

QUEENS WHARF HOTEL

— EST. 1988 —

THE GALLEY

PRIVATE FUNCTION AVAILABILITY IS EITHER:

11.30AM TO 4.30PM

OR

5.30PM TO 11.30PM

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 FINGER FOOD IS REQUIRED TO RESERVE EXCLUSIVELY

FEATURES:

IPOD/IPHONE CONNECTIVITY | PRIVATE TOILETS | 86 INCH FLAT SCREEN WITH USB/HDMI CONNECTIVITY

THE SKIFF

PRIVATE FUNCTION AVAILABILITY IS EITHER:

11.30AM TO 4.30PM

OR

6.00PM TO 11.30PM

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 | DANCE FLOOR

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

THE WHARF

NOT AVAILABLE FOR PRIVATE FUNCTIONS

BOOKING AVAILABILITY IS:

LUNCH - 11.30AM TO 3PM | DINNER - 5.30PM TO 9PM

HIGH WOODEN TABLES ARE AVAILABLE 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 INQUIRIES

DEPOSIT IS REQUIRED TO SECURE BOOKING

QUEENS WHARF HOTEL

— EST. 1988 —

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

ARANCINI / \$65

- MIXED BOWL OF
- CONFIT GARLIC & 3 CHEESE (ARIBIATA)
 - CINNAMON ROASTED PUMPKIN (ROMESCO)
 - CHORIZO & ROAST CAPSICUM (MACADAMIA NUT PESTO)
- 30 PIECES PER BOWL

SPRING ROLL / \$65

- MIXED BOWL OF
- PEKING DUCK WITH THAI SWEET CHILLI
 - VEGETABLE WITH SWEET & SOUR
- 30 PIECES PER BOWL

GRILLED SKEWERS / \$120

- MIXED PLATTER OF
- ASIAN BEEF WITH THAI CHILLI & SOY
 - PERI PERI CHICKEN WITH RANCH DRESSING
 - MORROCAN LAMB KOFTA WITH TZATZIKI
- 40 PIECES PER PLATTER

VEGETARIAN / \$140

- PUMPKIN ARANCINI - VEGETABLE SPRING ROLLS -
VEGETABLE SKEWERS - LEMON MYRTLE CRUMBED
MUSHROOMS - HALOUMI SLIDERS WITH MACADAMIA NUT
PESTO & TOMATO SALSA - ROASTED CARROT HUMMUS -
TOASTED SOURDOUGH - TORTILLA CHIPS

RIBS & WINGS / \$140

- 2KG SMOKEY PORK RIBLETS
- 1KG BUFFALO CHICKEN WINGS
- 1KG BBQ CHICKEN WINGS
- RANCH DRESSING - SRIRACHA AIOLI

PARTY PLATTER / \$140

- 15X GOURMET PARTY PIES - 15X SAUSAGE ROLLS - 15X MAC
& CHEESE CROQUETTES - 15X CAJUN ONION RINGS - 15X
CRUMBED JALAPENO POPPERS
- SMOKEY BBQ - TOMATO SAUCE - SRIRACHA AIOLI
- 75 PIECES PER PLATTER

HOT SEAFOOD PLATTER / \$150

- HOUSE CRUMBED BARRAMUNDI - SALT & SZECHUAN PEPPER
SQUID - POTATO SPUN PRAWNS - 6 X KILPATRICK OYSTERS - 6 X
1/2 SHELL SEA SCALLOPS - 1/2 KG BLACK MUSSELLS

SLIDER BURGER PLATTER / \$150

- MIXED PLATTER OF
- FIVE SPICED PORK BELLY, CUCUMBER, HOI SIN, FRIED SHALLOT
 - 12 HOUR SLOW COOKED BEEF BRISKET, SLAW, SMOKEY BBQ
 - SOUTHERN FRIED CHICKEN, LETTUCE, TOMATO, SRIRACHA AIOLI
- 30 PIECES PER PLATTER

TACO PLATTER / \$210

- 15X CRUMBED BARRAMUNDI
- 15X PULLED PORK
- BOTH WITH SLAW, PICO DE GALLO, AVOCADO, SRIRACHA AIOLI
- 30 PIECES PER PLATTER

COLD SEAFOOD PLATTER / \$250

- 1KG FRESH PRAWNS - 1 DOZEN NATURAL OYSTERS - 500G
BLUE SWIMMER CRAB - 300G SMOKED SALMON
- LEMON - COCKTAIL SAUCE - THAI CHILLI SOY

THE QWH MEZZE / \$320

- RANGE OF CURED MEATS - ASSORTED DIPS - MIXED
CHEESES - QUINCE PASTE - STUFFED PEPPERS - OLIVES -
DILL PICKLES - DRIED & FRESH FRUIT - ROASTED NUTS -
TOASTED SOURDOUGH - CRACKERS - TORTILLA CHIPS

**WE RECOMMEND....

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

CHEF'S SELECTION AT MARKET PRICE & SEASONAL
AVAILABILITY ON SELECTED PRODUCE

SET MENU 1:

\$70 FOR 2 COURSE

\$80 FOR 3 COURSE

BREAD ROLL WITH BUTTER

ENTREE

NASI GORENG ROAST CAULIFLOWER
SERVED WITH FARRO, PEARL COUSCOUS, GREEN BEANS, CORN &
SPICED YOGHURT

FENNEL SAFFRON RISOTTO
SERVED WITH ROAST BEETROOT, ASPARAGUS, ORANGE REDUCTION

HARRISA RUBBED LAMB RUMP
SERVED WITH CAULIFLOWER BROCCOLI TABBOULEH & SWEET
CHERRY GLAZE

CHINESE FIVE SPICED DUCK SALAD
SERVED WITH ORANGE BALSAMIC, MANGO & CRISPY VERMICELLI

SEARED 1/2 SHELL SEA SCALLOPS
SERVED WITH GINGERED PEA PUREE, CORIANDER GREMOLATA
& CHILLI GLAZE

MAIN

SESAME SWEET SOY MARINATED SALMON
SERVED WITH CORN & CORIANDER OMELETTE, SHIITAKE,
VERMICELLI NOODLE BROTH

CONFIT PORK BELLY
SERVED WITH SAFFRON RISOTTO, BAKED APPLE, PISTACHIO,
CIDER JUS

SLOW COOKED BEEF CHEEK
SERVED WITH CINNAMON PUMPKIN PUREE & GRATIN POTATO

OVEN BAKED CHICKEN ROULADE
STUFFED WITH PRESERVED LEMON & FETA CHEESE, PROSCIUTTO
WRAPPED, HOUSE MADE SWEET POTATO GNOCCHI & MUSHROOM
STOCK

CRISPY SKIN BARRAMUNDI
SERVED WITH FONDANT POTATO, ALMOND BUTTERED BEANS
& PEAR CHAMPAGNE RELISH

DESSERT

WHITE CHOCOLATE CREME BRULEE SERVED WITH ALMOND
BISCOTTI & VANILLA BEAN ICECREAM

WHISKEY POACHED PEARS SERVED WITH COCONUT ICECREAM
& WAFER

FLOURLESS CHOCOLATE ORANGE CAKE SERVED WITH ORANGE
SYRUP & BERRY COMPOTE

SET MENU 2:

\$60 FOR 2 COURSE

\$70 FOR 3 COURSE

GARLIC BREAD TO SHARE DOWN THE TABLE

ENTREE

CINNAMON ROASTED PUMPKIN ARANCINI
SERVED WITH ROMESCO SAUCE

SALT & SZECHUAN PEPPER SQUID
SERVED WITH WOMBOK, CRUNCHY NOODLE SALAD,
ASIAN DRESSING & SRIRACHA AIOLI

CRUMBED CHICKEN TENDERS WITH RANCH DRESSING

PEKING DUCK SPRING ROLLS (3) WITH THAI SWEET CHILLI

MAIN

250G RUMP STEAK
SERVED WITH GARLIC HERB ROASTED CHATS & GREEN BEANS

GRILLED CHICKEN BREAST
SERVED WITH ROAST SWEET POTATO, WILTED SPINACH
& CAJUN BUTTERED CORN

BEER BATTERED BARRAMUNDI
SERVED WITH HOUSE MADE SALAD, CHIPS, TARTARE & LEMON

HOUSE PANKO CRUMBED CHICKEN SCHNITZEL
SERVED WITH HOUSE MADE SALAD, CHIPS & GRAVY

BRAISED LAMB SHANK
SERVED WITH RICH TOMATO BASIL SAUCE, MASH POTATO
& SEASONAL VEGETABLES

DESSERT

HOUSE MADE NEW YORK CHEESE CAKE
SERVED WITH BERRY COULIS & ICECREAM

HOUSE MADE STICKY DATE PUDDING
SERVED WITH BUTTERSCOTCH SAUCE & ICECREAM

HOUSE MADE LOADED BROWNIE
SERVED WITH CHOCOLATE GANACHE, CARAMEL POPCORN,
MARSHMELLOW & ICECREAM

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