



# ELTHAM HOTEL

— *Established Since 1902* —



## BANQUET FUNCTIONS AT THE ELTHAM HOTEL

### Food really does bring people together...

Whether it is a reunion with close family members, a group of strangers at a mutual friend's birthday or even a business meeting, sharing a meal plays an important role in setting the scene and creating memories. At 'the Eltham' we offer our guests a Table Banquet which encourage guests to interact, talk and enjoy their dining experience together in a friendly, relaxed atmosphere.

This style is available for parties with 6 or more guests.

We are happy to discuss other options and ideas you may have. We also accommodate for vegans, vegetarians and other dietary requirements.

## CONTACT US

### Let's discuss your next function!

Lucinda Black (Owner Operator)  
Graeme Stockdale (Head Chef)  
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## VISIT OUR WEBSITE

[www.elthampub.com.au](http://www.elthampub.com.au)

For Function Terms & Conditions,  
images and further details.

## — ENTRÉE \$8 PER PERSON —

### Mixed Antipasto Plates

Marinated olives, feta, pepperonata, caponata,  
cured meats and salumi, white anchovies, frittata

### Seafood Plates (add extra \$4 per person)

Ballina King Prawns, salmon gravalax, freshly shucked oysters,  
spanner crab, lemon and condiments

## — MAINS \$28 PER PERSON —

### CRUSTY BAGUETTE W THREE MEATS & THREE SIDES

**Roast Bangalow pork shoulder** with bacon and apple sauce

**Roast local beef** with pan gravy

**Moroccan spiced lamb shoulder** with minted yoghurt

**Rosemary and garlic roast lamb shoulder** with mint sauce

**Herb roasted Alstonville chicken**

**Butter chicken curry** of Alstonville chicken and potato

**Bangalow glazed ham**

**Chou croute garni** of braised Bangalow pork belly and hock,

Billinugel pork and fennel sausages, sauerkraut

**Whole baked salmon** with tahini and yoghurt dressing,

Tomato and walnut salsa – extra \$4 per person

**Red curry Bangalow duck** – extra \$2 per person

Boulangere Potatoes

Creamy potato, bacon and cashew salad

Roasted root vegetables

Greek salad

Cesar salad

Beetroot, feta and cumin salad

Currant and pinenut pilaf

Chef's Best macaroni and cheese

Roasted pumpkin and currant salad

Eggplant moussaka

Braised fennel, beetroot and olives – extra \$2 per person

## — DESSERT \$60 PER CAKE (12 SERVES) —

Baked lemon tart with crème fraiche

Tiramisu with berry compote

Baked cheesecake with praline

Gluten free chocolate mud cake

Rum and raisin bread and butter pudding