



WELCOME

Welcome to Morningside Tavern, inspired by the founder of the area, Allan Kerr Taylor and his wife. Fit with an outdoor courtyard that's perfect for warmer days, and upstairs mezzanine overlooking the main bar, and an open layout inside, we're the home for any occasion, from long lunches to family get-togethers and large functions.

The spaces are adaptable with an array of moveable furniture and can easily cater for small or large groups, standing or seated.

Our friendly and professional team can help you create the perfect event, whether it's an intimate dinner, birthday celebration, work lunch or meeting, or cocktail party. We are happy to tailor a menu package and beverage list to suit your specific needs.






Hire the whole venue exclusively, or perhaps just the mezzanine, or simply a section of the bar if you are after more of a casual event.

So bring your good times and your laughter too, we're here to celebrate your party with you!

contact the team today:

09 869 7090

info@morningsidetavern.co.nz

	SEATED CAPACITY		STANDING CAPACITY
	TV SCREENS		HOUSE MUSIC
	PROJECTOR		PRIVATE MUSIC









FUNCTION SPACES



MEZZANINE

Overlooking the main bar, our Mezzanine hosts a mixture of couches, bench tables, and small tables. With plenty of space for guests to mingle, arcade games, and bar service from main bar downstairs.







SPACE TYPE						
INDOOR	50	80	Y	Y	IN HOUSE	Y





MAIN BAR

Hire a section of the main bar or the entire area exclusively, includes a mixture of booth seating, tables and high tops, with direct access to the bar for most areas.







SPACE TYPE						
INDOOR	140	300	Y	Y	IN HOUSE	Y









COURTYARD (NOT EXCLUSIVE)

Hire a section of the casual outside courtyard, mixture of tables, high tops, lush greenery, retractable roof, heaters, and a sandpit for the kids.

LEFT COURTYARD

SPACE TYPE						
OUTDOOR	—	90	Y*	N	IN HOUSE	Y

RIGHT COURTYARD (UNCOVERED)

SPACE TYPE						
OUTDOOR	—	100	Y*	N	IN HOUSE	Y

HALF COURTYARD & INSIDE LEFT

SPACE TYPE						
OUTDOOR	—	200	Y*	Y*	IN HOUSE	Y*

* by request only





PLATTERS

Louisiana fried chicken, buffalo sauce (NDA)	\$55
Mozzarella caprese skewers, chardonnay & olive oil dressing (V, NGA)	\$55
Beer battered fish goujons, tartare (NDA)	\$55
Mac n cheese jalapeño bites, siracha mayo (V)	\$60
Cumin & lemon lamb skewers, tzatziki (NGA)	\$75
Miso glazed salmon skewers, chili & black bean (NDA)	\$75
Tempura prawn skewers, miso yum yum sauce (NDA)	\$75
Pulled pork bao buns, sweet chilli, miso mayo, slaw, coriander (NDA)	\$65
Crispy tofu bao buns, sweet chilli, miso mayo, slaw, coriander (NDA, VGO)	\$65
Crispy chicken sliders, slaw & aioli	\$65
Cheeseburger sliders, burger sauce	\$65

PIZZAS

Traditional margherita, mozzarella, basil	\$23
Classic pepperoni, sliced piccante, mozzarella, parmesan	\$24
Antipasto, spianata piccante, black olives, parmesan, chilli flakes, chilli oil	\$27
Tandoori chicken, fresh chilli, spiced mint chutney	\$27
Prosciutto, truffle oil, pecorino, rocket, balsamic glaze	\$27
The goat of cheese, white base sauce, goat cheese, pine nuts, courgette, watercress	\$24

Additions

Skin on fries, aioli	\$16
Beer battered fries, aioli	\$16

(V) VEGETARIAN	(VG) VEGAN	(NGA) NO GLUTEN ADDED	(NDA) NO DAIRY ADDED
(VO) VEGETARIAN OPTION	(VGO) VEGAN OPTION	(NGO) NO GLUTEN OPTION	(NDO) NO DAIRY OPTION

CANAPES + WALK & FORK

\$6 Each

House cured salmon, wholegrain mustard, croute (NDA)

Cumin & lemon lamb skewers, tzatziki (NGA)

Tempura prawn skewers, miso yum yum sauce (NDA)

Reubens', on crisp bread

Halloumi & pork sausage roll

Aged cheddar goujeres, black pepper

Steak tartare, mini Yorkshire pudding & capers

Cabbage bahji, coconut yoghurt & mint (NGA, NDA)

Pickled beetroot, goats cheese, pine nuts & oat cracker (NGO, VGO)

\$9 Each

Louisiana chicken sliders, aioli & slaw

Cheeseburger sliders, burger sauce & cos lettuce

Wild mushroom arancini, capsicum romesco sauce

KFC cauliflower, buffalo sauce (NGA, NDA)

Beer battered hoki goujons, tartare sauce & lemon (NDA)

Pork belly bao buns, sweet chilli, miso mayo, slaw, coriander (NDA)

Mac n cheese jalapeño bites, siracha mayo

Miso glazed salmon skewers, sticky rice & togarashi (NDA)

Cumin & lemon lamb skewers (2), tzatziki (NGA)

Fish taco, flour tortillas, panko crumbed trevally, lettuce, smashed avo, mango salsa, wasabi mayo (NDA)



SHARING MENUS

2 course – \$69pp

Includes: choose 1 entree platter, 3 mains & 2 sides

3 course – \$75pp

Includes: choose 1 entree platter, 3 mains & 2 sides, 1 dessert platter

Entree Platters

Kiwi BBQ Platter: herb crusted lamb chops, chilli glazed chicken drumettes, Cumberland sausages, pickled cabbage & kumara sourdough (NDA)

Turkish Meze Platter: marinated olives, grilled seasonal vegetables, pea & mint falafels, hummus, yoghurt, wood-fired flatbread (VO, VGO)

Brewers Platter: Selection of NZ artisan cheese, meats, chutney, cornichon, fresh baked bread, crackers, olives, house dips (NGO, VO, VGO)

Mains

Crispy char siu pork belly, soy roasted mushrooms (NGA, NDA)

Roasted beef scotch, peppercorn jus (NGA, NDA)

Miso glazed salmon, Asian greens (NDA)

Roasted Cajun chicken, chimichurri roasted corn (NGA, NDA)

Eggplant & pumpkin moussaka (NGA)

Salads / Sides

Tav's roasties, parmesan, parsley (NGA)

English mustard & buttered mash (NGA)

Caesar salad: cos lettuce, croutons, bacon, egg (NGO, NDA)

Power salad: quinoa, roast kumara & pumpkin, crispy chickpeas, rocket, pine nuts, house pickled onions, apple cider vinaigrette (NGA, NDA)

Steamed greens: bok choy, broccolini, red chilli, cherry tomatoes, sesame soy dressing (NGA, NDA)

Dessert Platter

Pistachio choux bun

Dark chocolate tartlets

Lemon meringue tartlet

Raspberrymousse domes

Canele

Lemon financiers





GRAZING TABLE

Minimum 30 guests, \$18pp

Mixed olives, spiced peppers, marinated artichokes

Selection of cheeses, crackers, focaccia, honeycomb, fruit chutney

Selection of cured meats, cucumbers, baby carrots, celery, hummus, tzatziki

Mixed nuts, dried fruits

Mozzarella pearls, heirloom cherry tomatoes



BEVERAGE OPTIONS

Bar Tab on Consumption

A bar tab can be arranged for your function with a specific limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

Cash Bar

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.



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