

bretts wharf

MENUS FOR GROUPS

\$86pp menu

*The following 4 courses are served to share down the table.
Available for 15 to 50 guests*

Handmade sourdough, hazelnut dukkah

To start

Prawn & fish spring rolls, lime chilli dressing

Parmesan crusted olives, goats cheese

Crispy local fish bites, romesco

Marinated eggplant, soft labneh

From the sea

Prawns, bugs & oysters on ice, lemon, chilli mayonnaise

From the land

Slow cooked lamb shoulder, cumin, almond rice

Crispy free range pork belly, caramelised apples, granny smith mash

House made chips, aioli

Red cos lettuce, shallots, dill, salad cream

Broccolini, extra virgin olive oil, lemon

To finish

Local farmhouse cheeses, grapes, crackers, fruit loaf, quince jam

Or

Dessert platter- chocolate and hazelnut tart, Turkish delight, almond nougat, macaroons

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MENUS FOR GROUPS

\$59pp menu

*The following 3 courses are served to share down the table.
Available for 15 to 50 guests*

Handmade sourdough, hazelnut dukkah

To start

Prawn & fish spring rolls, lime chilli dressing

Parmesan crusted olives, goats cheese

Crispy local fish bites, romesco

Marinated eggplant, soft labneh

From the land

Slow cooked lamb shoulder, cumin, almond rice

Crispy free range pork belly, caramelised apples, granny smith mash

House made chips, aioli

Red cos lettuce, shallots, dill, salad cream

Broccolini, extra virgin olive oil, lemon

To finish

Local farmhouse cheeses, grapes, crackers, fruit loaf, quince jam

Or

Dessert platter- chocolate and hazelnut tart, Turkish delight, almond nougat, macaroons

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MENUS FOR GROUPS

\$79pp menu

*Platters to share, & please choose 2 items from main & dessert to be served alternately.
Available for 20 to 50 guests*

Handmade sourdough, hazelnut dukkah

Seafood platter to share

Prawns, natural & grilled oysters, salt & pepper calamari, prawn & fish spring rolls, crispy local fish bites, romesco, salmon brandade, lime chilli dressing, grilled Turkish bread

Mains

Prawn & spanner crab salad, pomelo, Vietnamese mint, peanuts, chilli

Roast duck salad, lychee, ginger, shallot, coriander

Grilled beef salad, sesame grilled eggplant, capsicum, fried garlic, holy basil

Barramundi, broccolini, tarator

Roasted salmon, assorted tomatoes, buffalo mozzarella

Beer battered local fish, house made chips, tartare sauce

Crispy chicken breast, marinated eggplant, soft labneh

Peppered eye fillet, roasted capsicum, rosemary vinaigrette

Sides – optional extras +\$5pp

House made chips, aioli

Red cos lettuce, shallots, dill, salad cream

Broccolini, extra virgin olive oil, lemon

Tomato & buffalo mozzarella salad

Green beans, soft labneh, grilled onion, dukkah

Creamed potatoes

Dessert

Baileys affogato – vanilla bean ice cream, espresso, Baileys

Tropical fruits, ginger beer granita

Crème Caramel

Chocolate & hazel nut tart, orange sorbet

Ice cream & sorbet

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MENUS FOR GROUPS

\$81pp menu

*Platters to share, & please choose 3 items from main & dessert for the guests to choose from.
Available for 15 to 25 guests*

Handmade sourdough, hazelnut dukkah

Seafood platter to share

Prawns, natural & grilled oysters, salt & pepper calamari, prawn & fish spring rolls, crispy local fish bites, romesco, salmon brandade, lime chilli dressing, grilled turkish bread

Mains

Prawn & spanner crab salad, pomelo, Vietnamese mint, peanuts, chilli

Roast duck salad, lychee, ginger, shallot, coriander

Grilled beef salad, sesame grilled eggplant, capsicum, fried garlic, holy basil

Baramundi, broccolini, tarator

Roasted salmon, assorted tomatoes, buffalo mozzarella

Beer battered local fish, house made chips, tartare sauce

Crispy chicken breast, marinated eggplant, soft labneh

Peppered eye fillet, roasted capsicum, rosemary vinaigrette

Sides – optional extras +\$5pp

House made chips, aioli

Red cos lettuce, shallots, dill, salad cream

Broccolini, extra virgin olive oil, lemon

Tomato & buffalo mozzarella salad

Green beans, soft labneh, grilled onion, dukkah

Creamed potatoes

Dessert

Baileys affogato – vanilla bean ice cream, espresso, Baileys

Tropical fruits, ginger beer granita

Crème Caramel

Chocolate & hazel nut tart, orange sorbet

Ice cream & sorbet

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MENUS FOR GROUPS

\$69 pp menu

*Please choose 5 starters to share, & 2 mains & 2 desserts to be served alternately.
Available for 15 to 50 guests*

Handmade sourdough, hazelnut dukkah

To start

Natural pacific oysters, shallot vinegar

Grilled pacific oysters with bacon, Worcestershire

Prawn & fish spring rolls, lime chilli dressing

Fried calamari, garlic mayonnaise

Parmesan crusted olives, goats cheese

Crispy local fish bites, romesco

BBQ sweet corn, pecorino spiced crust

Marinated eggplant, soft labneh

Spicy pork ribs, Szechuan chilli

Clam chowder, corn bread croutons

Mains

Prawn & spanner crab salad, pomelo, Vietnamese mint, peanuts, chilli

Roast duck salad, lychee, ginger, shallot, coriander

Grilled beef salad, sesame grilled eggplant, capsicum, fried garlic, holy basil

Barramundi, broccolini, tarator

Roasted salmon, assorted tomatoes, buffalo mozzarella

Beer battered local fish, house made chips, tartare sauce

Crispy chicken breast, marinated eggplant, soft labneh

Peppered eye fillet, roasted capsicum, rosemary vinaigrette

Sides – optional extras +\$5pp

House made chips, aioli

Red cos lettuce, shallots, dill, salad cream

Broccolini, extra virgin olive oil, lemon

Tomato & buffalo mozzarella salad

Green beans, soft labneh, grilled onion, dukkah

Creamed potatoes

Dessert

Baileys affogato – vanilla bean ice cream, espresso, Baileys

Tropical fruits, ginger beer granita

Crème Caramel

Chocolate & hazel nut tart, orange sorbet

Ice cream & sorbet

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MENUS FOR GROUPS

\$67pp menu

*Please choose 2 items from to start, 2 main & 2 desserts all to be served alternately.
Available for 15 to 50 guests*

Handmade sourdough, hazelnut dukkah

To start

Natural pacific oysters, shallot vinegar

Grilled pacific oysters with bacon, Worcestershire

Prawn & fish spring rolls, lime chilli dressing

Fried calamari, garlic mayonnaise

Crispy local fish bites, romesco

Marinated eggplant, soft labneh

Clam chowder, corn bread croutons

Mains

Prawn & spanner crab salad, pomelo, Vietnamese mint, peanuts, chilli

Roast duck salad, lychee, ginger, shallot, coriander

Grilled beef salad, sesame grilled eggplant, capsicum, fried garlic, holy basil

Barramundi, broccolini, tarator

Roasted salmon, assorted tomatoes, buffalo mozzarella

Beer battered local fish, house made chips, tartare sauce

Crispy chicken breast, marinated eggplant, soft labneh

Peppered eye fillet, roasted capsicum, rosemary vinaigrette

Sides – optional extras +\$5pp

House made chips, aioli

Red cos lettuce, shallots, dill, salad cream

Broccolini, extra virgin olive oil, lemon

Tomato and buffalo mozzarella salad

Green beans, soft labneh, grilled onion, dukkah

Creamed potatoes

Dessert

Baileys affogato – vanilla bean ice cream, espresso, Baileys

Tropical fruits, ginger beer granita

Crème Caramel

Chocolate & hazel nut tart, orange sorbet

Ice cream & sorbet

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MENUS FOR GROUPS

\$57pp menu

*Starters to share, & please choose 2 items from main to be served alternately.
Available for 15 to 50 guests*

Handmade sourdough, hazelnut dukkah

To start

Prawn & fish spring rolls, lime chilli dressing

Fried calamari, garlic mayonnaise

Parmesan crusted olives, goats cheese

Crispy local fish bites, romesco

Marinated eggplant, soft labneh

Mains

Prawn & spanner crab salad, pomelo, Vietnamese mint, peanuts, chilli

Roast duck salad, lychee, ginger, shallot, coriander

Grilled beef salad, sesame grilled eggplant, capsicum, fried garlic, holy basil

Barramundi, broccolini, tarator

Roasted salmon, assorted tomatoes, buffalo mozzarella

Beer battered local fish, house made chips, tartare sauce

Crispy chicken breast, marinated eggplant, soft labneh

Peppered eye fillet, roasted capsicum, rosemary vinaigrette

Sides – optional extras +\$5pp

House made chips, aioli

Red cos lettuce, shallots, dill, salad cream

Broccolini, extra virgin olive oil, lemon

Tomato & buffalo mozzarella salad

Green beans, soft labneh, grilled onion, dukkah

Creamed potatoes

Dessert

Crème Caramel

Ice cream & sorbet

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MENUS FOR GROUPS

Glossary

Labneh	Yoghurt which has been strained in muslin cloth to remove the 'whey', giving a consistency between that of yoghurt and cheese whilst preserving yoghurt's distinctive sour taste
Granita	A semi-frozen ice made with sugar, water and various flavourings. When frozen, the ice is scraped or shaved to produce separate crystals
Romesco	A Catalan sauce of roasted peppers, tomatoes and garlic, almonds, olive oil, vinegar and chilli
Tarator	In Turkey, tarator is a sauce generally eaten with fried fish and squid. There are many variations – ours includes bread crumbs, walnuts, lemon juice, salt, pepper, garlic and olive oil.
Tartare	A mayonnaise based sauce combined with diced capers, cornichons, onions and fresh parsley.
Brandade	This has been a mainstay on the menu for years – we can't take it off. Brandade is traditionally a Provençale dish of salt cod, milk, garlic, cream and olive oil (sometimes with bread and potato too.) Our version uses fresh and smoked salmon to achieve a fantastic textured puree
Chowder	A generic name for a variety of seafood or vegetable soups. Our new England style clam chowder includes bacon, leek, onion, garlic, potatoes and clams. The soup is flavoured with thyme and garlic and thickened in the traditional way with a roux and finished with milk and cream

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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 with views of the river is located 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 with views of the city, it is completely weather protected with drop down sides.



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MENUS FOR GROUPS

- Group menus:** These menus are designed especially for groups. They are available for groups of 15 or more guests within the restaurant or in the private dining room or the water front terrace.
- Booking details:** For large group bookings phone 07 3868 1717 or email reception@brettswharf.com.au.
- Times:** We recommend groups are seated earlier or later than the 7.00pm-7.30pm dinner period. 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 to ensure we can accommodate your booking.
- Menu variations:** 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:** We are happy to make a cake for you from one of our selections with a minimum of two days notice. BYO cakes will incur a cakeage fee of \$4.00pp.
- 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 happy to personalize the menus with your company logo or special welcome, please advise details at time of confirmation.
- Beverages:** Please note BYO is not permitted for groups. Beverages can be served on a pre-determined set package basis, or on a consumption basis. Coffee and tea are not included in the large group menu price.
- Accounts:** One bill per table, all credit cards and eftpos available. Cheques or accounts only by prior arrangement. Please note that unfortunately we cannot accept discount cards, or special offers 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.