

Trinity Beach
Tavern

YOUR EVENT. YOUR WAY

WHATEVER YOUR EVENT, CELEBRATE IT IN STYLE AT TRINITY BEACH TAVERN. BE IT A BIRTHDAY, CORPORATE EVENT, ENGAGEMENT SOIREE, HENS PARTY, OR ANYTHING IN BETWEEN, WE ARE HERE TO HELP BRING YOUR NEXT CELEBRATION TO LIFE.

WITH SPACES FOR 2 TO 250 GUESTS AND A FLEXIBLE ATTITUDE TO SUIT, REACH OUT TO OUR TEAM TO START BRINGING YOUR EVENT TO LIFE TODAY!

THE IMPORTANT BITS: PLEASE NOTE WE HAVE A MINIMUM SPEND IN PLACE ON FRIDAY NIGHT, SATURDAY NIGHT, AND SUNDAY LUNCH. SPEAK WITH OUR TEAM TODAY FOR MORE DETAILS.

GET IN TOUCH



PLATTERS

GRAZING-STYLE CROWD-PLEASERS
EACH PLATTER IS SUITABLE FOR 10-12 PAX

ANTIPASTO \$100

ASSORTED COLD CUTS, MARINATED OLIVES, GRILLED VEGETABLES, AUSTRALIAN CHEESES, TOASTED SOUR DOUGH

SEAFOOD PLATTER \$150

FRESH LOCAL PRAWNS, FLASH FRIED CALAMARI, CRUMBED SCALLOPS, BATTERED FISH BITES, MUSSELS, FISH CAKES, ACCOMPANYING SAUCES.

PIZZA PLATTER \$90

ITALIAN, MARGHERITA, HAM & PINEAPPLE, CHIPS & SAUCES.

WINGS PLATTER \$70

BUFFALO SAUCE, HONEY SOY, BLUE CHEESE & RANCH

VEGETARIAN PLATTER \$85

SAMOSAS, SPRING ROLLS, FRIED ARANCINI, HALLOUMI FRIES, PICKLE CHIPS, GARLIC BREAD, ACCOMPANYING SAUCES.

AUSSIE PLATTER \$85

MINI MEAT PIES, SAUSAGE ROLLS, QUICHE, MEATBALLS, WINGS.

FRUIT PLATTER \$60

VARIETY OF SEASONAL FRUIT FROM OUR LOCAL SUPPLIER

SET MENU

ALL COURSES SHARED ALTERNATE DROP.
2 COURSE \$55 | 3 COURSE \$65

ENTREE (SELECT TWO)

SALT & PEPPER SQUID (GF) (DF)
LIME AIOLI

SMALL GRAZING PLATE (GFO)
CURED MEATS, CHEESE, HOUSE DIPS, SOURDOUGH

BEEF CARPACCIO
THINLY SLICED EYE FILLET, CRISPY CAPERS, RED ONION, ROQUET, PARMESAN,
EXTRA VIRGIN OLIVE OIL DRIZZLE

DUCK SHANKS
CRISPY DUCK SHANKS, HOISIN SAUCE, TOASTED SESAME

GRILLED WATERMELON SALAD (GF)(DF)(V)
SPINACH, ROCKET, PEAS, CHERRY TOMATOES

MAINS (SELECT TWO)

CONFIT DUCK
MARYLAND DUCK, PAN-FRIED GNOCCHI, WILD MUSHROOM, PEACH BOURBON JAM, JUS

250G RUMP
GRAIN FEED BEEF, ROAST CHAT POTATOES, BROCCOLINI, RED WINE JUS

TRINITY CHICKEN
CHICKEN BREAST, BALSAMIC ONIONS, GARLIC MASH, BROCCOLINI, BABY SPINACH,
PESTO CREAM SAUCE

MARKET FISH
SWEET POTATO PUREE, BOK CHOY, EDAMAME BEANS, SOY BROTH

PORK BELLY PORCHETTA
SPICE RUBBED PORK BELLY, RED APPLE SLAW, CELERIAC PUREE, GLAZE

RISOTTO VERDE (V)
ARBORIO RICE, GARDEN PEAS, SPINACH, FETTA, PARMESAN CRISP & FRIED MINT

DESSERT (SELECT TWO)

STICKY DATE PUDDING (V)
WARM STICKY DATE PUDDING, BUTTERSCOTCH SAUCE, WHIPPED CREAM

CHEESECAKE (V)
WHIPPED CREAM, MINT, BERRIES

PAVLOVA (V)
MIXED BERRY COMPOTE, WHIPPED CREAM

GF - GLUTEN FRIENDLY GFO - GLUTEN FRIENDLY OPTION DF - DAIRY FREE V - VEGETARIAN
PLEASE SPEAK TO OUR TEAM ABOUT ANY DIETARY REQUIREMENTS SO WE CAN ASSIST ACCOMMODATE ALL GUESTS.

GET IN TOUCH

Have QS? We've GOT A'S!
DROP US an enquiry via THE QR BELOW, and our
INCREDIBLE team WILL BE IN TOUCH.



QR NOT WORKING? Head TO
[TRINITYBEACHTAVERN.COM.AU/FUNCTIONS](https://trinitybeachtavern.com.au/functions)
WEBSITE NOT WORKING? WE'LL FIRE MARKETING.

YOUR EVENT. YOUR WAY

trinitybeachtavern.com.au