



SEASONAL MENUS

NOVEMBER/DECEMBER 2017



Thank you for considering **The Local Taphouse** for your next event.

The Local Taphouse is a European-inspired neighbourhood tavern specialising in craft beer, great food and a warm welcome. We opened back in 2008 and are proud to be one of the most awarded craft beer venues in Australia, including being the **TimeOut People's Choice Best Pub in 2017**.

We'd love to help make your next event this festive season a memorable one.

Please read on for set menu and drinks package options.





SET MENUS

The Local Taphouse sharing menus are a great way to dine with groups of 6 or more guests. Whether you're in a private function space or just enjoying a meal on the terrace, choose from one of two menus sure to impress (must be booked at least 7 days in advance).

HOST A ROAST - \$45^{PP}

OPTIONAL ENTRÉE (SHARED)

Additional \$10^{pp}

Please select from one of our rotating entrée offerings.

MAINS (CHOOSE 2)

Vegetarian mains may be catered for separately.

All mains are served with roast potatoes & jus and are gluten free.

Twice-cooked pork belly, crackling

Slow-roasted lamb shoulder, rosemary, garlic

While-roasted organic chicken

Slow-cooked pasture-fed sirloin, cooked medium

SIDES (CHOOSE 3)

Green beans, Jersey feta and almonds

Cauliflower & cheese

Roasted carrots

Apple & fennel 'slaw

Mixed grains, cauliflower, preserved lemon & pistachio

Ratatouille & sourdough

OPTIONAL DESSERT (SHARED INDIVIDUALLY)

Additional \$10^{pp}

Please select from our current dessert offerings.

CHRISTMAS ROAST - \$60^{PP}

MAINS

Roast free-range turkey with cranberry sauce

Porchetta, chestnut and sage stuffing

SIDES

Truffled Mac n' cheese

New season roasted Kipfler potatoes & carrots

Green beans with Jersey feta

OPTIONAL DESSERT (SHARED INDIVIDUALLY)

Additional \$5^{pp}

Christmas pudding with brandy custard (V)

GRAZING

For standing / cocktail style events, **canapés** can be ordered by the platter or served per person for a wider variety. Please ask to see our most recent **canapé** menu.

2 HOUR CANAPÉ PACKAGE

FOUR CHOICES - \$20pp

FIVE CHOICES - \$25pp

SIX CHOICES - \$30pp





DRINKS

All beverage packages are based on **3 hours**, however these be can extended for an additional per head cost. Our tap list changes daily to continuously showcase the best in craft beer from Australia and around the world. We always have a wide range of styles to cater for all tastes.

STANDARD - \$45^{PP}

House sparkling
House white
House red
House beers
Willie Smiths Organic Apple Cider
Light beer, juices and soft drinks

PREMIUM - \$60^{PP}

Premium sparkling
Premium white
Premium red
Premium beers
Willie Smiths Organic Apple Cider
Light beer, juices and soft drinks

PLATINUM - \$75^{PP}

All wines by the glass
Tap beer & cider
Basic spirits
Light beer, soft drink & juice



FINE PRINT

Guest attendance numbers must be finalised at least 10 days prior to your event (or upon booking if less than 10 days in advance). This number will dictate final charges on all set menus/drink packages regardless of if your guest numbers decrease on the night.

Any pre-organised food (i.e. canapes, host-a-roast menus, etc) must also be finalised 10 days in advance.

The Local Taphouse adheres to RSA requirements and may refuse service.