

MIDDLETON TAVERN

EST 1991

SET MENU OPTIONS

Thank you for your enquiry to hold your function with us. Please find below our Set Menu Options. Set menus are available for **groups of 15 or more** and are not available on Public Holidays.

We have a large bistro that can cater for groups of all sizes, catering for groups up to 280 people, with a private function room that can seat approximately 85 people which features a 75" TV - available for any presentations or pictures and a dual microphone set up with a lectern. All Set Menus include access to our extensive Salad Bar and Hot Vegetable Bar.

We pride ourselves on good quality meals and friendly service. Should your group have any dietary requirements we can tailor a Set Menu to suit your needs. If you would like us to help you further, then please do not hesitate to contact us.

A \$2 Surcharge per head applies to Set Menu's on Weekends.

MENU 1: \$25

Main: **Oven Baked Barramundi** topped with a herb butter, served with chips
Roast Pork served with gravy, crackling, roast potatoes & apple sauce

Dessert: **Hot Apple Crumble** served with ice-cream & cream
Sticky Date Pudding served with ice-cream & cream

MENU 2: \$30

Main: **Herb Crusted Oven Baked Barramundi** served with chips & tartare sauce
Roast Beef served with gravy & roast potatoes
Chicken Schnitzel topped with gravy & served with chips

Dessert: **Hot Apple Crumble** served with ice-cream & cream
Cheesecake served with ice-cream & cream

MENU 3: \$40

Entrée: **Soup of the Day**
Chicken Satay Skewer served with rice

Main: **Herb Crusted Oven Baked Barramundi** on smashed potato, served with green vegetables & herb aioli
Roast Lamb served with gravy, roast potatoes & mint sauce
Oven Baked Chicken Breast topped with a creamy mushroom sauce served with chips

Dessert: **Cheesecake** served with ice-cream & cream
Chocolate Brownie with a chocolate ganache served with ice-cream

MENU 4: \$48

Entrée: **Creamy Garlic Prawns** served with steamed rice
Crumbed Camembert served with a cranberry sauce

Main: **Slow Cooked Beef Sirloin** topped with a red wine & mushroom jus served with vegetables
Atlantic Salmon Salad with a creamy aioli dressing
Oven Baked Chicken Breast stuffed with spinach and sundried tomatoes served with potato mash, vegetables & hollandaise sauce.

Dessert: **Churros** served with a chocolate dipping sauce, cream & ice-cream
Cheesecake served with ice-cream & cream

Prices correct from 1st January 2026