

# QUEENS WHARF HOTEL

— EST. 1988 —

---

## THE GALLEY

PRIVATE FUNCTION AVAILABILITY IS EITHER:

11.30AM TO 4.30PM

OR

5.30PM TO 12.00AM

TO BOOK THE GALLEY FOR EXCLUSIVE FUNCTIONS THE MINIMUM NUMBER IS 40 PEOPLE.

DUE TO COVID RESTRICTIONS THE MAXIMUM IS 90 PEOPLE.

MINIMUM SPEND ON FINGERFOOD IS REQUIRE TO RESERVE EXCLUSIVELY

FEATURES:

IPOD/IPHONE CONNECTIVITY | PRIVATE TOILETS | 86 INCH FLAT SCREEN

## THE SKIFF

PRIVATE FUNCTION AVAILABILITY IS EITHER:

11.30AM TO 4.30PM

OR

6.00PM TO 12.00AM

TO BOOK THE SKIFF BAR FOR EXCLUSIVE FUNCTIONS THE MINIMUM NUMBER IS 110 PEOPLE.

DUE TO COVID RESTRICTIONS THE MAXIMUM IS 170 PEOPLE.

MINIMUM SPEND REQUIREMENTS ON FOOD AND BEVERAGE PACKAGE

FEATURES:

PRIVATE USE OF BALCONY OVER LOOKING WATER | ROOM FOR DJ OR BAND | DANCEFLOOR

IPOD/IPHONE CONNECTIVITY | PRIVATE TOILETS | 86 INCH FLAT SCREEN

## THE WHARF

NOT AVAILABLE FOR PRIVATE FUNCTIONS

BOOKING AVAILABILITY IS:

LUNCH - 11.30AM OR 1.30PM | DINNER - 5.30PM OR 7.30PM

HIGH WOODEN TABLES ARE AVILABLE TO RESERVE THROUGH OUR WEBSITE FOR TABLES OF MAXIMUM 10 PEOPLE

IF YOU WISH TO BOOK MULTIPLE TABLES FOR A FUNCTION PLEASE EMAIL OUR BOOKING INQUIRES

DEPOSIT IS REQUIRED TO SECURE BOOKING

---

# QUEENS WHARF HOTEL

— EST. 1988 —

PLATTERS NEED TO BE ORDERED TWO WEEK'S PRIOR TO FUNCTION DATE

## COLD

### mezze / \$120

CURED MEATS - ASSORTED DIPS - OLIVES - STUFFED PEPPERS - PICKLES - SOURDOUGH - CRACKERS

### CHEESE / \$130

SELECTION OF LOCAL CHEESES - DRIED & FRESH TABLE FRUITS - QUINCE PASTE - ROASTED NUTS - MUSCATELS

### VEGAN & VEGETARIAN / \$100

CHEF'S SELECTION AT MARKET PRICE & SEASONAL AVAILABILITY

### SEASONAL FRUIT/ \$80

STRAWBERRIES - WATERMELON - ROCKMELON - GRAPES - PINEAPPLE - MANGO - BLUEBERRIES - PASSIONFRUIT PULP

## BOWLS

### ARANCINI / \$50

CHOICE OF EITHER - MUSHROOM & BUFFALO RICOTTA - PUMPKIN & PINENUT - CHORIZO & MANCHEGO CHEESE  
30 PIECES PER BOWL

### SPRING ROLL / \$50

VEGETARIAN SPRING ROLLS SERVED WITH SWEET CHILLI SAUCE AND PLUM SAUCE  
30 PIECES PER BOWL

### CHICKEN WINGS / \$50

CHOICE OF EITHER AMERICAN BUFFALO - HONEY SOY - SERVED WITH CHIPS - RANCH DRESSING  
30 PIECES PER BOWL

## HOT

### HOT SEAFOOD / \$130

BATTERED FLATHEAD FILLETS - SALT & PEPPER SQUID - CRUMBED PRAWN CUTLETS - PRAWN TWISTS - SAUCES  
70 PIECES PER PLATTER

### GRILLED SKEWERS / \$100

BEEF SKEWERS - BBQ CHICKEN TENDERLOIN SKEWERS - ASSORTED DIPPING SAUCES  
40 PIECES PER PLATTER

### PARTY PLATTER / \$120

MINI MEAT PIES - SAUSAGE ROLLS - SPRING ROLLS - MINI QUICHES - CHICKEN NUGGETS - CHIPS - SAUCE  
80 PIECES PER PLATTER

### SLIDER BURGER PLATTER / \$120

MIX OF - CRISP FRIED CHICKEN & CHIPOTLE MAYO - QWH CHEESE BURGER & MUSTARD TOMATO SAUCE  
40 PIECES PER PLATTER

### DEEP SOUTH PLATTER / \$120

GOLDEN CRUMBED CHICKEN TENDERS - MOZZARELLA CHEESE STICKS - SMOKEY BBQ CHICKEN WINGS - FRIED PICKLES - RANCH SALSA - CHIPOTLE  
40 PIECES PER PLATTER

### WE RECOMMEND....

3 - 4 PIECES AS A LIGHT REFRESHMENT  
5 - 7 PIECES AS A COCKTAIL PARTY  
8 - 10 PIECES AS A MEAL REPLACEMENT

# QUEENS WHARF HOTEL

EST. 1988

SET MENU NEEDS TO BE ORDERED ONE WEEK PRIOR TO FUNCTION DATE

## SET MENU 1:

### COURSE CHOICE MENU

SELECT 2 OPTIONS FROM EACH COURSE FOR ALTERNATE DROP OPTION

\$50 FOR 2 COURSE  
\$60 FOR 3 COURSE

BREAD ROLL WITH BUTTER

#### ENTREE

ROAST BEETROOT AND GOATS CHEESE TART WITH WALNUT  
AND MICRO HERB SALAD

ARANCINI, ROASTED TOMATO WITH PECORINO SERVED WITH SHAVED  
PARMENSAN AND PESTO OIL

SALT AND PEPPER SQUID WITH ROCKET AND BLISTERED TOMATO  
SALAD AND GARLIC HERB MAYO

SMOKED SALMON, PICKLED BEETROOT POTATO SALAD WITH  
CAVIAR AND DILL

#### MAIN

MSA GRAIN FED SIRLOIN WITH BUTTERY BACON AND CHIVE POTATO,  
GREEN BEAN AND SWEET POTATO CRISP

CHICKEN SUPREME WITH WILD MUSHROOM RISOTTO, WILTED  
SPINACH, PARSLEY OIL AND PARMESAN

LAMB RUMP WITH PARSNIP PUREE, ROASTED CARROTS, CRISPY LEEK  
AND ROSEMARY HONEY JUS

GRILLED PORK CUTLET WITH RED WINE BRAISED CABBAGE,  
APPLE SAUCE, PEA AND POTATO CRISP

ATLANTIC SALMON SERVED ON A PANZULA SALAD WITH SOUR CRISP,  
OLIVE CAPERS AND BALSAMIC GLAZE

#### DESSERT

SALTED CARAMEL BROWNIE WITH DOUBLE CREAM & BERRIES

LEMON TART WITH MASCARPONE MERINGUE & RASPBERRY

VANILLA BEAN CHEESE CAKE WITH FRUIT & PASSION COULIS

## SET MENU 2:

### COURSE CHOICE MENU

SELECT 2 OPTIONS FROM EACH COURSE FOR ALTERNATE DROP OPTION

\$40 FOR 2 COURSE  
\$50 FOR 3 COURSE

GARLIC BUTTER TO SHARE DOWN THE TABLE

#### ENTREE

CRUMBED CHICKEN TENDERS WITH RANCH DIPPING SAUCE

2 FLATHEAD FISH TACOS SERVED WITH RED CABBAGE, AVOCADO AND  
CHIPOTLE MAYONNAISE

MIX OF BUFFALO AND BBQ CHICKEN WINGS WITH RANCH DIPPING SAUCE

SALT AND PEPPER SQUID WITH SLAW SALAD, AIOLI DIPPING SAUCE

#### MAIN

STEAK SANDWICH WITH ROCKET, MAPLE ONION, BBQ SAUCE ON  
GRILLED SOURDOUGH SERVED WITH CHIPS

BATTERED FLATHEAD FILLETS, CHIPS, SALAD AND TARTARE SAUCE

CRUMBED CHICKEN SCHNITZEL SERVED WITH CHIPS, SALAD  
AND YOUR CHOICE OF SAUCE

200 RUMP STEAK SERVED WITH CHIPS, SALAD AND  
YOUR CHOICE OF SAUCE

#### DESSERT

CHOCOLATE MUDCAKE SERVED WITH CREAM

STICKY DATE PUDDING WITH BUTTERSCOTCH SAUCE AND ICE CREAM

CHEESECAKE SERVED WITH RASPBERRY COULIS AND ICE CREAM

THIS MENU IS ONLY AVAILBLE FOR BOOKED FUNCTIONS  
SOME INGREDIENTS MAY CHANGE DUE TO SEASONAL AVAILABILITY