

RUPERT'S BAR & GRILL

Day Delegate Packages

Morning/Afternoon Tea - From \$15 pp (Minimum 10 guests)

Refreshments include your choice of 2 items from the below options. Served with tea & coffee

- Assortment of House Baked Muffins
- House Baked Cookies
- Seasonal Fruit
- Danishes
- Mini Quiches

Lunch Package - \$35 pp

Lunch includes your selection of one the options below, served with fresh garden salad, tea, coffee & orange juice

- Selection of gourmet sandwiches, rolls & wraps
- Rupert's Lunch - chefs selection of meats, cheese, sourdough, pickles & condiments



Customised Beverage Options Available

RUPERT'S BAR & GRILL



FUNCTIONS & EVENTS MENU

FROM RELAXED GATHERINGS TO VIBRANT
COCKTAIL CELEBRATIONS, RUPERT'S BAR
& GRILL OFFERS A MENU TO SUIT EVERY
OCCASION.

(Minimum spend required)

Canapés

Cold Canapés - \$7 each

- Chef Chris' suja chicken tostada - salsa verde, bushspice aioli
- Pastries - tomato, basil, blue cheese & Pedro Ximenex balsamic
- Caramelised onion tartlet - pickled baby figs, herbs
- Beef gazpacho shooter - tomato onion, tenderloin, citrus notes
- Smoked salmon mousse, sweet potato crisp, dill cream
- Prawn cerviché, cos & fennel salad



Customised Beverage Options Available



CANAPÉS

CONTINUED

Hot Canapés - \$7 each

- Wagyu beef sliders - cheese, pickles, mustard, tomato relish
- Balsamic roasted beetroot & sautéed leek tarlet, crème fraiche
- Chicken & chorizo skewer, grilled pineapple, lime aioli
- Sesame prawn toast, sticky citrus sauce, Kewpie mayo
- Maranoa lamb riblet, honey, mint & garlic tzatziki
- John Dee seasoned beef skewer, macadamia romesco, toasted coconut

Substantial Canapés - \$18 each

- Tempura battered snapper & sweet potato crisps, house made tartare
- Crispy pork belly bites, apple fennel slaw, citrus glaze
- Roasted pumpkin & pinenut risotto, fried basil, romesco
- Sticky braised beef cheek, sweet potato, masterstock au jus
- Thai green chicken curry, aromatic pilaf, fried shallots
- Rosemary & parmesan crusted Maranoa lamb cutlet, honeyed pumpkin, & mint yoghurt

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TWO OR THREE COURSE DINING

\$75- \$93 per person (min.15 dinner/20 lunch guests)

Entrée

- Lemon myrtle & bushspice calamari, petite salad, dill aioli
- John Dee seasoned beef skewers with macadamia romesco & toasted coconut
- Chris' suya chicken skewers with lemon & thyme crème fraîche
- Roasted pumpkin, pinenut and spinach risotto, smoked tomato chutney

Main

- Masterstock braised pork cutlet, sticky coconut & thyme rice, sautéed greens
- Coffee rubbed beef tenderloin, duckfat roasted chats, macadamia romesco
- Pistachio crumbed chicken, sautéed leek, potato mash, white wine & mustard cream
- Smoked balsamic beetroot, whipped goats cheese & fried basil
- Grilled snapper, sweet corn purée, tempura broccolini, grilled lemon

Dessert

- White chocolate & raspberry mousse, ginger & macadamia crumb
- Turtle brownie, pecans & caramel, chocolate ganache, ice-cream
- Lemon & lime tart w/ candied orange, mint & vanilla bean cream



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Coachman's Inn Warwick - Celebrating 20 Years 2006 - 2026

