

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 1st September 2011 to 28th February 2012

entrée \$26

mooloolaba prawns, white radish, persillade, raspberry dressing
roasted tasmanian salmon, tomato and basil consommé, salmon pearls
seared hervey bay scallops, innisfail heart of palm, watermelon, tomato
lobster and bowen mango cocktail, iceberg, brioche crisp
rosemary and fennel roasted pork, caramelised apple terrine, walnut crumble
roasted wild mushroom, pistachio puree, radish, brioche crisps

main \$36

mushroom crusted eye fillet, roasted pumpkin and ricotta rotolo, asparagus
grilled mahi mahi, heart of palm, noosa spanner crab, betel leaf, soy mayonnaise
roasted barramundi, slow roasted tomato, fennel, feta cream, olives
prosciutto wrapped lamb, tomato, chorizo, sebago gnocchi, eggplant puree
roasted chicken, primavera potatoes, peas, feta, soft herbs, asparagus
crispy skin salmon, calamari, tomato, pickled red onion, peanut and cucumber salad
goats cheese, ricotta and tomato roulade, beetroot, salsa rossa, asparagus

dessert \$15

orange and almond cake, roasted peach, caramelised puff
bundaberg passionfruit posset, stone fruit, raspberry, meringue
dark chocolate crème brulee, strawberry pearls and paper, phillis clark's lost bread
coconut and kaffir lime pannacotta, charred bowen mango, pineapple salad
local farmhouse cheeses, crackers, toasted walnut bread, grapes, quince

T2 teas and Vittoria coffee \$3pp

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Canapés for cocktail parties or as appetisers for lunch or dinner

\$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

\$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

\$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

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\$5 canapés

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

\$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

Sample menu prices

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

option 1: 3 canapés followed by entrée, main, dessert, tea and coffee \$89pp

option 2: 6 canapés followed by main, dessert, tea and coffee \$72pp

option 3: 3 canapés followed by entrée, main, tea and coffee and petit fours \$80pp

option 4: 5 hour stand up cocktail style \$60pp

Other details

We are more than happy to cater for 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.

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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