Banana Bender PUB

FUNCTIONS MENUS

THEBANANABENDERPUB.COM

MORNING OR AFTERNOON TEA

Light selection $15 per person (Minimum 20 pax)

Please select two (2) of the following:

Assorted fresh baked Danishes and pastries

Baked scones served with jam and cream

Mini Quiches

Banana Cake

Assorted mini sandwiches with selection of fillings

Assorted sweet and savory mini muffins

*Includes coffee, a selection of teas, milk and sugar (all self-serve). One cup per person.

Optional Upgrades:

Continuous tea and coffee for the duration of your event - $4.50 per person

Jugs of orange juice - $10 per jug

**Menu Items & Prices are valid as of March 2026 and are subject to change without notice*

PLATTER SELECTION

(Individual platters serves 10 people)

Fruit Platter (GF) $100
A selection of fresh seasonal fruit from local producers

Sandwich and Wrap Platter $100
Mini ham and cheese bread rolls, healthy chicken Caesar wraps,
open faced egg salad sandwich on rye bread

Gluten Free Open-Faced Sandwiches $120
Ham and cheese sandwich, chicken Caesar sandwich, egg salad sandwich

Party Platter $100
Party pies, sausage rolls, mini quiches, spinach puffs

Asian Platter $100
Spring rolls, vegetable samosas, pork wonton (DF) and fried dim sims

Cheese & Anti-Pasto Platter (GF) $135
A selection of soft and hard local cheeses, crackers, grilled vegetables, olives,
pickled onion and assorted cold cuts

Aussie BBQ $100
Buffalo chicken wings (GF), hickory BBQ meat balls, fish finger, salt & pepper calamari

Mini Slider Platter $100
Please choose one flavour per platter ordered
Choice of pulled pork slider, crumbed buffalo chicken thigh cutlets, angus beef
or battered fish with lemon aioli

Vegan Platter $100
Potato croquette, pumpkin arancini, vegetable samosa, vegetable spring rolls

Gluten free/Dairy free Platter $100
Chicken wings, potato croquette, pumpkin arancini

Dessert Platter $150
Pavlova with whipped cream & berries, chocolate brownies, white chocolate & raspberry cake,
churros with cinnamon sugar & chocolate sauce, lamingtons.

**Menu Items & Prices are valid as of March 2026 and are subject to change without notice*

CANAPE SELECTION

(Minimum 30 people)

4 items per person	$25
6 items per person	$30
8 items per person	$37

(We would recommend half hot and half cold selections)

Hot Selection

Mini beef pie

Asian chicken skewer with peanut sauce (DF)

Pumpkin arancini and whipped feta with fried sage (V)

Buffalo chicken wings nibbles (DF)

Assorted mini quiche

Cheesy baked mussels

Savory apple tart with brie and bacon crumbs

Cold Selection

Spicy tuna roll(DF/GF)

Smoked salmon mousse tartlet with caviar

Prawn cocktail marie rose with mango salsa (DF/GF)

Compressed watermelon with seared tuna tataki and whipped feta (GF)

Prosciutto wrapped melon with honey mustard (GF/DF)

Heirloom tomato with mozzarella, basil and balsamic glazed (GF/V)

Open faced mini chicken sandwich

Additional $4 per piece of dessert

Mini chocloate brownie

Mini pavlova with mixed fruits (GF)

**Menu Items & Prices are valid as of March 2026 and are subject to change without notice*

FORK & WALK SELECTION

$37 per person
(Please select three (3) of the following)

Asian pork skewer
Marinated pork skewer with Asian coleslaw

Salt and Pepper Calamari
Crumbed Calamari with Cilantro crema

Fried Chicken slider
Crumbed chicken with sliced cheese, pickled onion greens on a brioche bun

Gyoza rice bowl
Egg fried rice with fried gyoza

Spicy Tuna roll
Tuna and avocado sushi roll with togarashi mayo

Chicken Avocado wraps
Flour tortilla wrapped chicken breast and avocado salad

Mac and Cheese
Macaroni pasta tossed in house cheese sauce

Sponge cake
Mixed berries sponge cake with double cream

Brownie
Chocolate brownie with double cream

**Menu Items & Prices are valid as of March 2026 and are subject to change without notice*

ALTERNATE DROP

(Minimum of 50 people)

Option 1
$70 per person - 2 Course Set Menu
Option 2
$80 per person - 3 Course Set Menu

ENTREES

(Please select 2 options from list below for alternate drop)

Duo of melon with spiced Moroccan chicken and orange dressing (GF/DF)

Marinated heirloom tomato with mozzarella, pesto, pine nuts and balsamic glaze (GF/V)

Thai beef salad with pomelo, cucumber, tomato, sliced onion, ground peanuts and crispy shallots (DF)

Japanese roll duo (spicy tuna roll and California maki)

Pork and chicken terrine with pistachio, apricot, cherry gel and burnt peach (DF/GF)

Beetroot carpaccio with whipped feta cheese, sliced shallots, roasted pine nuts, arugula and extra virgin olive oil (GF/V)

MAINS

(Please select 2 options from list below for alternate drop)

Pan fried Tasmanian salmon fillet, potato mousseline, charred Bok choi, tomato confit, picked onion and dash cream sauce (GF)

Oven roasted lamb rump, parsley oil, roasted carrot puree, green peas, and red wine jus (GF/DF)

Pan seared chicken breast with potato mousseline, roasted onion, and trio mushroom ragout (GF)

Herb crusted pork tenderloin with roasted marble potato and broccolini (DF)

Pumpkin risotto with whipped feta, roasted diced pumpkin, fried sage, and pine nuts (GF/V)

Grilled striploin with carrot puree, roasted potato, broccolini and red wine jus (GF/DF)

DESSERTS

(Please select 2 options from list below for alternate drop)

Pavlova with passion fruit couli, almond crumble, whipped cream
and mixed berry compote (GF)

Mango float with biscoff soil, mango compote and double whipped cream

Vanilla mousse tart with mixed berry compote and whipped cream

Moist chocolate cake with salted caramel, almond crumble and whipped cream

Banoffee tart with salted caramel sauce and caramelized banana with whipped cream

Lamington with strawberry couli, crumble and toasted desiccated coconut

CARVERY BUFFET

$55 per person
Minimum 50 Guests

Selection of two cooked meats carved by our Chef (all GF)

Mustard and herb marinated roasted chicken
Lemon and maple roasted chicken
Herb crusted lamb shoulder
Garlic and rosemary boneless lamb leg
Honey cured gypsy ham
Roasted pork belly and crackling
Slow roasted garlic and thyme beef
Pepper crusted beef bolar blade

Includes a selection of cooked vegetables including, rosemary roasted potatoes, grilled corn on the cob and buttered mixed vegetables

Salads
Garden salad
Coleslaw
Pesto pasta salad

Also includes a selection of bread rolls and traditional accompaniments.

Desserts
Passionfruit Pavlova
Chocolate brownie with hot chocolate fudge

Dessert is served alternate drop.

Add a third selection of meat for $10 per person

BBQ BUFFET

$35 per person
Minimum 50 Guests

Hickory BBQ chicken wings
Grilled rosemary pork scotch cutlet
Roasted potato
Buttered mixed vegetables
Garden salad and pesto pasta salad
Selection of bread rolls, butter and condiments

Add Dessert
Add a selection of individual ice creams for only $5 per person

GOURMET BBQ BUFFET

$55 per person
Minimum 50 Guests

Cajun spiced chicken wings
Grilled rosemary pork scotch cutlet
Honey soy salmon
Pepper crusted beef bolar blade
Roasted potato
Grilled corn on the cob
Buttered mixed vegetables
Garden salad, pesto pasta salad and coleslaw
Selection of bread rolls, butter and condiments

Add Dessert
Add a selection of individual ice creams for only $5 per person

BEVERAGE PACKAGE

Pre-purchase hourly packages, prices are as follows:

	Standard	Premium
2 Hours	$45	$60
3 Hours	$65	$80
4 Hours	$90	$105
5 Hours	$110	$125

Standard

Tap Beer: XXXX Ultra, XXXX Gold, Hahn 3.5%, Toohey's New, Byron Bay Lager

Can Beer: Balter Cerveza, 4 Pines Ultra Low, Somersby Ciders (Apple & Pear), Strongbow Ciders (Original & Low Carb)

Spirits: Bundaberg Rum, Smirnoff Vodka, Canadian Club, Johnnie Walker, Gordons Gin, Jim Beam, Southern Comfort, Bacardi, Malibu, Midori

Wines: Long Row Piccolo varieties - Sauvignon Blanc, Chardonnay, Pinot Grigio, Moscato, Cabernet Sauvignon, Shiraz, Merlot, Cuvee Brut, Prosecco; Rose on tap.

Includes all soft drink varieties, juices, and coffee options.

Premium
(all standard package inclusions plus following)

Tap Beer: Banana Bender Golden Ale 3.8%, Stone & Wood Pacific Ale, James Squire Ginger Beer, James Squire 150 Lashes, Heineken Lager, Byron Bay Lemon Squash, Stone & Wood Radler

Can Beer: Black Flag varieties (Rage, Affinity), Guinness, Wilde Gluten Free Pale Ale

RTD's: Jim Beam & Cola, Canadian Club & Dry, Bundy Rum & Cola, 23rd Street varieties, Beenleigh Rum varieties, UDL varieties, el Jimador varieties

Wines: Premium range – Sauvignon Blanc, Pinot Gris, Moscato, Cabernet Sauvignon, Shiraz, Pinot Noir, Rose, Cuvee Brut, Prosecco

Includes all soft drink varieties, juices, and coffee options.

Bar Tab

All beverages can be charged to an account on a consumption basis and can be monitored at your discretion. We just need to know a time you'd like to start your bar tab, as well as any beverage restrictions or that the bar be completely open. We recommend a limited selection from our current menu.

No Beverage Package

Guests to purchase their own beverage requirements individually from our fully stocked bars.

*Due to changing prices and menus please ask your function coordinator for a current wine and beverage list.