

CIAO PAPI \* STANLEY \* MR PERCIVAL'S \* FELONS BREWING CO. \* FELONS BARREL HALL

# SUMMER CELEBRATIONS



CELEBRATE THE SUMMER SEASON AT HOWARD SMITH WHARVES





CIAO PAPI



# Festive \$78pp

*Minimum 2 guests*

## ENTRÉE

Focaccia, olive oil

Selection of cured meats

Heirloom tomatoes, stracciatella, basil, balsamic

## MAINS

Rigatoni, vodka, tomato, chilli

MB3+ sirloin steak, smoked beef tallow, beef jus

*Add-on chicken 'al mattone', white bean purée, salsa verde \$10pp*

*Add-on Coral Trout, olive oil, lemon ~ pre-order required \$15pp*

## SIDES

Green leaves, snap peas, thyme vinaigrette

Fries, oregano & rosemary seasoning

## DESSERT

Lemon & ricotta cake, Chantilly cream, raspberries

## ADD-ONS

*For the whole table*

Oysters (1 piece pp) \$6pp

Arancini (1 piece pp) \$6.50pp

Crispy calamari, aioli \$9pp

Slow cooked peas with anchovy \$5pp











FELONS BARREL HALL



## Festive Bites \$65pp

*Minimum 8 guests*

Tom yum spiced nuts

Freshly shucked Sydney Rock oysters, coconut, red nahm jim

Rare roasted sesame beef, tangy soy dressing,  
spring onion, chilli, coriander

Pork dumplings, black vinegar, sesame

Prawn spring roll, peanut sweet chilli

Chicken skewers, peanut satay, cucumber & chilli adjard



## Festive Grazing \$90pp

*Minimum 8 guests*

Prawn crackers

Tom yum spiced nuts

Freshly shucked Sydney Rock oysters, coconut, red nahm jim

Thai aromatic pork sausage, pickled papaya, Thai basil, chilli

Grilled chicken skewers, peanut satay, cucumber & chilli adjard

Stir-fried beef, choy sum, onion, oyster sauce

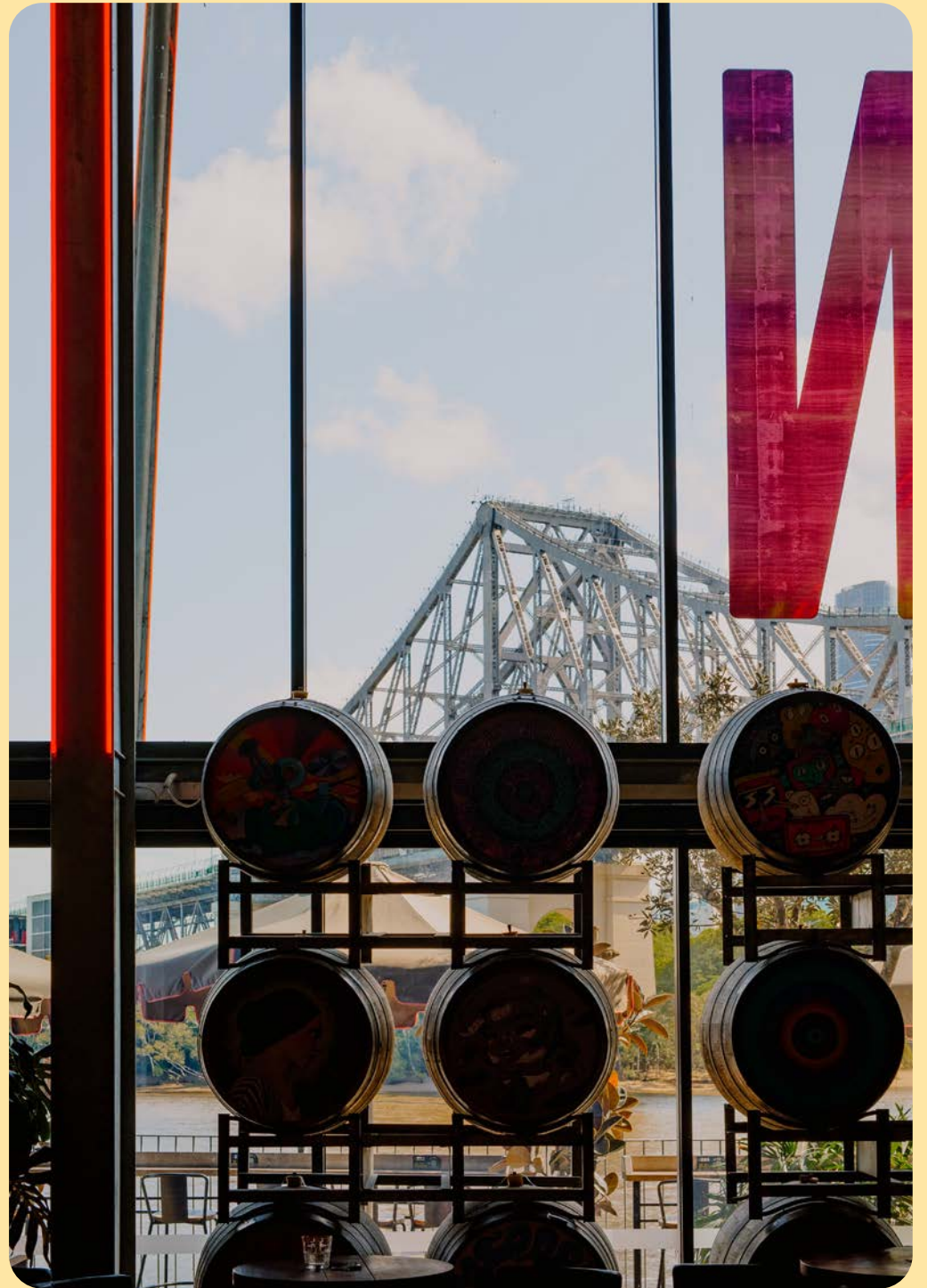
Roasted half chicken, lemongrass, soy, garlic,  
herb salad, nahm jim jaew

Bean sprout & tofu salad, garlic chives, coriander,  
yellow soybean dressing

Steamed jasmine rice











FELONS BREWING CO.



## Pizza \$65pp

*Minimum 8 guests*

### STARTERS

Charcuterie plate, pickled guindilla chilli, caperberries

Locally sourced fresh mozzarella, thyme, chardonnay vinegar,  
extra virgin olive oil

Organic woodfired rosemary flat bread

### PIZZA

**Margherita** - Tomato, mozzarella, basil, parmesan

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

**Melanzane** - Tomato, mozzarella, grilled eggplant, shaved parmesan, basil

**Calabrese** - Tomato, mozzarella, nduja spicy sausage, red onion, olives

### SIDES

Chips, tomato sauce

Crispy chicken wings, comeback sauce

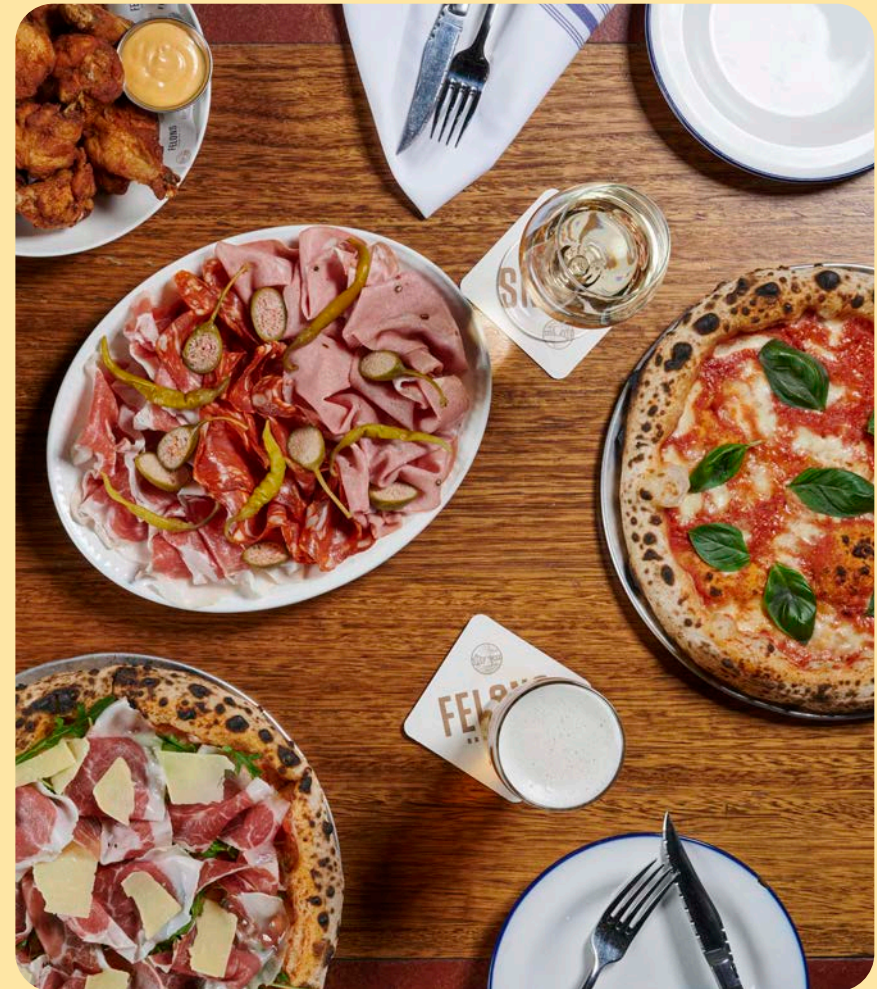
Green leaf salad, dill, lemon, olive oil

### ADD DESSERT +\$10

**Choose one for the whole table**

Lemon sorbet, pastry tuile, hazelnut

Selection of local Australian cheeses & accoutrements





## Feast \$90pp

*Minimum 8 guests*

### ENTRÉE

Freshly shucked Sydney rock oysters, finger lime mignonette  
Charcuterie plate, pickled guindilla chilli, caperberries,  
organic woodfired flatbread

### MAINS

Wagyu sirloin, pistachio pesto, watercress, shallot, parsley, lemon  
Roast chicken, green olive, lemon & rosemary chicken jus

### SIDES

Crispy kipfler potatoes, confit garlic, rosemary  
Green leaf salad, lemon vinaigrette, shallots, dill

### DESSERT

Lemon sorbet, pastry tuile, hazelnut

*Beverage package add on option available on request*











STANLEY



## Festive Classic \$78pp

**Minimum 4 guests**

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

Sweet n sour chicken, capsicum & pineapple  
Shanghai braised pork belly, spring onion, coriander & chilli  
Wagyu Dan-dan Noodles, black vinegar, chilli & cucumber  
Steamed Jasmine rice

**Upgrade to special fried rice | \$8pp**

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

### ENHANCEMENTS

**Must be taken by whole table**

Add oysters, rice wine vinaigrette | \$5pp (1pp)  
Add Stanley steamed Dim Sum | \$10pp  
Add steamed Coral Trout with ginger, shallot & white soy | \$16pp  
Add steamed Asian greens & oyster sauce | \$6pp

## Festive Experience \$98pp

**Minimum 2 guests**

White cut kingfish, tosazu, olive oil & green chilli salsa  
Stanley steamed Dim Sum platter  
Duck & vermicelli spring roll

**Upgrade duck spring roll to Moreton Bay bug spring roll | \$12pp**

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

Mango tart, yuzu cream & fresh mango

### ENHANCEMENTS

**Must be taken by whole table**

Add oysters, rice wine vinaigrette | \$5pp (1pp)  
Add cucumber & snowpea salad, enoki & sesame dressing | \$6pp  
Add salt & pepper squid, fresh chilli & coriander | \$8pp



# 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 QLD 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 & baby corn  
Steamed Asian greens & oyster sauce

Mango tart, yuzu cream & fresh mango

### ENHANCEMENTS

**Must be taken by whole table**

Add Tropical Crayfish lo mein | \$19pp

# Festive Indulgence

## Banquet \$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, baby 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 \$49pp

*From 4:00pm daily*

*Minimum 8 guests | Max 50 guests*

## ENTRÉE

Focaccia, mortadella, stracciatella, pistachio

Buffalo mozzarella, caponata, crostini

## PIZZA

**Margherita** - Mozzarella, tomato, basil, parmesan, olive oil

**Parma** - Mozzarella, prosciutto, rocket, shaved parmesan, olive oil

**Zucchini Blossom** - Fior di latte, zucchini flowers, chilli, mint, rocket, lemon

**Patate** - Mozzarella, potatoes, pancetta, parmesan, rosemary

## SIDES

Salumi, giardiniera, grissini

Shoestring fries

## ADD DESSERT +\$10PP

*Choose one for the whole table*

Cannoli, sheep's milk ricotta, dark chocolate

Torta caprese

Selection of local Australian cheeses & accoutrements





## Grazing \$69pp

*From 4:00pm daily*

*Minimum 8 guests / Max 30 guests*

### PLATES

Pizza bianca, rosemary & sea salt  
Warmed sicilian olives, chilli, orange  
Salumi, giardiniera, grissini  
Mortadella, stracciatella, pistachio  
Marinated peppers, buffalo ricotta, oregano  
Casa Motta buffalo mozzarella, caponata  
Prawn cocktail roll  
Shoestring fries, aioli

### ADD-ONS

Freshly shucked rock oyster, lemon, mignonette - \$7ea | Mornay \$8ea  
Seafood platter - \$65 (serves 2)  
Grilled king prawns, salmoriglio - \$8 ea  
600g Wagyu MB7-8+ flank steak, condiments - \$135 (serves 3-6)

### ADD DESSERT +\$10PP

*Choose one for the whole table*

Cannoli, sheep's milk ricotta, dark chocolate  
Torta caprese  
Selection of local Australian cheeses & accoutrements

## Feast \$95pp

*Lunch only 11:00am - 4:00pm*

*Minimum 8 guests / Max 30 guests*

Artisan sourdough, EVO  
Salumi, giardiniera, grissini  
Casa Motta buffalo mozzarella, caponata  
Tuna tartare, 'nduja, lemon, fried bread  
Whipped salted cod, fried polenta, rainbow trout row, chives  
Rice crumbed supplì, smoked scamorza, chicken & beef

MB7+ Westholme skirt steak, roasted mushrooms, bagnacauda

Iceberg wedge salad, radish, mayo, salsa verde  
Shoestring fries, chicken salt

Cannoli, sheep's milk ricotta, dark chocolate, candied orange

### ADD-ONS

Freshly shucked rock oyster, lemon, mignonette - \$7ea | Mornay \$8ea  
Seafood on ice - \$30 pp  
Prawn cocktail roll \$16 ea  
Grilled king prawns, salmoriglio - \$8 ea  
Panfried Coral Trout meuniere 300gr - \$80 (serves 2-3)







# 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 cancellation fee of \$25-\$50 per person applies to all cancellations or no-shows. Please note that cancellation policies & timeframes vary by venue.

## 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  
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