

bretts wharf

MENUS FOR GROUPS

menu 1 | handmade sourdough rolls, aged balsamic, wendland extra virgin olive oil

entree

new england style seafood chowder – prawns, reef fish, scallops, clams, bacon

rosemary, almond and fennel crusted pork, caramelised apple terrine, walnut crumble, nasturtium

gold coast calamari 'twice', stanthorpe apple salad, pancetta

mooloolaba prawns, daikon carpaccio, persillade, labneh, raspberry dressing

roasted wild mushrooms, pistachio puree, radish, sour cream, brioche crisps

seared scallops, watermelon, tomato, baby beetroot, watercress

main

pan fried atlantic salmon, king prawns, tomato, pickled red onion, cucumber and peanut salad

prosciutto wrapped loin of sovereign five star lamb, sebago gnocchi, broccoli

mushroom crusted eye fillet, roasted pumpkin and ricotta rotolo, grilled asparagus, cabernet jus

pan fried local fish, fraser coast spanner crab, fennel, tomato, crispy betel leaf

peppered pan fried barramundi, crispy squid, potato whip, frisee, garlic ginger dressing

basil, ricotta and pumpkin rotolo, slow roasted tomato, beetroot, salsa rossa, asparagus

sides – optional extras

mixed leaf salad, tarragon, nasturtium, croutons

creamed potatoes

steamed green beans, roasted red onion, fetta, hazelnuts

greek salad

beer battered chips, aioli

dessert

orange and almond cake, roasted peach, orange gel, caramelised puff

bundaberg passionfruit and lemon posset, stone fruit, raspberry, brioche crisp

dark chocolate brulee, strawberry pearls and paper, phillis clark's 'lost bread'

coconut and kaffir lime panacotta, charred bowen mango, pineapple salad

Option A

\$78 pp - alternate drop
Please select two items from each
course to be served alternately.

Option B

\$82 - pp - guests choose from
3 entrée, 3 main + 3 dessert
Please select three items from each
course for the guests to choose from.

Option B is not available
for groups of more than 25 guests. A
triple drop menu can be arranged to allow
guests additional options.

Optional extras – add \$3 per person to
the menu price for side dishes.
Please select 2 items only

Beverage packages available from
\$34.00pp or beverages charged on
consumption

bretts wharf

MENUS FOR GROUPS

menu 2 | handmade sourdough rolls, aged balsamic, wendland extra virgin olive oil

entrée platter to share

marinated baby octopus, cured meats, parmesan crumbed olives stuffed with goats cheese, grilled zucchini, eggplant and pumpkin, hommus, romesco, eggplant caviar, coolana olives, grilled turkish bread

main

pan fried atlantic salmon, king prawns, tomato, pickled red onion, cucumber and peanut salad

prosciutto wrapped loin of sovereign five star lamb, sebago gnocchi, broccoli

mushroom crusted eye fillet, roasted pumpkin and ricotta rotolo, grilled asparagus, cabernet jus

pan fried local fish, fraser coast spanner crab, fennel, tomato, crispy betel leaf

peppered pan fried barramundi, crispy squid, potato whip, frisee, garlic ginger dressing

basil, ricotta and pumpkin rotolo, slow roasted tomato, beetroot, salsa rossa, asparagus

sides – optional extras

mixed leaf salad, tarragon, nasturtium, croutons

creamed potatoes

steamed green beans, roasted red onion, fetta, hazelnuts

greek salad

beer battered chips, aioli

dessert

orange and almond cake, roasted peach, orange gel, caramelised puff

bundaberg passionfruit and lemon posset, stone fruit, raspberry, brioche crisp

dark chocolate brulee, strawberry pearls and paper, phillis clark's 'lost bread'

coconut and kaffir lime panacotta, charred bowen mango, pineapple salad

Option A

\$72pp – entrée platters, alternate drop main + dessert

Please select two items from the mains and desserts to be served alternately.

Option B

\$76 pp – entrée platters, then guests choose from 3 main, 3 dessert

Please select three items from the mains and desserts for the guests to choose from.

Option B is not available for groups of more than 25 guests. A triple drop menu can be arranged to allow guests additional options.

Optional extras – add \$3 per person to the menu price for side dishes.

Please select 2 items only

Beverage packages available from \$34.00pp or beverages charged on consumption

bretts wharf

MENUS FOR GROUPS

menu 3

handmade sourdough rolls, aged balsamic, wendland extra virgin olive oil

entrée platter to share

mooloolaba king prawns, natural and grilled oysters, prawn cocktail, salt and pepper calamari, grilled ½ shell scallops, salmon brandade, lime chilli dressing, grilled turkish bread

main

pan fried atlantic salmon, king prawns, tomato, pickled red onion, cucumber and peanut salad

prosciutto wrapped loin of sovereign five star lamb, sebago gnocchi, broccoli

mushroom crusted eye fillet, roasted pumpkin and ricotta rotolo, grilled asparagus, cabernet jus

pan fried local fish, fraser coast spanner crab, fennel, tomato, crispy betel leaf

peppered pan fried barramundi, crispy squid, potato whip, frisee, garlic ginger dressing

basil, ricotta and pumpkin rotolo, slow roasted tomato, beetroot, salsa rossa, asparagus

sides – optional extras

mixed leaf salad, tarragon, nasturtium, croutons

creamed potatoes

steamed green beans, roasted red onion, fetta, hazelnuts

greek salad

beer battered chips, aioli

dessert

orange and almond cake, roasted peach, orange gel, caramelised puff

bundaberg passionfruit and lemon posset, stone fruit, raspberry, brioche crisp

dark chocolate brulee, strawberry pearls and paper, phillis clark's 'lost bread'

coconut and kaffir lime panacotta, charred bowen mango, pineapple salad

Option A

\$80pp – seafood platters, alternate drop main + dessert

Please select two items from the mains and desserts to be served alternately.

Option B

\$84pp – seafood platters, then guests choose from

3 main + 3 dessert

Please select three items from the mains and desserts for the guests to choose from.

Option B is not available for groups of more than 25 guests. A triple drop menu can be arranged to allow guests additional options.

Optional extras – add \$3 per person to the menu price for side dishes.

Please select 2 items only

Beverage packages available from \$34.00pp or beverages charged on consumption

bretts wharf

MENUS FOR GROUPS

menu 4

handmade sourdough rolls, aged balsamic, wendland extra virgin olive oil

entrée

Option A

\$79pp – alternate drop entrée and main, dessert platters to share
Please select two items from the entrée and mains to be served alternately.

new england style seafood chowder – prawns, reef fish, scallops, clams, bacon

rosemary, almond and fennel crusted pork, caramelised apple terrine, walnut crumble, nasturtium

gold coast calamari 'twice' stanthorpe apple salad, pancetta

Option B

\$83pp – guests choose from 3 entrée and 3 main, dessert platters to share
Please select three items from the entrée and mains for the guests to choose from.

mooloolaba prawns, daikon carpaccio, persillade, labneh, raspberry dressing

roasted wild mushrooms, pistachio puree, radish, sour cream, brioche crisps

seared scallops, watermelon, tomato, baby beetroot, watercress

Option B is not available

for groups of more than 25 guests. A triple drop menu can be arranged to allow guests additional options.

main

pan fried atlantic salmon, king prawns, tomato, pickled red onion, cucumber and peanut salad

prosciutto wrapped loin of sovereign five star lamb, sebago gnocchi, broccoli

mushroom crusted eye fillet, roasted pumpkin and ricotta rotolo, grilled asparagus, cabernet jus

pan fried local fish, fraser coast spanner crab, fennel, tomato, crispy betel leaf

peppered pan fried barramundi, crispy squid, potato whip, frisee, garlic ginger dressing

basil, ricotta and pumpkin rotolo, slow roasted tomato, beetroot, salsa rossa, asparagus

sides – optional extras

mixed leaf salad, tarragon, nasturtium, croutons

creamed potatoes

steamed green beans, roasted red onion, fetta, hazelnuts

greek salad

beer battered chips, aioli

dessert platters to share

mini dark chocolate crème brulee, turkish delight, roasted peach, almond nougat, orange and almond cake

Optional extras – add \$3 per person to the menu price for side dishes.
Please select 2 items only

Beverage packages available from \$34.00pp or beverages charged on consumption

bretts wharf

MENUS FOR GROUPS

menu 5 | handmade sourdough rolls, aged balsamic, wendland extra virgin olive oil

entrée platter to share

marinated baby octopus, cured meats, parmesan crumbed olives stuffed with goats cheese, grilled zucchini, eggplant and pumpkin, hommus, romesco, eggplant caviar, coolana olives, grilled turkish bread

main

pan fried atlantic salmon, king prawns, tomato, pickled red onion, cucumber and peanut salad

prosciutto wrapped loin of sovereign five star lamb, sebago gnocchi, broccoli

mushroom crusted eye fillet, roasted pumpkin and ricotta rotolo, grilled asparagus, cabernet jus

pan fried local fish, fraser coast spanner crab, fennel, tomato, crispy betel leaf

peppered pan fried barramundi, crispy squid, potato whip, frisee, garlic ginger dressing

basil, ricotta and pumpkin rotolo, slow roasted tomato, beetroot, salsa rossa, asparagus

sides – optional extras

mixed leaf salad, tarragon, nasturtium, croutons

creamed potatoes

steamed green beans, roasted red onion, fetta, hazelnuts

greek salad

beer battered chips, aioli

dessert platters to share

mini dark chocolate crème brulee, turkish delight, roasted peach, almond nougat, orange and almond cake

Option A

\$74pp – entrée platters to share,
alternate drop main,
dessert platters to share

*Please select two items from the mains
to be served alternately.*

Option B

\$78 pp –entrée platters to share, guests
choose from three main courses,
dessert platters to share

*Please select three items from the mains
for the guests to choose from.*

Option B is not available
for groups of more than 25 guests. A triple
drop menu can be arranged to allow
guests additional options.

Optional extras – add \$3 per person to
the menu price for side dishes.
Please select 2 items only

Beverage packages available from
\$34.00pp or beverages charged on
consumption

bretts wharf

MENUS FOR GROUPS

menu 6 | handmade sourdough rolls, aged balsamic, wendland extra virgin olive oil

entrée platter to share

mooloolaba king prawns, natural and grilled oysters, prawn cocktail, salt and pepper calamari, grilled ½ shell scallops, salmon brandade, lime chilli dressing, grilled turkish bread

Option A

\$79pp – seafood platters to share, alternate drop main,

dessert platters to share

Please select two items from the mains to be served alternately.

Option B

\$83pp – seafood platters to share, guests choose from three main courses, dessert platters to share

Please select three items from the mains for the guests to choose from.

Option B is not available for groups of more than 25 guests. A triple drop menu can be arranged to allow guests additional options.

Optional extras – add \$3 per person to the menu price for side dishes.

Please select 2 items only

Beverage packages available from \$34.00pp or beverages charged on consumption

main

pan fried atlantic salmon, king prawns, tomato, pickled red onion, cucumber and peanut salad

prosciutto wrapped loin of sovereign five star lamb, sebago gnocchi, broccoli

mushroom crusted eye fillet, roasted pumpkin and ricotta rotolo, grilled asparagus, cabernet jus

pan fried local fish, fraser coast spanner crab, fennel, tomato, crispy betel leaf

peppered pan fried barramundi, crispy squid, potato whip, frisee, garlic ginger dressing

basil, ricotta and pumpkin rotolo, slow roasted tomato, beetroot, salsa rossa, asparagus

sides – optional extras

mixed leaf salad, tarragon, nasturtium, croutons

creamed potatoes

steamed green beans, roasted red onion, fetta, hazelnuts

greek salad

beer battered chips, aioli

dessert platters to share

mini dark chocolate crème brulee, turkish delight, roasted peach, almond nougat, orange and almond cake

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MENUS FOR GROUPS

menu 7 | handmade sourdough rolls, aged balsamic, wendland extra virgin olive oil

entrée platter to share

marinated baby octopus, cured meats, parmesan crumbed olives stuffed with goats cheese, grilled zucchini, eggplant and pumpkin, hommus, romesco, eggplant caviar, coolana olives, grilled turkish bread

Option A

\$ 64.00 pp – entrée platters to share, alternate drop main, petit four platters to share

Please select two items from the mains to be served alternately

Option B

\$ 68.00 pp – entrée platters to share, guests choose from three main courses, petit four platters to share

Please select three items from the mains for the guests to choose from.

Option B is not available for groups of more than 25 guests. A triple drop menu can be arranged to allow guests additional options.

Optional extras – add \$3 per person to the menu price for side dishes.
Please select 2 items only

main

pan fried atlantic salmon, king prawns, tomato, pickled red onion, cucumber and peanut salad

prosciutto wrapped loin of sovereign five star lamb, sebago gnocchi, broccoli

mushroom crusted eye fillet, roasted pumpkin and ricotta rotolo, grilled asparagus, cabernet jus

pan fried local fish, fraser coast spanner crab, fennel, tomato, crispy betel leaf

peppered pan fried barramundi, crispy squid, potato whip, frisee, garlic ginger dressing

basil, ricotta and pumpkin rotolo, slow roasted tomato, beetroot, salsa rossa, asparagus

sides – optional extras

mixed leaf salad, tarragon, nasturtium, croutons

creamed potatoes

steamed green beans, roasted red onion, fetta, hazelnuts

greek salad

beer battered chips, aioli

petit four platters to share

almond and ironbark honey nougat

turkish delight

chocolate and peanut truffle

orange and almond cake

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MENUS FOR GROUPS

Glossary

Terrine	Strictly speaking the earthenware vessel in which meat, fish or vegetables are cooked. The filling is allowed to cool then sliced.
Pancetta	An Italian bacon that is salt cured and seasoned with such spices as nutmeg, fennel, peppercorns, dried ground hot peppers and garlic, then dried for at least three months
Daikon	A Japanese white radish, can be eaten raw or cooked
Persillade	In its simplest form, just parsley and garlic, finely chopped, it is a common ingredient in many dishes, If added early in cooking, it becomes mellow; but when it is added at the end of cooking or as a garnish, it provides a garlicky jolt.
Labneh	Yoghurt which has been strained in muslin to remove the 'whey', giving a consistency between that of yoghurt and cheese whilst preserving yoghurt's distinctive sour taste
Betel leaf	The leaf of a vine belonging to the same family as pepper and kava. The use of betel for medicinal purposes can be traced as far back as two thousand years. It has a fresh peppery taste
Frisee	A bitter lettuce that is also known as curly endive or chicory (in the USA)
Posset	An old English dish that was originally a medieval drink made from milk lightly curdled by adding an acid liquid such as wine, ale or citrus juice to it. As time passed posset became a much richer dish containing cream and eggs. Eventually it developed into early forms of trifle and syllabubs.
Phillis Clark's Lost Bread	'Lost bread' is the translation of pain perdu – french toast. Our recipe is drawn from Phillis Clark's recipe and remedy book written in the 1860's. The Clark family lived on East Talgai station, near Alora and Phillis's book, one of the featured items in the heritage collection of the John Oxley Library, is the oldest handwritten recipe book in Queensland.

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MENUS FOR GROUPS

PRIVATE DINING ROOM

Bookings for up to 30 guests (sit down style) have the option of booking our private dining room for their exclusive use (minimum spend conditions apply) – this lovely room is within the restaurant and is fully air conditioned.



WATERFRONT TERRACE

Bookings for up to 50 guests (sit down style) have the option of booking our waterfront terrace for their exclusive use (minimum spend conditions apply) – this beautiful space is al fresco style, right on the edge of the river, it is completely weather protected with drop down sides, the louvered roof can either be open or closed.



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MENUS FOR GROUPS

- Menu availability:** These menus are designed especially for groups of ten or more guests. They are available for groups of ten or more guests in the restaurant or in the private dining room within the restaurant. Please note that these menus are to be used as a guideline and there may be some changes to the final menu selections. This is because we are very responsive to produce availability and committed to ensuring you and your guests are offered the very best.
- Booking details:** Enquiries can be confirmed by way of a deposit of \$350 paid with-in 7 days of the initial booking – this amount is then taken off the final account. For ordering purposes, we require a minimum 5 days notice for these menu items may not be on our a la carte menu – bookings are confirmed by way of the deposit received from you and your receipt of written confirmation of the booking details from Bretts Wharf.
- Times:** We recommend groups are seated earlier or later than the 7.00pm-7.30pm dinner period to avoid delays. Please note that all guests must be seated by the agreed seated time to ensure a smooth service on the night. It is a good idea to make the arrival time on the invitations half an hour before your seated time so that all guests can be here on time.
- Confirmed numbers:** Confirmed numbers are essential a minimum of 3 days prior to the date of the event. Should your guest numbers fall below your final number of guests you will still be charged for that number.
- Menu variations:** We respond to seasonal changes to ensure absolute freshness in our produce, this may result in slight variations to the menu items and may necessitate substituted with alternative produce. You would be advised if this should occur. If the menus described do not suit, we would be pleased to devise a menu especially for you however this may alter the price. Further vegetarian options are available and other dietary requirements can also easily be accommodated. Children's menus are available and are priced at \$1 per year of age up to the age of 12years.
- Celebration cakes:** Due to health department recommendations it is not possible to BYO cakes (other than in exceptional circumstances and by prior arrangement only) – however we are happy to make a cake for you to either replace dessert or serve as petit four at nominal cost and with a minimum of 5 days notice.
- Table decorations:** We are happy to arrange floral centrepieces on your behalf and charge this to your account. Tables can be decorated with Christmas themed decoration during the festive season.
- Personalised menus:** We are pleased to personalize the menus with your company logo or special welcome, please advise details at time of confirmation.
- Special diets:** Vegetarians, celiac and other special dietary requirements can be accommodated. With prior notice a vegetarian or celiac option can be added to the menu offered with no additional charge.
- Beverages:** Please note BYO is not permitted with groups of 8 or more. Beverages can be served on a pre-determined set package basis, or on a consumption basis. Coffee and tea are viewed as beverages and are not included in menu costs.
- Accounts:** One bill per table, all credit cards and eftpos available. Cheques or accounts only by prior arrangement. During busy periods, pre-payment of menu costs may be requested. Please note that unfortunately we cannot accept discount cards, special offers, or BYO with large group bookings.
- Parking + getting here:** Located at 449 Kingsford Smith Drive Hamilton (at the river end of Racecourse Road). There is large on-site free car park; however spaces are taken on a first-come-first-served basis. Should the car park be full there is additional street parking nearby. Alternately the City Cat ferry stops right at Bretts Wharf.
- Private Dining Room:** The Private Dining Room is available for your exclusive use. Minimum spend conditions apply; the amount varies depending on the day of the week and time of the year.
- Waterfront Terrace:** The Waterfront Terrace is also available for your exclusive use. Minimum spend conditions apply; the amount varies depending on the day of the week and time of the year.
- River Room – Weddings and Corporate** Our separate function room the River Room is also available – this has a capacity of up to 110 guests at tables or 250 cocktail style. Different menus apply to this space. Please contact Juliette Buhot – Function Sales Executive & Co-ordinator for more details about the River Room 07 3623 4103 or juliettebuhot@brettswharf.com.au
- Entire Restaurant** It is also possible to book out the entire restaurant for your exclusive use; this has a capacity of 250 guests.