

A hand is holding a glass of beer with a white head of foam. The glass has the text 'M HEADSTART' on it. In the background, there is a bar setting with a beer tap and a blurred interior of a tavern featuring yellow chairs and a Christmas tree with lights. A large orange circle is overlaid on the center of the image, containing the text 'Functions' and the 'EAGLE TAVERN' logo.

Functions

EAGLE
TAVERN

About us

Located in Eagleby,
Eagle Tavern offers a range of hospitality
and entertainment services.
Eagle Tavern is the perfect venue to host
your next private event, from Weddings,
Birthdays and all celebratory occasions.
Our functions team can help you create
the perfect event to suit you.





Mixed

The Classics medium \$70 large \$120

Mini beef pies sausage rolls calamari rings
tempura fish bites crumbed prawn's samosa spring rolls

Cheese and crackers medium \$70 large \$120

Blue cheese smoked cheddar and brie with quince dried
fruit and crackers

Sports platter medium \$70 large \$120

With sweet potato croquettes crispy chicken wings chips
wedges garlic bread and onion rings

Antipasto medium \$80 large \$150

With prosciutto pastrami ham & salami in house pickled veg,
crackers grilled Turkish bread pesto and roast capsicum and tomato

Sweets platter medium \$60 large \$100

A selection of desserts and cakes

Sandwich platter medium \$60 large \$100

A selection of gourmet sandwiches



PLATTERS



Individual

Scone \$45 (10)

With strawberry jam cream and DIY tea and coffee

Continental pastries \$50 (20)

A selection of mini pastries with DIY tea and coffee

Mini croissants \$50 (15)

Filled with ham tomato and cheese

Fruit platter \$60

A selection of fresh fruit

Satay chicken skewer (15) \$55

BBQ pork buns (15) \$50

Fries \$20

With ketchup and aioli

Wedges \$25

With sweet chilli and sour cream

Platters

Sliders (10) \$60

Choose 1 type

Beef with pickles lettuce tomato onion ketchup and mustard.

Cajun chicken with lettuce tomato onion and ranch dressing.

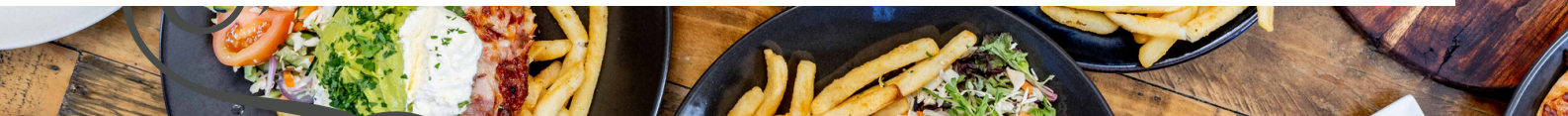
Halloumi with pesto tomato rocket and red onion.

Lemon pepper Calamari \$55

with tartare sauce and lemon

Crispy chicken wings \$50 (3 kg)

With BBQ dipping sauce





EAGLE BISTRO

ORDER HERE

NIGHTLY SPECIALS
5.30PM - 9.30PM

- 1. BREAD BASKET \$5.95
- 2. CHICKEN SANDWICH \$6.95
- 3. BEEF SANDWICH \$6.95
- 4. BURGERS \$6.95
- 5. CHICKEN RICE \$6.95
- 6. BEEF RICE \$6.95
- 7. CHICKEN RICE \$6.95
- 8. BEEF RICE \$6.95
- 9. CHICKEN RICE \$6.95
- 10. BEEF RICE \$6.95

EAGLE

SPECIALS

ATM

EXIT



Party Menu

2 COURSE \$29.90 PER PERSON

3 COURSE \$34.90 PER PERSON

TO START

- Selection of breads for everyone to share

MAIN COURSE (Choose 2)

- 220g sirloin cooked medium with chips salad and gravy
- Roast supreme of chicken with potato rosti steamed greens and jus
- Pork and fennel sausage with mash potato greens and onion gravy
- Slow roast beef rump with roast potatoes roast pumpkin peas carrots Yorkshire pudding and gravy
- North Atlantic salmon with spring onion mash greens and hollandaise

DESSERT (Choose 1)

- Sticky date pudding with ice cream and butterscotch sauce
- Apple pie bites with custard and ice cream

Available from 11:30am - 2:00pm,
Pre-order by groups of 10 or more
Orders need to be 72 hours in advance

SIT-DOWN



Premium

Two Courses \$55

Alternate Drop \$60

Three Courses \$60

Alternate Drop \$65

TO START

- Tuna sashimi with daikon spring onion avocado puree and soy wasabi dressing
- Lemon pepper squid flash fried with lime and coriander mayo
- Mushroom thyme and onion tart with shaved asparagus bearnaise and herb oil
- Whipped goats' cheese with beetroot puree grilled pineapple and baguette croustade
- Chicken ballotine stuffed with olive tapenade with sundried tomato pesto rocket and parmesan

MAIN COURSE

- Sous vide duck breast with roast celeriac beetroot fried leeks and red wine jus
- Slow roast pork belly with carrot puree balsamic onions potato fondant and cider jus
- 200g rib fillet with pomme anna baby carrots peas and red wine jus
- Thai scented barramundi with Bok choy steamed rice crispy skin and green curry sauce
- 16 hr Moroccan lamb shoulder with lemon & herb couscous salad cumin garlic yoghurt

SIT-DOWN









Premium

Two Courses \$55
Alternate Drop \$60

Three Courses \$60
Alternate Drop \$65

DESSERT

- Coffee creme brulee with Irish cream and scorched almond ice cream
- Strawberry and white chocolate cheesecake with vanilla ice cream
- Double chocolate brownie with chocolate soil toffee and caramel ice cream
- Apple crumble with brandy custard vanilla ice cream and apple crisp

· Cheese board (\$4 pp surcharge)

Choose 2 from below with quince crackers fruit and nuts

King Island Roaring 40's Blue Cheese is an award-winning cheese that is rich in flavour for a great addition to any cheeseboard. Made from fresh cow's milk that is creamy and rich thanks to the lush pastures of King Island. A Roquefort style mould is used to create this unique and exciting cheese style with a slightly fruity and nutty character, ready to hit you with the burst of flavour that you expect from blue cheese.

Woombye Triple Cream Brie from Woombye farms is the flagship cheese thanks to its delicate white bloom on the outside that hides a deliciously rich and creamy centre. It is made with only locally produced fresh milk, handcrafted with passion using traditional methods to achieve that rich flavour profile.

King Island Stokes Point Smoked Cheddar is naturally hardwood smoked and matured for a rich flavour that is no ordinary cheddar. This cheese has a golden rind with a slight smokey ham flavour, and you can count on its quality since it has been aged for 9 months to produce the fantastic flavours



SIT-DOWN

RAISING THE BAR

RAISING
THE
BAR

BROUGHT TO YOU BY



BUNDABERG™
ESTD RUM 1888

Buffet

\$59.90 PER PERSON (MIN 40 PAX)

Roast options (choose two)

- Slow roast grain fed beef with Yorkshire pudding
- Roast pork leg with crackling and apple sauce
- Rosemary roast lamb leg and mint sauce
- Roast turkey breast with cranberry sauce (add ham \$8pp)
- Thyme roasted chicken pieces with bread sauce

Hot Dishes (choose two)

- Beef stroganoff with steamed rice
- Irish stew with soda bread
- Thai spice barramundi with steamed rice
- Chicken curry with steamed rice mango chutney
- Potato and pea curry with steamed rice
- Pumpkin and spinach lasagna with garlic bread

Side dishes choose 3

- Garden salad with honey mustard dressing
- Potato salad with mustard mayo and spring onion
- Caesar salad with bacon lardons and parmesan
- Rosemary roast potatoes
- Steamed vegetables tossed in butter
- Greek salad with olives fetta red onion red peppers and pickled cucumber
- Honey roast carrots
- Pesto pasta salad with sundried tomatoed parmesan
- Mash potato

(Add chefs' dessert platter)
(\$12pp)

SIT DOWN







Bundy Backyard

Bundy Backyard is free to hire for functions and events, please enquire with one of our staff members to book your next event.

Extras

Balloon Arch/Garland

Have our team design a balloon arch of your choice for your event includes choice of color.

Pricing starts from \$120

Balloons (Bunch of 5) \$4

Arch Hire - \$50

Projector Hire - \$50

Tea & Coffee Station - \$2pp

Tablecloths - POA

Bundy Backyard Bar can also be set up if required

T&C apply

TERMS AND CONDITIONS

CONFIRMATION OF FUNCTION

A signed copy of the Terms and Conditions form along with the nominated deposit is required within seven (7) days in order to secure the booking. Failure to do so may result in the cancellation of your booking without prior notice.

FINAL DETAILS

Your choice of menus, platters, room set up and times must be confirmed with the functions coordinator no less than fourteen (14) days prior to the event. Please notify the staff of any dietary requirements or allergies. No food or beverages are to be bought onto the premises with the only exception being a celebratory cake.

PAYMENT

Final payments must be paid in full seven (14) days prior to event date

CANCELLATION POLICY

If an event is cancelled less than 2 weeks prior to the function booking, the deposit will be forfeited.

MUSIC & ENTERTAINMENT

We have an inhouse music system available, however if you wish to play your own playlist or slide show please discuss further with our team regarding compatibility with our audio-visual system. Noise restrictions apply

ENTRY TO EAGLE TAVERN

All attendees under 25 years of age must provide government issued photo ID upon request. Minors are allowed to attend a function until 10pm in the function areas. Minors must be accompanied by their parent or guardian at all times.

MINORS RESPONSIBLE SERVICE OF ALCOHOL

All guests are to adhere to the current laws of the Liquor Act 1992. Eagle Tavern supports the responsible service of alcohol. Management reserves the right to exclude or remove any person from a function in accordance with the Liquor Control Act of Queensland.

AGREEMENT

Eagle Tavern reserves the right to cancel any booking if management deems organisers are not actively showing a duty of care. A signed copy of this Agreement is required on confirmation of booking. For assistance with your bookings, call Eagle Tavern on 07 33820149.

LOSS OR DAMAGE

The Tavern is not responsible for loss or damage to items before, during or after your function. Please ensure all requirements are listed and correct. Thank you for choosing The Eagle tavern

Event Name: _____

Event Date: _____

Contact: _____

Signature: _____





EAGLE
TAVERN