

FUNCTIONS & EVENTS

MANGO
— HILL —
TAVERN

FUNCTIONS & events at

MANGO
— HILL —
TAVERN

Cnr ANZAC AVE and, HALPINE DR,
MANGO HILL QLD 4509

info@ausvenueco.com.au

(07) 3051 7612

www.mangohilltavern.com.au

[@mangohilltavern](https://www.instagram.com/mangohilltavern) [f /themangohilltavern](https://www.facebook.com/themangohilltavern)

FUNCTIONS AT MANGO HILL TAVERN

MANGO HILL TAVERN IS LOCATED IN THE HEART OF MANGO HILL QLD. WITH SWEEPING ALFRESCO DINING, A LARGE SPORTS BAR AND A GENEROUS INDOOR OUTDOOR PLAY AREA ALL THE ACTION IS HAPPENING HERE!

WITH A RANGE OF SPACES AVAILABLE AND AN EXPERIENCED FUNCTIONS TEAM READY TO HELP YOU PLAN AN UNFORGETTABLE EVENT, MANGO HILL TAVERN IS THE PERFECT PLACE FOR YOUR NEXT EVENT OR PARTY!

WHETHER YOU'RE CELEBRATING A MILESTONE EVENT WITH A LAVISH COCKTAIL PARTY OR ARE SIMPLY AFTER A SPACE FOR CASUAL DRINKS WITH FRIENDS, WE HAVE THE PERFECT SPACE FOR ANY OCCASION.

PLEASE FEEL FREE TO ASK OUR STAFF ABOUT HOW WE CAN HELP YOU PLAN YOUR NEXT BIG EVENT.



Terrace - 35 Seated | 45 Standing



Alcove - 50 Seated



Sports Bar - 30 Seated | 80 Standing



MORNING & AFTERNOON TEA MENU

SPECIALTY TEA & COFFEE **4.50 PP**

1 ITEM **8.0 PP**

2 ITEMS **10.0 PP**

3 ITEMS **12.0 PP**

ASSORTED SLICES
GOURMET BISCUITS

HOUSE MADE SCONES WITH JAM & CREAM

MINI ASSORTED MUFFINS

SELECTION OF ASSORTED CAKES

ASSORTED FINGER SANDWICHES

BACON & EGG CROISSANTS

SEASONAL FRESH FRUIT PLATTER

LUNCH MENU

WORKING LUNCH 15.0 PP

SELECTION OF GOURMET SANDWICHES

SEASONAL FRUIT PLATTER

BUSINESS LUNCH 20.0 PP

ASSORTMENT OF GOURMET WRAPS

CRUSTY & KNOTTED ROLLS
WITH ASSORTED FILLINGS

WARM SPANISH FRITTATA WITH GARDEN SALAD

SEASONAL FRESH FRUIT PLATTER

BOARDROOM BUFFET 25.0 PP

SELECTION OF FRESHLY BAKED BREAD ROLLS

ROASTED LEMON & THYME CHICKEN PIECES

SELECTION OF SLICED DELI MEATS

RUSTIC POTATO SALAD

ROASTED ROOT VEGETABLE SALAD

SELECTION OF MUSTARDS & CONDIMENTS

AUSTRALIAN FINE CHEESES

SEASONAL FRESH FRUIT PLATTER

COCKTAIL PLATTER MENU

EACH PLATTER IS DESIGNED FOR 10 TO 12 PEOPLE

BREAD & DIPS 45.0

3 HOUSE MADE DIPS

OIL INFUSED TURKISH BREAD

GARLIC TOASTED CIABATTA

DELI PLATTER 90.0

ASSORTED DELI MEATS

HOUSE MADE DIPS

ASSORTMENT OF AUSTRALIAN CHEESES

DRIED & FRESH FRUIT

TOASTED NUTS

MIXED OLIVES

OIL INFUSED TURKISH BREAD

ASSORTMENT OF CRACKERS

CHEESE & FRUIT PLATTER 80.0

ASSORTMENT OF AUSTRALIAN CHEESES

ASSORTMENT OF CRACKERS

FRESH & DRIED FRUIT

ANTIPASTO PLATTER 65.0

HOUSE MADE DIPS

MIXED OLIVES

VARIETY OF VEGETABLE CRUDITES

ASSORTMENT OF AUSTRALIAN CHEESES

SUN DRIED TOMATOES & FETTA

PICKLED VEGETABLES

CRACKERS & BREAD

HOT PLATTER SELECTION

30 PIECES ON THE PLATTER

- ASSORTED MINI QUICHES **80.0**
- GOURMET SAUSAGE ROLLS **60.0**
- TANDOORI CHICKEN SKEWERS **80.0**
- VEGETABLE SPRING ROLLS & SAMOSA **40.0**
- SPINACH & RICOTTA PARCELS **50.0**
- DOUBLE MONEY BAGS **45.0**
- PEPPER BEEF PIE **70.0**
- FETTA & PEPPERS FRITTER **60.0**
- CHEESEBURGER SPRING ROLLS **110.0**
- MAC & CHEESE CROQUETTES **80.0**
- SALT & PEPPER CALAMARI **50.0**
- PORK & PRAWN POT STICKERS **70.0**
- BBQ PORK BUNS **90.0**
- SELECTION OF PIZZA BITES **70.0**
- MUSHROOM & TALEGGIO ARANCINI **70.0**

SUBSTANTIAL COCKTAIL MENU

8.0 PER PIECE MINIMUM ORDER OF 10

- CHICKEN PARMY SLIDERS
- BUTTER CHICKEN CURRY WITH JASMINE RICE
- CRISPY ASIAN NOODLE SALAD WITH SEARED BEEF OR CHAR GRILLED CHICKEN
- BEER BATTERED FISH & CHIPS WITH TARTARE
- ANGUS BEEF SLIDER WITH TOMATO, CHEESE, LETTUCE
- SPAGHETTI CARBONARA
- SPAGHETTI BOLOGNESE
- CHICKEN CAESAR SALAD

ENTRÉE SET MENU

- ALTERNATE DROP
- 2 COURSE **45.0 PP**
- 3 COURSE **52.0 PP**
- BREAD ROLLS & BUTTER
- SOUP OF THE DAY WITH CHEESE GARLIC BREAD
- COCONUT PRAWNS WITH CRISPY ASIAN NOODLE SALAD
- SOUTHERN FRIED CHICKEN CAESAR SALAD
- MUSHROOM ARANCINI WITH GOATS CURD, ROASTED PUMPKIN SALAD
- KOREAN STYLE PORK BELLY WITH BOK CHOY & GINGER CARAMEL
- SMOKED SALMON WITH BELLINI, WATERCRESS & HORSE RADISH CREAM

MAINS

- BRASIED LAMB SHANK WITH ROASTED ROOT VEGETABLES & RED WINE JUS
- 250G RUMP WITH MASH, BROCCOLINI, MUSHROOM & RED WINE JUS + 70g EYE FILLET
- CRISPY PORK BELLY WITH SWEET POTATO MASH, GREENS, APPLE JUS
- CARAMELISED CHICKEN BREAST WITH COUS COUS, ASPARAGUS, WILD MUSHROOM CREAM SAUCE
- ATLANTIC SALMON WITH FENNEL, TOMATO, LEMON BUTTER

DESSERTS

- CHOCOLATE BROWNIE WITH BITTER SWEET CHOCOLATE SAUCE & SALTED CARAMEL ICE CREAM
- APPLE CRUMBLE WITH BRANDY CUSTARD & CLOTTED CREAM
- STICKY DATE PUDDING WITH TOFFEE SAUCE & VANILLA BEAN GELATO
- WILD BERRY CHEESECAKE WITH STRAWBERRY COMPOTE & CREAM

MANGO
— HILL —
TAVERN

 @mangoHILLtavern  /themangoHILLtavern
www.mangoHILLtavern.com.au