiches and Wraps

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LONE PINE

TAVERN

www.lonepinetavern.com.au

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