



FUNCTION PACK

MORNINGSIDE TAVERN

LET US INTRODUCE OURSELVES.



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.

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WE TURN CELEBRATIONS INTO MEMORIES.

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!





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. Private bar available for use in this space, minimum of 50 guests required (t's and c's apply).

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 CENTRE.

Hire a section of the casual outside courtyard, mixture of tables, high tops, lush greenery, retractable sides, heaters, and a sandpit for the kids. Private bar available for use in this space, minimum of 50 guests required (t's and c's apply).

This space includes stone flower table


SPACE TYPE						
INDOOR	-	100	Y	Y	IN HOUSE	Y



COURTYARD LEFT.

Hire a section of the casual outside courtyard, mixture of tables, high tops, lush greenery, retractable sides, heaters, and a sandpit for the kids. Private bar available for use in this space, minimum of 50 guests required (t's and c's apply).

This space includes sandpit, and covered space for 50 guests

SPACE TYPE						
INDOOR	-	90	Y	Y	IN HOUSE	Y



COURTYARD LEFT & INSIDE LEFT.

Hire a section of the casual outside courtyard, mixture of tables, high tops, lush greenery, retractable sides, heaters, and a sandpit for the kids. Private bar available for use in this space, minimum of 50 guests required (t's and c's apply).

This space includes sandpit, covered outdoor space for 50

SPACE TYPE						
INDOOR	-	200	Y	Y	IN HOUSE	Y

PLATTERS.

CRISPY CHICKEN BOWL (20PC) crispy fried chicken thigh, sweet soy sauce (LD)	65
CAPRESE SKEWER (15PC) mozzarella, basil, tomato, balsamic reduction (V, LG)	65
FISH GOUJONS (20PC) finger size fried fish bites	65
JALAPEÑO & MOZZARELLA CROQUETTE (20PC) (V)	55
SALMON RILLETTES (10PC) smoked salmon on crostini, parsley & chive (LGo)	55
TOMATO BRUSCHETTA (10PC) roasted tomato, garlic & basil (LD, LGO, V, VG)	65
CHICKEN SLIDERS (10PC) fried chicken, sriracha aioli	65
CHEESEBURGER SLIDERS (10PC) beef patty, burger sauce	65
LAMB SKEWERS (15PC) Moroccan spiced, labneh (LD, LG)	65
LEMONGRASS CHICKEN TACO (10PC) lemongrass chicken, iceberg salad, soy aioli (LD)	85
KAFFIR LIME FISH TACO (10PC) market fish, iceberg salad (LD)	85
ASSORTED DUMPLING (24PC) mushroom, prawn or pork (LD, VO, VGO)	65

PIZZAS

CHILLI PRAWN & CHORIZO mozzarella, chilli, pickled onions, sweet chilli mayo	28
CLASSIC PEPPERONI sliced pepperoni, mozzarella, parmesan	25
CAJUN POTATO potato, olive, jalapeño, sour cream sauce V	27
PROSCIUTTO truffle oil, pecorino, rocket, balsamic glaze	29
PERI PERI CHICKEN chicken, capsicum, olives, peri peri sauce	27
TRADITIONAL MARGHERITA mozzarella, basil V	25

ADDITIONAL

Skin on fries, aioli (LD, LGO)	17
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LG - Low Gluten | LD - Low Dairy | V - Vegetarian | VG - Vegan | LGO - Low Gluten Option |
LDO - Low Dairy Option | VO - Vegetarian Option | VGO - Vegan Option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.



CANAPÉS + WALK & FORK.

4 PIECES 27 / 6 PIECES 37 / 8 PIECES 45

TARTARE | cured salmon on cracker (LD)

CHICKEN SKEWER | chipotle, onion, capsicum (LG)

PRAWN | tempura prawn, wasabi mayo (LD)

PORK BELLY | char siu glaze

CROQUETTE | curried lamb & mint yoghurt OYSTERS | fresh lemon

PRAWN ROLL | spiced beer battered prawn VEGE | cabbage bhaji (LD, LG)

\$9 EACH

CHICKEN SLIDERS | Louisiana chicken sliders

CHEESEBURGER SLIDERS | cheeseburger sliders

MUSHROOM ARANCINI | wild mushroom arancini

KFC CAULIFLOWER | KFC cauliflower (LD, LG)

FISH GOUJONS | beer battered hoki goujon (LD)

CHICKEN TACO | lemongrass chicken taco (LD)

JALAPENO CROQUETTE | iceberg salad, aioli, katsu sauce

SALMON SKEWERS | miso glazed salmon skewer (LD) LAMB

SHOULDER | cumin & lemon lamb skewers (LG) FISH TACO | kaffir

lime fish taco (LD)

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SHARING MENUS.

2 COURSE – \$69PP 1 ENTREE PLATTER, 3 MAINS & 2 SIDES

3 COURSE – \$75PP 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 (LD)

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 (LGO, VO, VGO)

MAINS PLATTERS

Crispy char siu pork belly, soy roasted mushrooms (LG, LD)

Roasted beef scotch, peppercorn jus (LG, LD)

Miso glazed salmon, Asian greems (LD)

Roasted Cajun chicken, chimichurri roasted corn (LG, LD)

Eggplant & pumpkin moussaka (LG)

SALADS / SIDES

Tav's roasties, parmesan, parsley (LG)

English mustard & buttered mash (LG)

Caesar salad: cos lettuce, croutons, bacon, egg (LGO, LD)

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

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

DESSERT PLATTER

Pistachio choux bun

Dark chocolate tartlets

Lemon meringue tartlet

Raspberrymousse domes

Canele

Lemon financiers

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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 plus mixed nuts, dried fruits, mozzarella pearls, heirloom cherry tomatoes

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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

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.



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