

FUNCTION



PACKAGE



THE COURTYARD

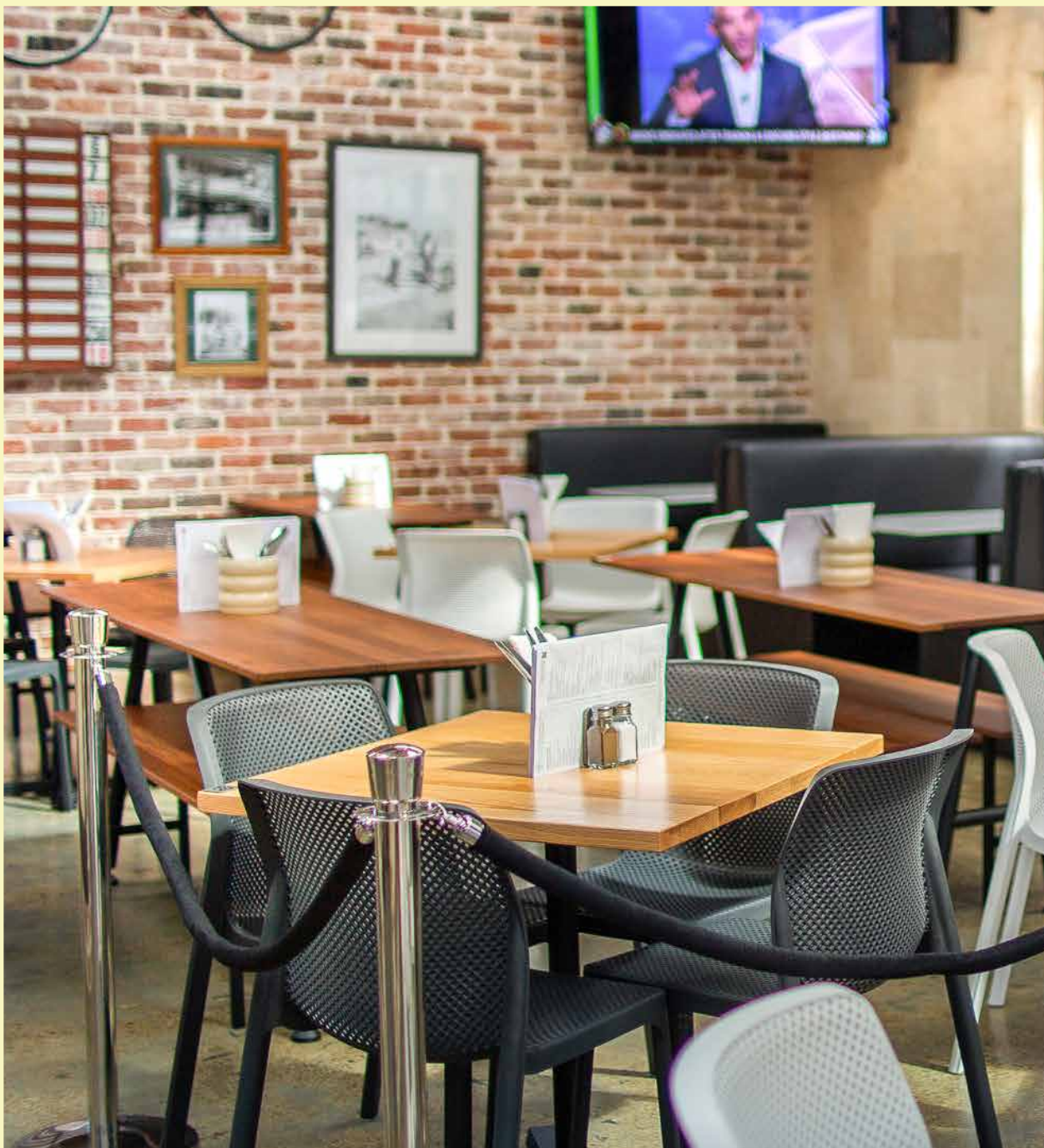
The Courtyard is an inviting open-air space located at the front of our venue, framed by classic red brick and lush palms that create a laid-back, relaxed feel.

Ideal for casual celebrations and relaxed catch-ups, this vibrant area is furnished with a mix of high and cocktail tables, making it a versatile setting for birthdays, casual get-togethers, or work drinks.

The Courtyard offers a refreshing atmosphere with plenty of sunshine and character.

CAPACITY: 25-50 guests



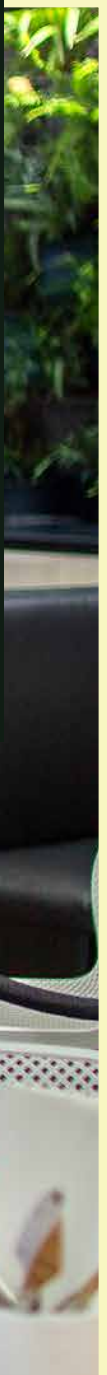


THE DINING HALL

Located at the heart of the venue, The Dining Hall is a spacious and adaptable area that blends rustic charm with modern comfort.

Featuring a mix of low tables and comfortable booths, exposed timber beams, and ambient lighting, the scene is set perfectly for everything from birthday celebrations to engagement parties and group dinners.

CAPACITY: 30-125 guests





THE DECK

Perched above the Beer Garden, the Deck is an elevated, breezy space surrounded by palms and shaded with overhead sails.

Featuring a mix of high and cocktail tables, it offers a relaxed yet lively setting that overlooks the busy Beer Garden.

Perfect for big celebrations wanting a more private space.

CAPACITY: 50-75 guests



THE BEER GARDEN

Tucked away at the rear of the venue, The Beer Garden is an open-air space designed for easy-going gatherings.

With exposed aggregate concrete floors, greenery all round, and a large screen perfect to watch live sports, it's the ideal spot to kick back with friends over drinks.

Able to be booked for semi-private or private functions, making it a great flexible space for a wide range of celebrations.

CAPACITY: 30-175 guests



TASTE BICTON TAVERN



PLATTERS – 24 PIECES

TRIO OF DIPS v, vg, gfo	75
toasted focaccia, house made dips, olives, evoo + gluten free bread alternative \$8	
SAUSAGE ROLLS	120
house made chorizo sausage rolls served with tomato sauce	
BEEF PIES	120
house made ale braised, beef pies served with tomato sauce	
BRISKET CROQUETTES	100
smoked beef brisket crouquettes served with aioli	
MINI QUICHES v	120
house made mini quiches with roast pumpkin and feta	
SUNDRIED TOMATO AND MOZZARELLA ARANCINI v	100
sundried tomato and mozzarella arancini with saffron aioli	
SEAFOOD PLATTER	140
salt & pepper calamari, beer battered local snapper goujons, panko crumbed prawn cutlets with lemon wedges, tartar sauce	
OYSTERS (2 DOZEN) gf	120
served with lemon wedges, tabasco & shallot vinaigrette, natural or killpatrick	

v: vegetarian, vg: vegan, gf: gluten free



TASTE BICTON TAVERN



PLATTERS – 24 PIECES

PORK BELLY BITES 100
plum sauce marinated pork belly bites with sesame

CHICKEN SKEWERS gfo 100
lemongrass marinated chicken, satay sauce and crushed peanuts

GREEK PLATE gfo 120
chargrilled lamb cutlets, flat bread with toum, tzatziki citrus gremolata and lemon wedges

FRUIT PLATTER 100
seasonal fruit, greek yoghurt, mixed nuts

GRAZING BOARD gfo 120
chefs selection of cured meats, local cheeses, dried fruits, season fresh fruit, mixed nuts, quince, olives, crackers and toasted focaccia
+ gluten free bread alternative \$8

SLIDER PLATTERS 130
your choice of:
smokey chipotle pulled pork
crispy chicken
mushroom & guacamole (v)

v: vegetarian, vg: vegan, gf: gluten free



TASTE BICTON TAVERN



PIZZAS – ALL SERVED ON A SAN MARZANO TOMATO BASE WITH MOZZARELLA

MARGHERITA v, vgo, gfo 22
fior de latte, fresh basil

HAWAIIAN gfo 25
ham, pineapple, jalapeño

PROSCIUTTO gfo 28
cherry tomato, rocket, grana panado

MEAT LOVERS gfo 28
mozzarella, olives, artichoke, mushroom, spinach, danish fetta

VEGETARIAN v, vgo, gfo 27
olive, artichoke, mushrooms, spinach, feta, chilli

ITALIAN SAUSAGE gfo 28
pork fennel sausage, red onion, honey mustard vinegar, rocket

GARLIC PRAWN gfo 29
red onion, chilli, parsley

SMOKEY BACON gfo 28
sauteed leek, baby spinach

+ gfo/gluten free base | vegan cheese 8

v/o: vegetarian/option, vg/o: vegan/option
gf/o: gluten free/option



TERMS & CONDITIONS

To secure the date for your reservation we require a \$200 deposit which is deducted from your catering order or bar tab.

We allow decorations within reason, nothing too large and nothing that has to be pinned into the walls.

Food orders must be ordered and paid for a minimum of 10 business days in advance. Anything within this time frame cannot be guaranteed and will need confirmation.

We do not allow any outside food or drinks to be brought into the venue, unless agreed prior with venue management. You're welcome to bring your own cake, if you'd like staff to cut and serve it to your guests there is a \$25 cakeage fee.

If you would like to come down and view any of the spaces we offer, we would be more than happy to arrange a time to show you around the venue.

The venue reserves the right to charge for any damage or costs incurred as a result of the function.