



FUNCTIONS & EVENTS



CONTACT OUR EVENTS TEAM TODAY • (02) 9625 8475
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 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



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.

Seated capacity / 70

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

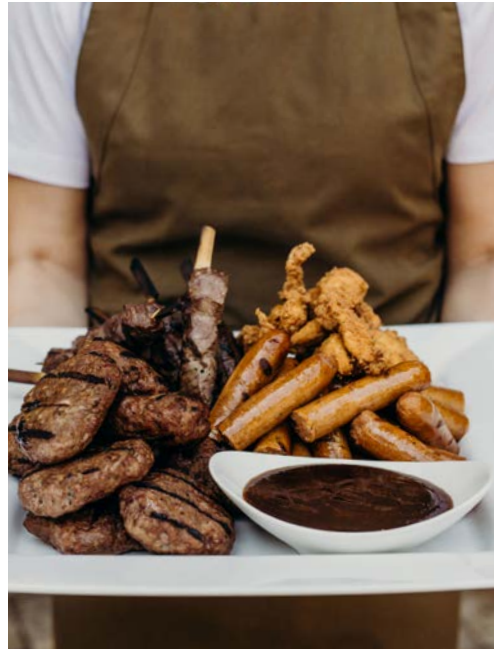
Party pies, sausage rolls, prawn twisters, chips, tomato sauce

\$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



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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

Please note that this is not an all-you-can-eat buffet, and the food will be portioned based on the size of your group. Additional platters can be added on request.

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)

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)

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)



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

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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



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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.

*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.



LONE PINE

TAVERN

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