

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

ADD-ONS

For the whole table

Whole fried Barramundi, Jasmine rice \$15pp

Fresh toasted roti \$4pp

Lemongrass & ginger brûlée \$7pp

Roti apple pie \$10pp



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

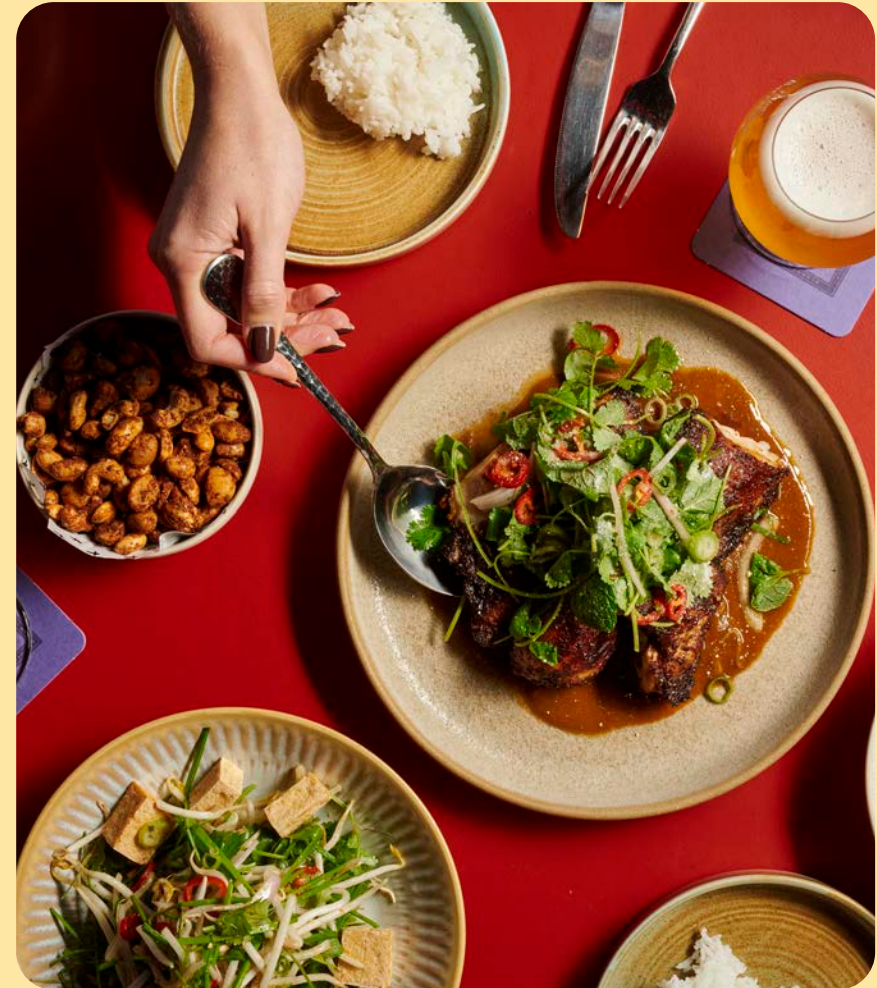
ADD-ONS

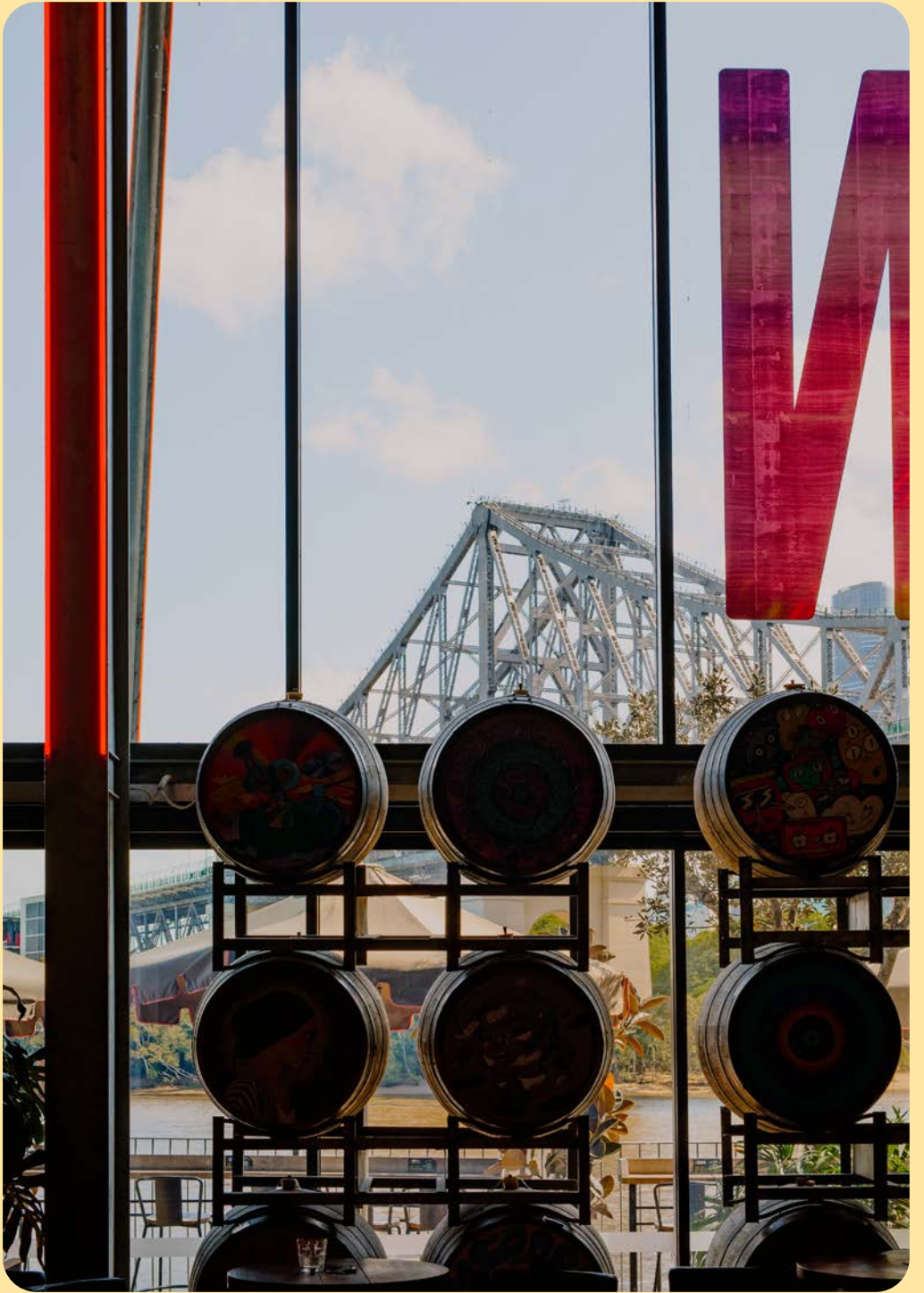
For the whole table

Thai style fried rice \$9pp

Lemongrass & ginger brûlée \$7pp

Roti apple pie \$10pp







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

Vegetariana - Tomato, mozzarella, roasted peppers, red onions,
olives, garlic, oregano, parmesan

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

SIDES

Chips, tomato sauce

Crispy chicken wings, comeback sauce

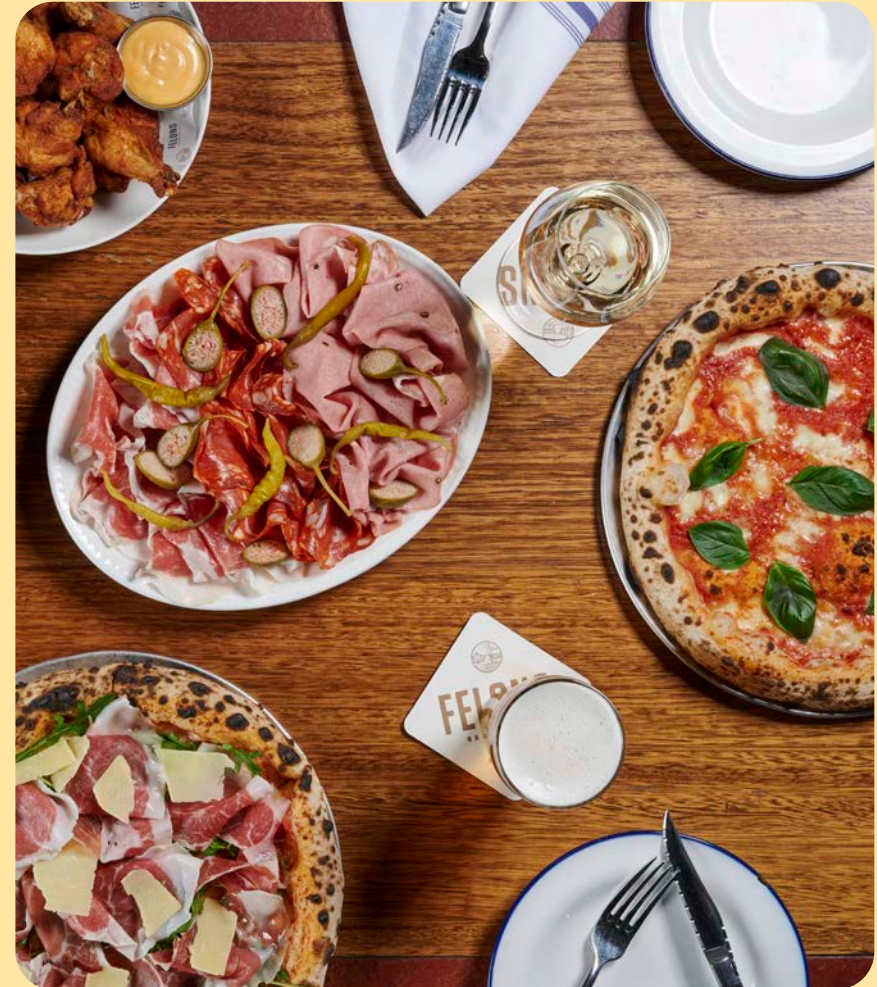
Green leaf salad, dill, lemon, olive oil

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

Ora King Salmon, 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 11am - 8pm daily

Minimum 8 guests | Max 100 guests

Buffalo mozzarella, caponata, crostini

Salumi, giardiniera, grissini

Shoestring fries

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

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

Patate - Mozzarella, potatoes, pancetta, parmesan, rosemary

ADD DESSERT +\$10PP

Choose one for the whole table

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

Meringata & amarena cherries

Selection of local Australian cheeses & accoutrements



Grazing \$69pp

From 11am - 8pm daily

Minimum 8 guests / Max 100 guests

Pizza bianca, rosemary & sea salt
Warmed Sicilian olives, chilli, orange
Salumi, giardiniera, grissini
Roman arancini, smoked scamorza, chicken & beef ragù
Roast bullhorn peppers, ricotta salata, oregano
Mortadella, stracciatella, pistachio
Casa Motta buffalo mozzarella, caponata
Prawn cocktail roll
Shoestring fries

ADD-ONS

Sydney Rock oyster, lemon, mignonette - \$7ea
Mr P's seafood platter - \$65 (serves 2)
Grilled King Prawns, Café de Paris butter - \$7ea
300g Wagyu MB3-4+ striploin steak, condiments - \$135 (serves 3)

ADD DESSERT +\$10PP

Choose one for the whole table

Cannoli, sheep's milk ricotta, dark chocolate, pistachio, candied orange
Meringata & Amarena cherries
Selection of local Australian cheeses & accoutrements

Feast \$95pp

Lunch only 11am - 4pm

Minimum 8 guests / Max 30 guests

Pizza bianca, rosemary & sea salt
Salumi, giardiniera
Casa Motta buffalo mozzarella, caponata
Tuna tartare, 'nduja, lemon, fried bread
Whipped baccala', fried polenta, salmon roe, chives
Roman arancini, smoked scamorza, chicken & beef ragù

MB7+ Westholme skirt steak, roasted mushrooms, salsa verde
Iceberg wedge salad, radish, green mayo
Shoestring fries

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

ADD-ONS

Sydney Rock oyster, lemon, mignonette - \$7ea
Mornay oyster, lemon, mignonette - \$8ea
Mr P's seafood platter - \$65 (serves 2)
Prawn cocktail roll - \$16ea
Grilled King Prawns, Café de Paris butter - \$7ea
Panfried Coral Trout, lemon, chives, trout roe 300gr - \$80 (serves 2-3)



Additional Information

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

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