



THE ROAMING LONG LUNCH

The ultimate dining
experience.

Itinerary:

CANAPÉS – 11:00 AM

Begin at **The Pig & Tinder Box**
with 2 cold canapés &
2 hot canapés, served with
welcome drinks (house beers,
wine & soft drinks).

ENTRÉES – 12:00 PM

Stroll down to **DECO Wine Bar &
Restaurant** for alternate-serve
entrées.

Drinks charged individually
or on a bar tab.

TRANSFERS – 12:45 PM

Bus transfer to
Dungowan Brewery.

MAINS – 1:30 PM

A banquet-style selection
of mains & sides, served for
sharing.

Drinks charged individually
or on a bar tab.

Optional Dessert Platters \$15pp

\$165pp, including
return transfers

Minimum 10 people,
maximum 50 people

Custom options available for
larger groups upon request.



330 Peel Street, Tamworth
www.decorestaurant.com.au



Cnr Kable Ave & Hill Street, Tamworth
www.hopscotchrestaurant.com.au



429 Peel Street, Tamworth
www.thepigandtinderbox.com.au



Cnr Back Kootingal & Nundle Roads, Nemingha
www.pavillion.com.au



803 Ogunbil Rd, Dungowan
www.dungowanbrewery.com.au

Get in touch today to secure your preferred date and time
enjoy@thechgroup.com.au



Let our team take care
of the finer touches this
Christmas...

CENTRAL
HOSPITALITY GROUP

CANAPÉ OPTIONS

4 choices \$45pp | 6 choices \$55pp

COLD CANAPÉS

- Cranberry, brie & prosciutto en croûte NF GFO
- Smoked salmon & crème fraîche blini NF
- Vegetarian rice paper rolls w/ Vietnamese dipping sauce V GFDFNF
- Prosciutto, melon & mozzarella skewers GFNF
- Mini gazpacho & basil oil shots V GFDFNF
- Turkey & cranberry terrine w/ redcurrant jelly GFDFNF
- Mini caprese salad skewers V GFNF

HOT CANAPÉS

- Chicken satay skewers GFDF
- Mini quiche Lorraine NF
- Mini asparagus & cheese quiche V NF
- Sundried tomato & mozzarella arancini w/ basil pesto V GFO
- Pork spring rolls
- Beer-battered calamari w/ tartare sauce
- Prawn tortilla w/ avocado & cucumber salsa and sriracha mayo NF
- Stilton cheese-stuffed dates wrapped in pancetta GFNF
- Mini miso mushroom tartlets V DFNF

SUBSTANTIAL CANAPÉS

4 choices \$60pp

- Vegetarian Thai green curry w/ jasmine rice V GFDFNF
- Smoked brisket slider w/ coleslaw, chipotle aioli & pickle DFNF
- Crispy chicken slider w/ lettuce, tomato, cheese & aioli NF
- Honey soy chicken noodle salad
- Lamb curry w/ rice GFNF
- Crispy vegetable Thai noodle salad w/ fried tofu V DFNFGFO
- Moroccan braised chicken w/ couscous DFNF
- North African chickpea & vegetable curry w/ couscous V DFNF
- Chicken Caesar salad NF

CANAPÉ PACKAGES

3 canapés & 1 substantial option \$50pp
4 canapés & 2 substantial options \$75pp

ALTERNATE DROP MENU

2 courses \$60pp | 3 courses \$75pp

ADD-ONS:

Christmas Bon Bons and Table Centrepieces \$5pp
Bread \$5pp
Pre-Dinner Canapés (Selection of 3) \$20pp

ENTRÉES (Choose 2 options)

- Salmon gravlax, potato pavé, whipped horseradish cream & avocado mousse GFNF
- Grilled haloumi, roasted capsicum dressing & sourdough toasts V NF GFO
- Sundried tomato arancini w/ pesto aioli V
- Asparagus, pea & mint tart V NF
- Twice-cooked pork belly w/ fennel purée & apple slaw GFNF
- Prawn & avocado cocktail GFDFNF

MAINS (Choose 2 options)

- Cranberry & pecan-stuffed turkey roulade w/ sweet potato, beans, gravy & cranberry sauce
- Roast pork w/ pumpkin purée, cauliflower gratin, onion gravy & apple sauce GFNF
- Confit duck Maryland w/ carrot purée, roasted carrots & redcurrant sauce GFDFNF
- Lamb backstrap w/ beetroot & onion chutney, roasted herb chat potatoes, seasonal greens & salsa verde GFNFDF
- Vegan mushroom Wellington V

DESSERTS (Choose 2 options)

- Christmas pudding w/ brandy custard
- Lemon meringue tart w/ lemon sorbet
- Mini pavlova w/ summer berries GF NF DFO
- Summer fruit trifle

LEGEND FOR DIETARY REQUIREMENTS

V VEGETARIAN | GF GLUTEN-FREE | DF DAIRY-FREE | NF NUT-FREE |
GFO GLUTEN-FREE OPTION AVAILABLE | DFO DAIRY-FREE OPTION AVAILABLE

BANQUET STYLE DINING

A perfect shared dining experience, served down the centre of the table.
\$69pp

ADD-ONS:

Christmas Bon Bons and Table Centrepieces \$5pp
Chef's Seasonal Dessert Platters \$15pp
Pre-Dinner Canapés (Selection of 3) \$20pp

ENTRÉES

- Twice-cooked pork belly with fennel purée & apple slaw GFNF
- Grilled haloumi, roasted capsicum dressing & sourdough toasts V NF GFO
- Southern fried chicken pieces with chipotle
- Creamy garlic prawns with fragrant rice GFNF

MAINS

- Cranberry & pecan-stuffed turkey roulade w/ gravy & cranberry sauce
- Maple & orange-glazed ham GFDFNF
- House-smoked BBQ brisket GFDFNF
- Roast vegetable medley w/ grilled haloumi & chilli herb oil V GFNF
- Vegetarian & vegan options available upon request

SIDES

- Roasted chat potatoes V GFDFNF
- Roasted pumpkin V GFDFNF
- Bacon & butter Brussels sprouts GF
- Warm summer vegetable salad w/ asparagus, beans & peas, finished with lemon dressing V GFDFNF

TERMS & CONDITIONS

DECO, Pig & Tinder Box & Dungowan Brewery: Menus available for bookings of 15+ guests. Minimum spend applies for exclusive use.

Hopscotch: Private events require 30+ guests. \$500 venue hire applies (14 Nov – 23 Dec 2025). Available 5pm – 11pm. Minimum spends apply.

The Pavilion: Private events require 40+ guests. \$1000 venue hire applies (14 Nov – 23 Dec 2025). Minimum spends apply.

A 10% surcharge applies on Sundays & public holidays.