



Telephone: 07 5478 5535 | [www.montvillepub.com.au](http://www.montvillepub.com.au)

**T**hank you for enquiring about having your function with us. At the Montville Pub we have designed our functions with an emphasis on quality, style and simplicity. We pride ourselves on our dedicated support in managing your functions needs from your first enquiry to the last drink.

We believe our establishment is very unique and is sure to impress your guests. Dine inside and enjoy the relaxed atmosphere, or sit in our unique beer garden and soak up the buzz of Montville. We are situated at the top of the town and provide a courtesy bus to ensure the safety of all patrons.

Our high standards, attention to detail and experienced staff ensures every function exceeds your expectations.

The newly refurbished beer garden is surrounded by beautifully landscaped gardens, perfect to set the scene for a relaxed celebration. An area which can be enjoyed by all age groups, dining amongst the foliage and scenery. Entertainment also adds to the unique experience with a selection of exceptional musicians on Friday, Saturday and Sunday.

The upstairs restaurant has an intimate ambiance that makes it ideal for that special Birthday, engagement, wedding or any other type of private function. Comfortably catering for up to 80 guests this room will appeal to formal or informal event or function.

Providing an unforgettable setting for your special event.

Each offers a unique atmosphere and elegance, with friendly staff and a delicious catering menu.

Casual, lively, and welcoming it's sure to be the venue of choice on a balmy evening or a Sunday afternoon. And with a built in fireplace, it remains cosy on cold winter nights, whilst escaping summer in our beer garden, allowing the breeze to leave behind muggy conditions.

The Beer Garden has a big appeal with food lovers, families and thirsty locals and tourists alike.

Thank you for considering Montville Pub for your function. Please read through our terms before completing the booking form. Please do not hesitate to contact us should you require any further information in relation to the restaurant, the venue or your specific function requirements.

We look forward to receiving your call.

# Lunch Menu

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Bread of the day 6.00

Chips with aioli & home-made herb salt 6.50 GF

Soup of the Moment – served with bread 8.50 GF option available

Mezze Plate- 3 strips of char grilled bread, 3 house- made dips and marinated olives 13.00

Wagyu Works Burger – prime beef pattie with an alchemy of secret herbs & spices, caramelized onions, beetroot chutney, bacon & egg, swiss cheese served with chips 15.50

Open Sandwich of avocado & smoked chicken, oozing with camembert & fresh citrus green leaf salad, served with chips 15.50

Chicken tenderloins marinated in preserved lemon and thyme, with watercress, Spanish onion, cherry tomatoes and minted yoghurt salad 16.50 GF

Caesar salad with soft boiled egg, crisp proscuitto crudo, creamy white anchovie, mayonnaise & grano podano 14.50 GF option available

With char grilled chicken 16.50

Greek Salad of Lamb fillets marinated in garam masala, rosemary, garlic, kalamata olives & greek style fetta 16.00 GF

Guinness Pie – Slow braised beef with aromatics encased in a golden poppy seed puff pastry with creamy mash and beetroot salad 23.00

350g Rib Fillet, Tenterfield Aged Black Angus, Grass Fed-served with a caramelised onion and fresh herb potato rubble and beetroot salad, topped with confit garlic 33.00 GF

Red Wine Jus Signature Sauce 2.50 GF

Salt 'n' Pepper Calamari with a light green salad & chilli lime dipper 11.00

Fish & Chips (beer battered or grilled gf) with mixed leaf salad, lemon & funky tartare 15.50

Black Lip Mussels simmered in a tomato, chilli, parsley and chorizo sauce served with char grilled bread GF option available 19.00

Seafood Linguine of mussels, prawns, market fish with lemon chilli herbs 20.00

Old Style Garlic Prawns – braised in a cast iron pot with parsley, white wine and Olive oil, served with thyme seasoned chats, crusty bread and a watercress and baby fennel salad. \$30.00 GF option available

Pacific Oyster Natural ½ Doz 15.50 | Doz 24.00 GF  
Pacific Oysters Kilpatrick ½ Doz 16.50 | Doz 26.00 GF

Vegetarian Linguine of semi dried tomatoes, olives & artichoke hearts, salsa verde & parmesan 18.50  
Cheese platter- selection of cheese with quince paste, apples & water crackers 16.50

## Dinner Starters

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Bread of the day 6.00

Soup of the moment- served with bread 8.50 GF option available

Mezze Plate- 3 strips of char grilled bread, 3 house- made Dips & marinated olives 13.00

Greek salad with Greek style fetta, olives, cucumber,  
tomato & spanish onion 9.50 GF

Classic Petit Caesar salad with soft boiled egg, crisp proscuitto crudo,  
creamy white anchovie, mayonnaise & grano podano GF option available 9.50

Oysters Natural with red wine vinegar, shallots, black pepper & lemon ½ Doz 15.50 | Doz 24.00 GF

Classic Oysters Kilpatrick with caramelized spiced bacon & lemon ½ Doz 16.50 | Doz 26.00 GF

Salt 'n' Pepper Calamari with a light green salad & chilli lime dipper 11.00

Black Lip Mussels simmered in a tomato, chilli, parsley and chorizo sauce served with char grilled bread  
19.00 entrée | 26.00 main GF option available

Pork Belly glazed with spiced orange marmalade on a bed of caramelized sweet potato, bok choy  
and finished with sweet soy syrup 15.00 entrée | 26.00 main GF

# Main Menu

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250g Darling Downs Eye Fillet, aged 60 days, grain fed 31.00 GF

350g Black Angus Rib Fillet, Aged 120 days Grass Fed from Tenterfield 33.00 GF

400g Black Angus Rump Aged 90 days Grain Fed from Tenterfield 33.00 GF

(All steaks served with a caramelized onion and fresh herb potato rubble,  
beetroot salad and topped with confit garlic)

Red wine jus Signature Sauce 2.50 GF

Chicken Breast crusted with pine nut and thyme on a carrot puree,  
served with roasted baby onion and a rocket radish salad 26.00

Confit of Murray Duck Leg on a bed of creamy leek and parsnip puree, served with  
ham and cheese croquettes, a rocket parmesan salad and spiced plums 26.00 GF option available

Fish of The Day- Line Caught 30.00

Southern Sticky Shank of Lamb with creamy mashed potatoes  
and a menage of root vegetables 26.00 GF

Old Style Garlic Prawns- braised in a cast iron pot with parsley, white wine and Olive oil,  
served with thyme seasoned chats, crusty bread and a watercress & baby fennel salad  
30.00 GF option available

Guinness Pie- slow braised beef with aromatics encased in a golden poppy seed puff pastry  
with creamy mash & beetroot salad 23.00

Vegetarian Linguine of semi dried tomatoes, olives, artichoke hearts,  
with salsa verde and parmesan 18.50

# Canape Menu

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Tomato Bruschetta

Peppered Steak & Horseradish cream Crostini

Mezze Plates (assorted house-made dips and olives)

Smoked Salmon on Crostini with Dill cream

Sushi Rolls

Capsicum, Cucumber, Daikon (GF) (V)

Salmon, Avocado, Daikon (GF)

Peking Duck breast, Quince paste and Rocket Tartlets

Oysters

Natural (GF)

Kilpatrick (GF)

Bloody Mary Shooters (GF)

Salmon Tartare on Crostini

Seared Yellow-Fin Tuna on Sushi rice with Wasabi Mayo

Fish Goujons with Lemon Tartare sauce

Salt & Pepper Calamari with Chilli Lime dipping sauce

Vegetarian Spring rolls with Sweet Chilli Lime (V)

Arancini Balls - Pumpkin, Sage and Goats cheese (GF) (V)

Wontons – Chicken with Vietnamese Mint and Kaffir Lime  
dipping sauce

Prawn Fritters with Lime Yoghurt (GF)

Home Style Meatballs with BBQ Sauce (GF)

Chicken Skewers with Satay Sauce (GF)

Home-made Pork and Prawn Sausage Rolls (GF)

Lamb Skewers with Mint Riatta

Spinach and Fetta Filo Parcels (V)

Quiches

Prosciutto and Gruyere

Semi-dried Tomato, Basil and Fetta (V)

1 Hour – 4 Canapes - \$19

2 Hours - 6 Canapés - \$30

3 Hours – 9 Canapés - \$43

# Booking Form

## Contact Information

Title		First Name / Surname		
Postal Address				
Suburb		State		Postcode
Phone		Mobile		Fax
Email address				
Will you be the contact for the day?	Yes / No	If no, please provide the full name and contact number of contact for the function.		

## Function Details

Function Type			
Function Start Time		Function Finish Time	
Number of Guests		Function Room Required	Beer Garden      Upstairs Restaurant
Any Special Requirements			

## **Terms & Conditions**

Our philosophy is to provide event facilities and services of the highest quality. In order to fulfil this expectation,

the following terms and conditions have been designed to ensure your function runs smoothly.

### **Tentative Bookings / Confirmations**

Tentative bookings will be held for a maximum of 7 days. If the event is not confirmed during this time, the space will be released without notice. All bookings are to be confirmed in writing.

### **Deposit**

A 20% deposit is required to guarantee your booking. Your booking will not be confirmed until the deposit is received:

### **Payment**

All event accounts are to be paid in full three working days prior to the event, unless otherwise authorized in writing. Any additional charges are requested to be paid for at the conclusion of the event. These include any additional charges not authorised in the original contract.

### **Cancellation/Postponement of Event**

In the case of an event being cancelled, the following terms are applicable:

- If more than 60 days written notice is received, the entire deposit fee is refunded.
- 30-60 days written notice – the cancellation fee will be equivalent to 50% of the deposit paid.
- Less than 30 days written notice - 100% of the deposit paid will be retained.

Should the Hotel be able to re-sell the conference space we will charge the difference between the functions as a cancellation fee.

### **Prices**

The prices are current at the time of quotation but may be subject to change at the discretion of Hotel management. Upon receipt of your written confirmation and deposit, prices will be confirmed in writing.

### **Parking**

All car parking is complimentary and subject to availability.

### **Guaranteed Numbers**

A guaranteed minimum number of guests attending the event is requested seven full working days prior to the event. Should the final attendance fall below the estimated numbers, the initial contract

number will be charged in full . Charges will be based on the actual number of people attending the function or the guaranteed number, whichever is the greater.

### **Menu Selection**

Please confirm your menu selection at least two weeks prior to the event, or as otherwise advised. To ensure a successful and well-organised event, all details relating to schedule, menus, beverages and room set-up are required three weeks prior to the event date.

### **Food and Beverage**

No food or beverage may be brought onto Hotel premises for consumption during the event.

### **Responsible Service of Alcohol**

You accept full responsibility for the consumption of alcohol by all guests associated with the event.

### **Client Responsibility**

It is your responsibility to ensure all guests behave in an orderly manner during the event.

### **Damage**

You are financially responsible for any damage caused to Hotel property and fittings during the event. No attachments are to be used on the walls without prior arrangement with Hotel management.

### **Insurance**

The Hotel does not take responsibility for damage to, or loss of items, before, during or after an event, and recommends that you arrange appropriate insurance cover.

### **Security**

Arrangements for special security can be made upon request, but may attract an additional charge.

### **Entertainment**

We will be happy to arrange entertainment upon request. An entertainment license may apply, subject to local legislation.

### **Surcharges**

A surcharge of 10% of the total cost of the event is applicable for events held on Public Holidays.

### **Responsibility**

Should we be unable to provide the facilities reserved due to circumstances beyond our control, no further claim may be made on the Hotel other than an entitlement to full refund of any deposits paid.

We will endeavour to provide you with reasonable notice.

**Additional Service**

We will be pleased to arrange a variety of additional services upon request, such as entertainment, technical equipment, etc. A charge may be incurred for some services. If the event is cancelled, such service charges will be your responsibility.

**Content of an Event**

If the Hotel has reason to believe that an event will affect the smooth running of the Hotel's business, security or reputation, the Hotel management reserves the right to cancel the event, at its discretion, without notice or liability.

Notes:

