



Banquet menus

Thank you for choosing to celebrate your special occasion here with us at The Glenelg Public House. For groups of 7 guests or more we require you to choose one of our two banquet menus.

These menus are sharing style, with ample food for everyone. All of the dishes will be placed in the center of the table and each guest has their own share plate. No decisions to make on the night, no fuss and no food envy.

Have dietary requirements? Let us know as soon as possible and no later than 24 hours before your event so chef can alter the menu accordingly. Note that alterations will be just for guests with dietary requirements

Please remember all of our menus are subject to regular changes due to the use of seasonal and fresh produce. Please use the following menus as a guide, however there may be changes on the night of your event.

If you have any questions, please email info@theglenelgpublichouse.com.au or call 07 5575 2284.

\$70 banquet menu

Please keep in mind that due to the use of seasonal and fresh produce, all of our menus are subject to regular changes.

provençal olives

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chicken liver parfait, spiced plum, truffle butter, brioche

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beef tartare, tapioca crisp, cured egg yolk

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pumpkin arancini, pistachio, whipped goats curd

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gnocchi, truffled cream, mushrooms, pecorino

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whole flat iron/500g/angus/wanderer/lockington, vic/
mb2+ barley fed

marinated in chilli, garlic, parsley, lemon

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t-bone/1kg/angus/black onyx/glen innes, NSW/mb3+,270 days
grain fed

a selection of side dishes and sauces

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hot dark chocolate chip cookie, chocolate ice cream

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classic crème brûlée

\$90 banquet menu

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provençal olives

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chicken liver parfait, plum jam, truffle butter, brioche

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southern fried chicken wings, blue cheese, dill pickle

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roast bone marrow, onion jam, mustard, toast

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gnocchi, truffled cream, mushrooms, pecorino

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sirloin/500g/wx/rangers valley/glen innes nsw/mb5+

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t-bone/1kg/angus/pure black/glen innes, NSW/mb3+, grain
fed

a selection of side dishes and sauces to share

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chocolate cookie, chocolate ice cream

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apple crumble, butterscotch sauce, vanilla bean ice cream