

Here at The GPH, we have all your group party needs covered. We also have various drink packages available. Please advise us of any dietary requirements please keep in mind that our menu is subject to regular changes.

We can cater from small groups to large corporate parties. Our venue is perfect for private or work functions, wedding receptions, birthday parties, corporate lunches, product launches, anniversaries and charity events.

We can help you design the perfect celebration!



Our maximum seated capacity for the inside section of our restaurant is 60 people, with an additional 40 people seated in the outdoor garden area. For a stand-up, canapé-style event, our venue accommodates up to 120 people across both sections of the restaurant.

Please keep in mind that large groups of 40+ may have to hire a section of the venue exclusively, and that this does incur a minimum spend for the event.

**Below are our current menu options.**

*(Please keep in mind we only use fresh, seasonal ingredients so all of our menu's are subject to change we will advise you of any changes as soon as we become aware of them)*

## **7 Course Tasting Menu**

**\$75pp**

Green sicilian olives, smoked garlic, vincotto

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live pacific oysters, coffin bay, SA

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pumpkin, pistachio arancini, whipped goats curd

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pan roasted gnocchi, truffled cream, pecorino, mushrooms

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200g, black onyx hanger steak, rangers valley, kipfler potato, cucumber,  
watercress, salsa verde

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mini lemon curd & almond shortbread

~

raspberry frangipane, white chocolate coulis, raspberry sorbet

# **THE GLENELG PUBLIC HOUSE**

info@theglenelgpublichouse.com.au / 07 5575 2284



**2 Course \$60 pp / 3 Course \$75 pp**

*Entrée*

live pacific oysters, coffin bay, SA

or

eye fillet carpaccio, artichoke pesto, truffle pecorino

or

smoked ham hock terrine, piccalilli, toast

*Main*

eye fillet 180g, angus, grasslands, NSW potato puree,  
béarnaise sauce

or

sirloin 250g Hereford-angus, cape select, TAS, kipfler potato,  
cucumber, watercress, salsa verde

or

pan roasted kingfish, lentil, caper, parsley salad, harissa aioli

*Dessert*

classic lemon tart with vanilla ice cream

or

chocolate chip cookie with chocolate ice cream

or

cheese board for one

charles arnaud comte, fig compote, muscatels, smoked almonds, crisp breads

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## 2 Course \$50 / 3 Course \$65 pp

### *Entrée*

beef tartare, truffle butter, fig, preserved egg yolk

or

pressed pork belly, celeriac remoulade, pickles, mustard

or

pumpkin, pistachio arancini, whipped goats curd

### *Main*

sirloin 250g hereford-angus, cape select, TAS, kipfler potato,  
cucumber, watercress, salsa verde

or

wagyu meatballs, risoni, heritage tomatoes, buffalo mozzarella

or

pan roasted gnocchi, truffled cream, pecorino, mushrooms

### *Dessert*

classic lemon tart with vanilla ice cream

or

chocolate chip cookie with chocolate ice cream

or

cheese board for one

maffra cheddar, fig compote, muscatels, smoked almonds, crisp breads

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**2 Course \$70 pp / 3 Course \$85 pp**

*Entrée*

live pacific oysters, coffin bay, SA

or

pressed pork belly, celeriac remoulade, pickles, mustard

or

roast bone marrow, onion jam, pommery mustard, toast

*Main*

eye fillet 200g, wagyu, aaco, darling downs QLD, 400 days grain fed

or

rib fillet 250g, wagyu, macquarie downs, QLD, MB9+ 600 days grain fed

or

pan roasted kingfish, lentil, caper, parsley salad, harissa aioli

served with a selection of sauces for steaks and the following sides for the table to share:

broccolini, baby spinach, lemon, olive oil

roast carrots, yoghurt, dukkah

paris mash

*Dessert*

Chocolate chip cookie with chocolate ice cream

or

apple crumble, butterscotch sauce, vanilla bean ice cream

or

cheese board for one

charles arnaud comte; raw cow's milk cheese, aged 18mths, France, quince paste, golden raisins, poppy seed lavosh

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## Sharing 2 Course \$50 / 3 Course \$60

For 2 course, your choice of the Entrée and Main,  
or Main and Dessert option.

### *Entrée*

Charcuterie boards to share  
chef's selection of cured meats, pickles and condiments

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### *Main*

1kg Black Angus T-Bone to share  
potato puree mixed leaf & honey mustard dressing, three pepper sauce and mustards

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### *Dessert*

Cheeseboards to share  
maffra cheddar, truffled pecorino, milawa blue, fig compote, muscatels, smoked almonds,  
crisp breads

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## Canapé Banquet Menu

8 items \$35 pp / 10 items \$40 pp / All items \$50 pp

smoked spiced almonds

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curry popcorn

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green sicilian olives, smoked garlic, vincotto

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prawns, yuzu and thyme aioli

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smoked ham hock terrine on toast, picallili

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pumpkin, pistachio arancini, whipped goats curd

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wagyu beef empanadas, chimichurri

~

sobrassada bombas

~

southern fried chicken wings, blue cheese cream

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mortadella slider

~

beef skewer, truffle tapenade

~

sausage rolls, smoky hot tomato sauce

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pork belly croquettes, spiced apple chutney

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hand cut chips with chipotle aioli

~

lemon curd & almond shortbread

~

homemade chocolate cookie

~

cheeses, fig relish, crostini

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## **Drinks Packages**

We have created several drinks packages to compliment any style event on any budget. They are certainly not compulsory, but can help to relieve stress from the planning stages of events and functions. We do ask that food and drinks packages are finalised 7 days prior to the event, to insure we have ample supply of everything available.

We also have time ability to set up a cash bar, individual tabs, or for there to be a running bar tab for functions. It can be limited to a certain time frame and/or specific drinks. We're very flexible, and are always happy to provide whatever you may require. If there's ever a specific beer, wine or spirit you know your guests will enjoy, please let us know and we'll do everything we can to source it and include it in your package. Please keep in mind that our beverage lists are subject to some changes, according to wine vintages available.

### **The GPH Basic**

**\$45pp for 2 hours / \$60pp for 3 hours**

**Basic spirits can be added for an additional \$10 pp**

Cool Woods Sparkling Brut NV, Eden/Barossa SA

Andrew Peace, Pinot Grigio, 2018, VIC

Black Cottage Sauvignon Blanc 2015 Marlborough NZ

Jack & Jill, Pinot Noir, 2017, Bellarine Peninsula, VIC

Credaro "Kinship", Cab Sauvignon 2015 Margaret River WA

All draught beer in pots

Bottled Corona

Bottled Asahi

Soft drinks

### **The GPH Extensive**

**\$55pp for 2 hours / \$70pp for 3 hours**

**Basic spirits can be added for an additional \$10 pp**

Canaletto Prosecco NV, Veneto ITALY

Andrew Peace, Pinot Grigio, 2015, Marlborough NZ

Credaro "Kinship", Cab Sauvignon 2015 Margaret River WA

Brothers in Arms "No. 6", Shiraz Cabernet 2013, Langhorne Creek SA

All draught beer in pots

Bottled Napoleons Apple Cider, Asahi, Corona, Stone & Wood "Garden Ale"

Soft drinks

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**The GPH Grande**

**\$80pp for 2 hours / \$95pp for 3 hours**

Chevalier, Monopole Blanc de Blancs, Burgundy FRANCE

Domaine Schlumberger Pinot Blanc 2013, Alsace FRANCE

Craggy Range "Kidnappers", Chardonnay 2015, Hawkes Bay NZ

Yangarra, GSM 2015, Mc Laren Vale SA

Brothers in Arms "Side by Side", Cabernet Sauvignon 2013, Langhorne Creek SA

Basic spirits

All draught beer in schooners

Bottled Hoegaarden, Peroni Red, Monteith's Pear Cider, Coopers Stout

Soft drinks

**The GPH Eminence**

**\$110pp for 2 hours**

J.Lasalle, Brut NV, Champagne, FRANCE

White choice of:

Andrew Thomas "Braemore", Semillon 2015, Hunter Valley NSW

Or

Domaine Vocaret et Fils, Chablis 2015, Burgundy FRANCE

Red choice of:

Quartz Reef Pinot Noir 2014, Central Otago NZ

or

Tar & Roses "Miro" Garnacha, Cariñena, 2007, Priorat SPAIN

Any spirits

All draught beer in schooners

All Bottled Beers and Ciders

Soft drinks

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