

A blurred night scene of a crowded outdoor event, likely a festival or fair. The image is filled with warm, golden light from numerous string lights hanging in the background. The foreground and middle ground are filled with the silhouettes and blurred figures of a large crowd of people. The overall atmosphere is festive and lively.

‘Unforgettable Moments’

www.salisbury-hotel.com.au | 07 3275 1922 | 668 Toohey Road, Salisbury QLD 4107

ENJOY OUR SPACES

BEER GARDEN

Capacity: 60 seated | 80 standing

Host an unforgettable event in our beer garden. The outdoor space is perfect to cut loose at your next function whether it be birthday parties, engagement drinks or casual gatherings with colleagues.

We're also dog friendly!

MAIN BAR & DINING

Capacity: 160 standing | 80 seated

Hang out in the main bar and dining space. Perfect for casual catch ups or cocktail events.

FUNCTION SPACE

Capacity: 30 seated | 40 standing

Enjoy the size and flexibility of our dedicated function room.

SPORTS BAR

Capacity: 50 seated | 80 standing

If you are after a chilled out get together, this is another perfect spot to hold your event. TAB, pool tables and big screen.

STANDING DINING FUNCTIONS

6 pieces 6 x hot or cold snacks ... 25pp

8 pieces 8 x hot or cold snacks ... 32pp

10 pieces 8 x hot or cold snacks 2 x substantial ... 45pp

Menu is subject to seasonal change. Please advise of any dietary requirements.

Minimum 20 guests

HOT SNACKS

Cheeseburger spring rolls, tomato sauce

Mushroom & cheese arancini, pumpkin dip (v)

Wagyu brisket croquettes, mustard aioli

Crispy buttermilk chicken wings, chilli sauce

Salt & pepper calamari

Bowl of fries

COLD SNACKS

Salmon lettuce cups, noodles, pickles cucumber

Mini Caesar salad, cos lettuce, bacon, egg, parmesan, anchovies

SUBSTANTIAL

Bbq chicken pizza, chicken, bacon, red onion, bbq sauce

Pumpkin & feta pizza, rocket, olive oil (v)

Shredded Chicken taco, beans, tomato, ranch slaw

Mini beef sliders

Pulled Pork sliders, ranch slaw

Salt & pepper calamari, chips, tartare (served in a cone)

Asian noodle salad, wombox, chiili, snow peas, red onion, peanuts, sesame dressing (served in noodle box)

SWEET

Chocolate walnut brownie

Apple crumble

Lemon tart

CAN APE PLAT TERS

30 piece platter, choose from the options listed

Menu is subject to seasonal change. Please advise of any dietary requirements.

PLATTERS

Cheeseburger spring rolls, tomato sauce	90
Mushroom & cheese arancini, pumpkin dip (v)	80
Wagyu brisket croquettes, mustard aioli	85
Salmon lettuce cups, noodles, pickled cucumber (GF)	95
Crispy buttermilk chicken wings	75
Fried prawn twisters, sweet chilli sauce	80
Mini beef pies, tomato chutney	79
Mini sausage rolls, tomato chutney	79
Crispy pork belly, chilli caramel (GF)	85
½ shell scallops, potato puree, garlic butter crumbs	120
Moroccan lamb meatballs, tzatziki	85
Mini tomato bruschetta, balsamic dressing (v)	75
Smoked salmon mini crepes, crème fraiche, dill (GF)	90
Oyster bloody mary shots	120
Mixed sushi (GF) vego on request	95
Sweetcorn, halloumi, zucchini fritters (v)	80
Zucchini & corn quiche, creme fraiche (v)	79
Chicken satay skewers, peanut sauce	90
Teriyaki beef skewers	90
Vegetarian potstickers, soy sauce (v)	75
<i>60 piece platter</i>	

EXTRAS

Local cheese station, seasonal accompaniments, crackers	19
Charcuterie station, cured hams, salumi, accompaniments	19
Oyster station, dressing (based on 3pp)	14
Beer can chicken carvery station	18

SIT DOWN

ENTREES

Asian noodle salad, shredded wombok, chilli, snow peas, red onion, peanuts, sesame dressing
Crispy pork belly, red cabbage & apple slaw, palm sugar, chilli caramel sauce
Salt & pepper calamari, seasonal salad, tartare, lemon
Moroccan lamb meatballs, tzatziki, flat bread

MAINS

Vegan moussaka, lentils, napoli, fries (v)
250g rump steak, fries, salad, gravy
Roast salmon fillet, kipfler potatoes, broccolini, hollandaise sauce
Chicken parma, shaved ham, tomato, basil, fries, salad

DESSERT

Chocolate walnut brownie, salted caramel ice-cream
Apple crumble, cinnamon ice cream
Lemon tart, strawberries & cream

2 course — shared menu ... 45pp

The whole lot — shared menu ... 59pp

DRI NKS

CLASSIC

2 hours: 39pp | 3 hours: 49pp | 4 hours: 59pp

WINE

Devil's Corner NV Sparkling Cuvee

Hoggies Estate Sauvignon Blanc

Jacobs Creek Cool Harvest Rose

Annie's Lane Shiraz

TAP BEER & CIDER

XXXX Gold, James Squire 150 Lashes, Furphy

James Squire Orchard Crush Cider

NON-ALCOHOLIC

Soft drinks & juices

SPIRIT UPGRADE

Add house spirits to any beverage package — 10pp per hour

PREMIUM

2 hours: 39pp | 3 hours: 49pp | 4 hours: 59pp

WINE

Devil's Corner NV Sparkling Cuvée

Hoggies Estate Sauvignon Blanc

Fat Bastard Chardonnay

Jacobs Creek Cool Harvest Rosé

De Bortoli Rosé

Annie's Lane Shiraz

McGuigan Black Label Malbec

Devil's Corner Pinot Noir

TAP BEER & CIDER

XXXX Gold, James Squire 150 Lashes, Furphy

James Squire Orchard Crush Cider

NON-ALCOHOLIC

Soft drinks & juices

DELUXE

2 hours: 49pp | 3 hours: 59pp | 4 hours: 69pp

WINE

choose x4 red, x2 prosecco, x2 rose, x4 white wines from the menu

All Tap Beers, ciders, soft drinks & juices