

# bretts wharf

## SPRING / SUMMER

*"I like to know my local suppliers personally, know their favourite colour and know their children's names. By forging strong relationships I gain access to produce at the height of its season. Also, I can offer a greater range of ingredients and make a firm commitment to lowering the 'food miles' of the dishes we offer. This commitment to sourcing ingredients means that at the start and the end of the season there is the likelihood that some dishes may not be available as described. For example, if I am unable to source fragrant, ripe mangoes in September, I will substitute with a fruit that is at its best. I hope that this ethic resonates with you as it is my goal to offer only the finest local produce. I can also cater for all dietary requirements on request"*  
- Alastair McLeod, Executive Chef.

**This menu is available from 1<sup>st</sup> September 2011 to 28<sup>th</sup> February 2012**

### **\$2 canapés**

broad bean falafal, spiced yoghurt  
roasted capsicum and herbed mascarpone lollipops  
turkish sausage, tomato and roasted capsicum salad  
shiitake mushroom, mint, and crispy shallot rice paper roll  
chicken parfait, barberries, toasted brioche  
smoked salmon mousse, dill, blinis  
aged prosciutto, rock melon, fig puree  
flame grilled pepper and olivada tart, feta whip  
kalamata olive and parmesan puff twists  
apple, goats cheese and walnut crumble tart

### **\$3 canapés**

cumin spiced spinach and feta 'borek'  
peking duck breast, hoi sin sauce, rice paper  
salmon sashimi, avocado and cucumber nori rolls  
chorizo, salsa rossa, roasted mushroom  
veal tartare, cornichon, linseed cracker  
salmon brandade on irish soda bread  
masterstock duck, kimchi and orange salad, wonton crisp  
chicken wrapped in silverbeet, peppered fig  
sashimi of tuna, lime, wonton  
duck sausage, orange, pistachio  
prosciutto, baby fig, gorgonzola, blinis

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### **\$4.50 canapés**

duck pastrami, scallop ceviche  
peeled king prawns, cocktail sauce, lemon  
pacific oysters, apple pearls  
prawn and salmon spring roll  
quail and pistachio dolmades  
grilled oyster with warm bacon and worcestershire dressing  
pacific oyster, sour/sweet chilli dressing  
nigella crusted prawn, aioli  
seared scallop, watermelon, feta. sherry gel  
spiced lamb kibbeh

### **\$5 canapés**

roasted chicken, corn and basil pie  
spicy lemongrass prawns  
beef and guinness pie  
mini gourmet cheeseburger

### **\$7 canapés**

tempura soft shell crab  
½ shell scallop, cucumber spaghetti, lime  
noosa spanner crab and pork lettuce rolls  
mooloolaba tiger prawn wrapped in waistcoat, labneh

### **\$9 plated substantial items**

salt and pepper calamari, roasted garlic aioli  
thai beef salad  
roasted chicken, peas, risi e bisi

### **\$16 plated substantial items**

vietnamese white cut chicken salad, wonton  
grilled lamb, kipfler potato, peas and parsley salad  
mooloolaba prawn and granny smith apple coleslaw  
grilled banana prawn escabeche, tomato, citrus fruits  
brioche crusted barramundi, octopus, orange and watercress

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## **\$22 grazing station menu**

*With your own personal chef*

freshly shucked oysters, rocks or pacific (depending on season)

peeled cooked king prawns (depending on season)

assorted seafood and vegetarian sushi

nasi goreng

## **\$3 sweet canapés**

chocolate and mint ice cream waffle cones

crème de menthe and valrhona chocolate cube

caramel tart

raspberry and mascarpone mousse

lemon meringue tart

raspberry friands

almond and ironbark honey nougat

## **You can create your own menus by selecting from these sample options**

(as canapés are priced differently these prices may vary slightly depending on the canapés you select)

### **2 hour cocktail party**

Light refreshments to accompany drinks. We recommend at least 8 items with a minimum food spend of \$30pp

### **3 hour cocktail party**

A lovely cocktail party but not designed to replace dinner. We recommend at least 10 items with a minimum food spend of \$35pp

### **4 hour cocktail party**

Perfect for a light dinner or supper. We recommend at least 12 items with at least 1 item being a substantial food item with a minimum food spend of \$50pp

### **5 hour cocktail party**

This quantity of food is suitable to replace dinner. We recommend at least 15 items with 2 items being supper items. a minimum food spend of \$60pp

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### **Other details**

We are more than happy to cater for any dietary requirements. Please contact us for more information on unique items that are available for your guests.

There is no requirement for a minimum number of guests and there are no room hire fees, however minimum total combined food and beverage expenditure requirements do apply.

The total minimum food and beverage spend requirement varies with the day of the week and the time of the year. Please check with us for the amount which applies to your date.

Bretts Wharf river room has a capacity for cocktail style events of 200 guests. Lectern, microphone, PA system and CD player are available at no cost. Other items eg: internet connection, data projector and plasma screen are available to hire at nominal cost. Please see the river room inclusions sheet for more information.

### **Glossary**

#### **barberries**

the sour fruits of a small shrub. they are crimson in colour and have a pleasant sour flavour

#### **olivada**

the italian version of tapenade. we add raisins plumped in verjuice to provide a sour sweet note.

#### **borek**

turkish filled pastry, prepared typically with filo

#### **kimchi**

korean fermented and spiced cabbage

#### **gorgonzola**

a blue moulded cheese from gorgonzola italy

#### **pastrami**

highly spiced cured and smoked beef

#### **ceviche**

citrus marinated seafood comprising lime, coconut and chilli

#### **kibbeh**

middle eastern dish of meat and cracked wheat. traditionally these are served deep-fried in a torpedo shape

#### **carpaccio**

thinly sliced beef, served raw

#### **persillade**

is a sauce or seasoning mixture of parsley, garlic, extra virgin olive oil and sometimes vinegar