



# FLAXTON FEAST MENU

Our feasts are designed to go in the middle of your table for everyone to share. Bring your family & friends to share in the enjoyment of the food from the field or sea, with loads of conversation & laughter. We hope this helps us all stay connected and celebrate life together.

## AS A STARTER

Order cheesy garlic bread or antipasto platter off the restaurant menu on the day

## LOCAL SEAFOOD FEAST

Chargrilled Moreton Bay Bugs, Variety of Prawns (Cold & Hot), Seasonal Crab, Oysters (Natural), Mussels, Scallops, Home Smoked Salmon, Tempura Local Fish & Calamari.

Served with Chips, Salad, Sauces & Garnishes

**110pp**

(min. 2 persons)

## FLAXTON ROASTS

All Roasts served with Jug of Gravy, Roast Potatoes, Seasonal Vegetables & Condiments

ROAST ORGANIC CHICKEN *gf, df*

**35pp**

NEW ENGLAND LAMB *gf*

**40pp**

ROAST PORK WITH CRACKLING & APPLE SAUCE *gf, df*

**40pp**

ROAST BEEF SERVED WITH YORKSHIRE PUDDING

**40pp**

“CHRISTMAS TURKEY” WITH ALL THE TRIMMINGS *gf, df*

Available - July & December ONLY

**40pp**

PUMPKIN POT *vg*

Locally Grown Whole Roast Pumpkin filled with Home Smoked Rogan Josh served with Lavoush Crisps & Dipping Condiments

**35pp**

KIDS (under 12 yrs)

**25pp**

## FOR THE SWEET TOOTH

Order off the restaurant menu on the day

## BEVERAGES

Beverage Tab & Cash Bar Available

## TERMS & CONDITIONS

### GENERAL

Minimum 4 guests unless stated otherwise.

Pre-booking, Pre-order & Pre-payment required 5 days prior to your function.

The whole group at the table must have the same roasts.

For groups over 15, the roast will be served individually plated

Damages to venue property will be at cost of function organiser.

Venue fee applies for private functions with exclusive use

### TIMES

Arrival at 12pm

### CANCELLATION POLICY

Booking fee is non-refundable if function is cancelled.

Booking can be transferred to another date.

No refund given if numbers reduce after final numbers are confirmed.