

QUEENS WHARF HOTEL

EST. 1988

Platter Menu

We recommend

3 – 4 pieces as a Light Refreshment

5 – 7 pieces as a Cocktail Party

8 – 10 pieces as a Meal Replacement

Vegetable Mezze/Dips \$65 (GF options available)

- Smokey eggplant dip, sweet potato hummus, beetroot and coconut yoghurt dip, served w garlic & herb flatbreads, vegetable crudités, lavosh crackers

Antipasti Platter \$95

- Cured meats & salami, served with grilled vegetables, olives, pickled vegetables, grissini & lavosh

Cheese Selection Platter \$100 (GF options available)

- Chefs Selection of local & imported cheeses, dried and fresh fruits, chutney & crackers

Arancini Bowl \$60 (30 pieces) (GF options available)

- Roast mushroom & buffalo ricotta arancini w parmesan aioli.

Vegan Platter \$75 (30 pieces) GF & V

- Fried corn tails, herb roasted mushrooms, roast pumpkin & rice griddle cakes, served w vegan aioli and fresh tomato salsa.

Lemon & Herb Chicken - \$120 (48 pieces) (GF)

- Roasted free range chicken, boned and cut into pieces

Gourmet Pies & Sausage Rolls \$90

- Locally made pies and sausage rolls with chutney and tomato sauce.

Grilled Skewers \$100 (30 piece) GF

- Miso grilled vegetable skewers, ginger soy beef skewers, BBQ chicken tenderloin skewers.

Burger/Slider Platter \$120 (30 piece)

- Mix of crisp fried chicken buns with chipotle mayo, and our QWH cheeseburger sliders.

Party Platter - \$100 (30 pieces)

- Battered whiting fish pieces, potato scallops and deep-fried chicken wings served with sides of ranch, tartare and tomato sauce.

Large bowl of fries/ Sweet potato fries \$40

- Served with chipotle mayonnaise, ranch dressing & tomato sauce.

V – Vegetarian - GF – Gluten Free - VG – Vegan

No matter the size or style of the event, we always deliver quality food and service.

If there is something you are looking for and it's not listed here please don't hesitate to ask and we can do our best to satisfy exactly what you are looking for.

QUEENS WHARF HOTEL

EST. 1988

Course Choice Menu

\$45 for 2 Course

\$55 for 3 Course

Garlic and herb flatbreads to start

Entrée

Kingfish Ceviche with baby tomato salsa
Chorizo and Manchego croquets with smoked paprika mayonnaise
Chargrilled broccolini with spiced almond dressing

Main

Roasted half chicken with greens and grains with roast chicken jus
Grilled market fish, fennel and herb salad served with house made tartare
Char grilled scotch, cooked as you like, grilled cos lettuce served with jus sauce

Crisp rosemary chat potato and garden salad served along the table to share

Dessert

Rich chocolate torte with crème fraiche
Seasonal fruit Pavlova

*If you are wanting something that's not on the above menu or if you have special dietary requirements,
Please do not hesitate to chat with our functions manager and we can cater something that fits.