



# SUMMER CELEBRATIONS

CELEBRATE THE SUMMER SEASON AT HOWARD SMITH WHARVES



**FELONS BREWING CO.**

## Pizza \$49pp

(MINIMUM 8 GUESTS)

### PLATES

Antipasti platter - grilled zucchini, grilled eggplant, marinated Roman artichokes, mixed olives, mint, radicchio, bocconcini, organic woodfired flatbread

### PIZZA

Margherita - tomato, mozzarella, basil, parmesan

Patate - mozzarella, potatoes, pancetta, parmesan, rosemary

Parma - tomato, mozzarella, parma prosciutto, rocket, shaved parmesan, extra virgin olive oil

Melanzane - tomato, mozzarella, grilled eggplant, parmesan, basil

### SIDES

Chips, tomato sauce

Crispy chicken wings, comeback sauce

### DESSERT ADD ONS

**CHOICE OF ONE \$10PP**

Selection of local Australian cheeses & accoutrements

Christmas pudding, brandy custard

Gelato selection

Seasonal fruit plate



## Feast \$75pp

(MINIMUM 8 GUESTS)

### ENTRÉE

Pacific oyster, mignonette, lemon

Antipasti platter - grilled zucchini, grilled eggplant, marinated Roman artichokes, mixed olives, mint, radicchio, bocconcini, organic woodfired flatbread

### MAIN

Roasted half chicken, watercress purée, chicken jus, garlic oil

**UPGRADE TO SIRLOIN \$10PP**

Grilled snapper, broadleaf rocket, corn salsa verde

**UPGRADE TO CORAL TROUT \$10PP**

### SIDES

Chips, tomato sauce

Iceberg salad, shallot, capers, dill, parsley, lemon, olive oil

### DESSERT ADD ONS

**CHOICE OF ONE \$10PP**

Selection of local Australian cheeses & accoutrements

Christmas pudding, brandy custard

Gelato selection

Seasonal fruit plate





**STANLEY**

## Festive Classic \$78pp

(MINIMUM 4 GUESTS)

Spicy Sichuan dumplings, peanut & sesame  
Cucumber & snow pea salad, enoki & sesame dressing  
Salt & pepper squid, fresh chilli & coriander

Sweet n sour chicken, capsicum & pineapple  
Slow cooked 5 spice pork belly  
Stir-fried green beans & pork, fermented chilli & crispy shallot  
Steamed Jasmine rice

**UPGRADE TO STANLEY SPECIAL FRIED RICE \$8PP**

Mango tart, yuzu cream & fresh mango

### ENHANCEMENTS

**(MUST BE TAKEN BY THE WHOLE TABLE)**

Add Stanley steamed dim sum \$10pp

Add steamed Coral Trout \$16pp

Add steamed Asian greens & oyster sauce \$6pp

## Festive Experience \$98pp

(MINIMUM 2 GUESTS)

White cut kingfish, tosazu, olive oil & green chilli salsa  
Stanley signature steamed dim sum platter  
Cucumber & snow pea salad, enoki & sesame dressing  
Duck & vermicelli spring roll

**UPGRADE DUCK SPRING ROLL TO MORETON BAY BUG SPRING ROLL \$12PP**

Hot n tangy chicken, garlic shoots & dried chilli  
Steamed Coral Trout with ginger, shallot & white soy  
Wok-fried spicy beef hor fun, garlic chives, chilli & sesame  
"Stanley special fried rice" with prawn, Cantonese pork & sweet corn  
Steamed Asian greens & oyster sauce

Local baby pineapple, vanilla gelato, lime sago & tropical ice

## Chef Louis' Signature Banquet \$128pp

(MINIMUM 2 GUESTS)

Oysters, rice wine vinaigrette  
Yellowfin tuna, calamansi, sesame, fennel  
Stanley signature steamed dim sum platter  
Moreton Bay bug spring roll

Peking duck pancakes, leek, cucumber & hoisin

Salt & pepper banana prawns, fresh chilli & coriander  
Steamed Coral Trout with ginger, shallot & white soy  
Stir-fried Black Angus, oyster mushrooms & black pepper sauce  
**UPGRADE TO GRILLED AUSTRALIAN WAGYU \$25PP (MIN 4 PAX)**  
"Stanley special fried rice" with prawn, Cantonese pork & sweet corn  
Steamed Asian greens & oyster sauce

Young coconut tart, fresh berries, yuzu cream & tumeric caramel

### ENHANCEMENTS

(MUST BE TAKEN BY THE WHOLE TABLE)

Add Tropical Crayfish lo mein \$19pp



## Festive Indulgence \$298pp

(MINIMUM 2 GUESTS)

“Stanley special sashimi plate”

Moreton Bay bug spring roll with caviar

Stanley signature steamed dim sum platter

Peking duck pancakes “Imperial Style” with caviar

Grilled Australian Wagyu over the coals

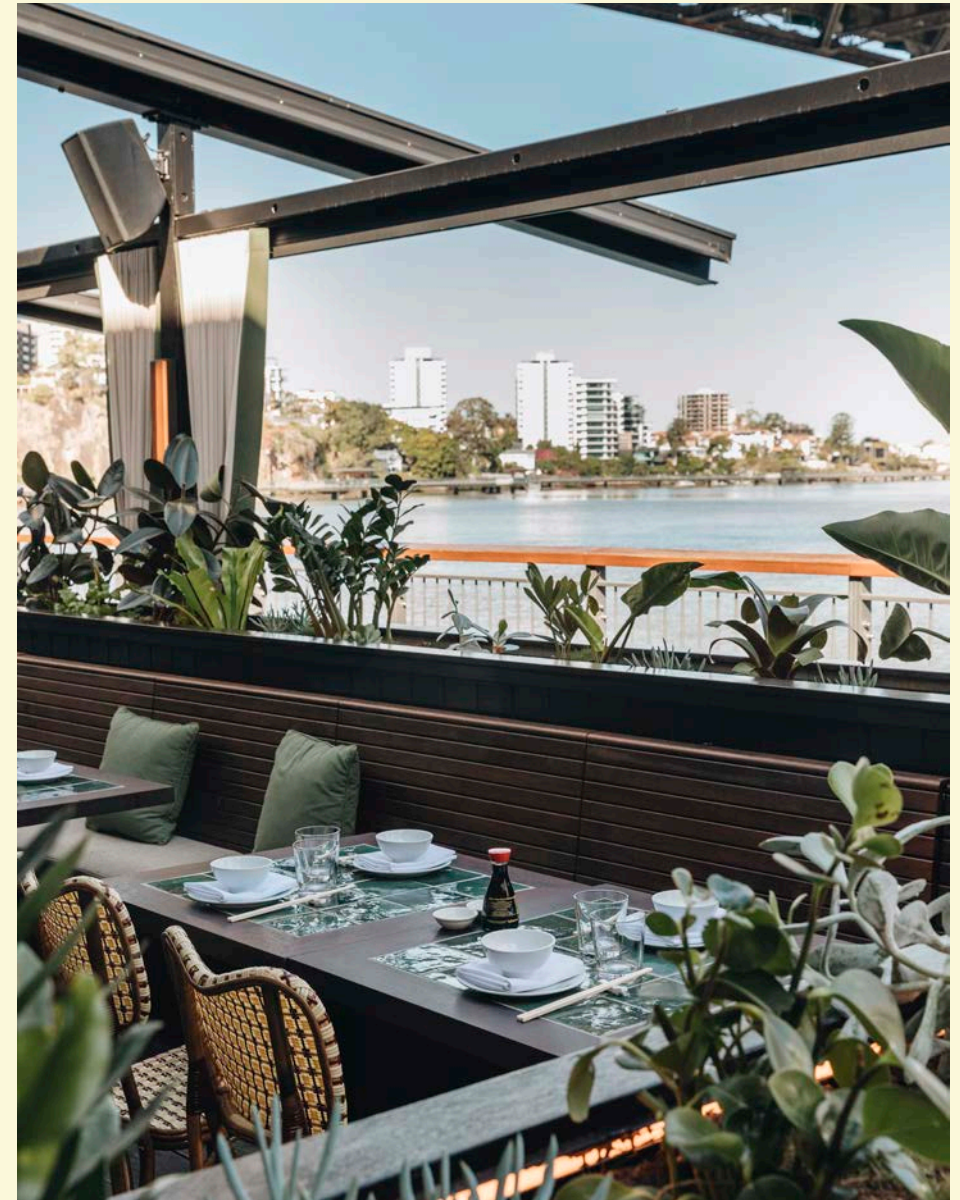
Steamed Southern Rock Lobster with ginger, shallot & coriander

“Stanley special fried rice” with prawn, Cantonese pork,  
sweet corn, hand picked crab, lobster, truffle & caviar

Steamed Asian greens & oyster sauce

Local baby pineapple, vanilla gelato, lime sago & tropical ice

Golden fried choux pastry, star anise sugar & passionfruit







**MR PERCIVAL'S**

## Pizza \$59pp

(MINIMUM 8 GUESTS)

### PLATES

Antipasti platter - grilled zucchini, grilled eggplant, marinated Roman artichokes, mixed olives, mint, radicchio, bocconcini, organic woodfired flatbread

Prosciutto Di Parma 24mths, buffalo mozzarella

### PIZZA

Margherita - tomato, mozzarella, basil, parmesan

Patate - mozzarella, potatoes, pancetta, parmesan, rosemary

Parma - tomato, mozzarella, parma prosciutto, rocket, shaved parmesan, extra virgin olive oil

Melanzane - tomato, mozzarella, grilled eggplant, parmesan, basil

### SIDES

Chips, tomato sauce

### DESSERT ADD ONS

**CHOICE OF ONE \$10PP**

Selection of local Australian cheeses & accoutrements

Christmas pudding, brandy custard

Seasonal fruit plate



## Grazing \$72pp

(MINIMUM 8 GUESTS)

### PLATES

Puffed woodfired bread, thyme, olive oil

Fresh ricotta, confit garlic, thyme

Wood roasted peppers, garlic, thyme

Prosciutto di San Daniele aged 20 months

Fratelli black pepper mortadella

Heirloom tomatoes, basil, olive oil, Bianco vinegar

Zucchini blossom crispy pizza - Zucchini blossom,  
buffalo mozzarella, chilli, mint, rocket, lemon

Shoestring fries, ketchup

### ADD ONS

Freshly shucked Pacific oyster, lemon, mignonette - \$6pp

Black Angus T-Bone - \$110 (serves 3-6)

Grilled King Prawns - \$43 (serves 2-4)

Small Seafood Platter - \$65 (serves 2)



## Summer Feast \$85pp

(MINIMUM 8 GUESTS, MAX 30 GUESTS)

### ENTRÉE

Pacific oyster, mignonette, lemon

Antipasti platter - grilled zucchini, grilled eggplant, marinated Roman artichokes, mixed olives, mint, radicchio, bocconcini, organic woodfired flatbread

Prosciutto Di Parma 24mths, buffalo mozzarella

### MAIN

Roasted half chicken, watercress purée, chicken jus, garlic oil

**UPGRADE TO SIRLOIN \$10PP**

Grilled snapper, broadleaf rocket, corn salsa verde

**UPGRADE TO CORAL TROUT \$10PP**

### SIDES

Chips, tomato sauce

Iceberg salad, shallot, capers, dill, parsley, lemon, olive oil

### DESSERT ADD ONS

**CHOICE OF ONE \$10PP**

Selection of local Australian cheeses & accoutrements

Christmas pudding, brandy custard

Seasonal fruit plate





**CIAO PAPI**

## Italian Feast \$78pp

(MINIMUM 3 GUESTS)

### ENTRÉE

Antipasto misto of Italian cold cuts, pickled chilli  
Marinated olives, warm woodfired bread  
Grilled peach, stracciatella, honey, shiso

### MAIN

Gnocchi, roasted cherry tomatoes, basil, ricotta salata  
Braised short rib, fig agrodolce, oregano

### SIDES

Kipfler potatoes, lemon, garlic, chives  
Mixed leaves, orange dressing, mint

### DESSERT

Prosecco & anise zabaglione, mixed berries  
Amaretti biscuit

### ADD ONS

Fresh oyster, lemon \$9pp (2 pieces per person)  
Crispy calamari, aioli \$9pp  
Arancini \$8pp (1 piece per person)  
Margherita pizza \$8pp





# FELONS BARREL HALL

## Bites \$55pp

(MINIMUM 4 GUESTS)

Roasted mixed nuts, Tom Yum spiced  
Pacific oyster, green nahm Jim  
Prawn spring rolls, iceberg lettuce & peanut chilli sauce  
Pork & cabbage dumplings, sweet black vinegar, chilli oil & sesame seeds  
Salt & pepper calamari, crispy garlic, coriander & mint  
Thai aromatic pork sausage, fennel & green papaya pickles  
Kingfish sashimi, white soy, cucumber, Thai basil

### ENHANCEMENTS

(MUST BE TAKEN BY THE WHOLE TABLE)

Whole fried Barramundi - pineapple, 3 flavour sauce,  
Thai basil, served with Jasmine rice \$15pp  
Fresh toasted roti \$4pp  
Chips, tomato sauce \$5pp  
Thai milk tea panna cotta \$6pp





## Grazing \$72pp

(MINIMUM 4 GUESTS)

Roasted mixed nuts, Tom Yum spiced  
Pacific oyster, green nahm Jim  
Prawn spring rolls, iceberg lettuce, peanut chilli sauce  
Salt & pepper calamari, crispy garlic, coriander & mint  
Crispy noodle, chicken & beansprout salad, coriander & caramel yellow bean sauce  
Stir fry of Angus beef, pickling onions, oyster sauce  
Fresh herb salad, nahm Jim jaew  
Jasmine rice

### ENHANCEMENTS

(MUST BE TAKEN BY THE WHOLE TABLE)

Whole fried Barramundi - pineapple, 3 flavour sauce,  
Thai basil, served with Jasmine rice \$15pp  
Fresh toasted roti \$4pp  
Chips, tomato sauce \$4pp  
Thai milk tea panna cotta \$6pp



# ADDITIONAL INFORMATION

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## **BOOKING DURATION**

Groups are allocated tables for a duration dependent on venue & group size. At the end of your booking we respectfully require your tables back for other guests.

## **CONFIRMATION & PAYMENT**

A credit card is required to confirm all bookings & full payment is required on the day. For larger bookings a deposit will be required.

## **CANCELLATIONS**

A \$50 per person cancellation fee will be charged for cancellations within seven (7) days or no shows.

## **FINAL NUMBERS**

Final numbers are required seven (7) days prior to your booking. Please contact us prior to your booking & we will do our best to accommodate increases if possible.

## **BEVERAGES**

Beverages are charged on consumption.

## **DIETARY REQUIREMENTS**

We are more than happy to cater for special dietary requirements & encourage you to obtain this information in advance from your guests. Our menu contains many food allergens & intolerances. All food items are prepared in the same kitchen handling ingredients made from the main food allergens & intolerances.

Purchased ingredients also contain food allergens & intolerances.

Whilst all reasonable efforts are taken to accommodate individual guest's dietary needs, we cannot guarantee our food will be 100% allergen or intolerance free. Selected dishes can be prepared without the addition of selected ingredients; however, we cannot guarantee that traces will not remain. Please do not hesitate to alert one of our waitstaff with your specific dietary requirements.

## **PLEASE NOTE**

Theming, decorations & entertainment including costumes are not permitted within venues.

Surcharges apply on Sunday (10%), public holidays (15%) & 1% on all credit card transactions.



# HOWARD SMITH WHARVES

Located at  
5 Boundary St, Brisbane City  
QLD 4000

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