

Functions at The Wharf

The Wharf provides a casual and modern atmosphere for your next event. With flexible menu options and innovative dishes to ensure your function is unique and memorable. You have the option of booking the venue as a whole or the marina side outdoor area. Both have alternate, beautiful views of both the ocean and the marina, perfect for every occasion.

Sit Down Functions

Our two course functions menu starts at \$50.00 per head – this is inclusive of a set entrée and main. Our three course functions menu starts at \$60.00 per head – this is inclusive of a set entrée, main and dessert

These menus are flexible and changes can be made. Prices will differ depending on what changes are made.

The Wharf is also available for cocktail parties. Our menu starts at \$45.00 per person, inclusive of five selections from our canapé menu. An extra canapé option adds \$4.00 per head.

All functions will need to be confirmed with a \$10 deposit per head. This deposit is fully refundable on the day when the full party arrives.

We do not split bills or allow separate accounts. Please be aware of this before you arrive.

Any cancellations or changes to your booking will need to be made 48 hours in advance.

Two Course Menu - \$50.00

Shared Entrée or choice of any two entrée & a choice of any two Mains courses and one side

Three Course Menu - \$60.00

Shared Entrée or a choice between any two entrees & a choice of any two Main courses, two sides, and a choice of two desserts

Adding an extra choice to your set menu \$5.00 per person

Shared Entrée: Chef's Selection Tasting Plate

Crisp pork belly with pomegranate molasses, Salt & pepper chicken tenderloins with a citrus chilli dressing, Mini King prawn cocktail, Herb crumbed Barramundi Goujons with a dill mayo

(Please note: this is an example of the Tasting plate, as the Chef's Selection does change week to week)

Or

Selected Entrees

Soup option

Sweet potato & Pumpkin, Amaretto cream toasted papitas

Chicken & Sweetcorn, crisp shallots & prawn toast

Potato & Leek with garlic and herb croutons

Prawn Salad

Marinated Australian King prawn, baby cos, avocado and sauce Mary Rose

Scallops

½ dozen Hervey Bay scallops grilled with lime, chilli & ginger butter

Salt & Pepper Squid

Squid lightly seasoned using our own salt and pepper mix

Main Course

300g Scotch Fillet Steak, Herb roasted chat potatoes, baby broccoli, and truffle mushroom sauce

Slow Roasted Medium Scotch Fillet Oil poached King Prawn, crayfish butter & scallop potatoes

*Baked Atlantic Salmon Florentine, Mashed potato, Wasabi & Tahitian lime aioli, Pendleton's
lemon olive oil*

*SA King George Whiting Provençale salsa Verde cocktail potatoes, lemon and lime hollandaise &
truffle tomato salsa*

*Portobello Mushrooms stuffed with Pumpkin & Danish feta, accompanied by selected greens,
shaved Parmesan and lemon oil (v)*

*Chargrilled Butterflied Chicken Breast, Swiss cheese, Barossa pancetta, potato, seasonal greens,
citrus dressing*

*Marinated Chicken Scaloppini breast fillet sauce chasseur, baby croutons comfit garlic earth
apple mash*

Crisp Pork Belly pan seared scallops, Asian greens and Sichuan chilli glaze

*Whole peeled SA King Prawn salad, cucumber, Spanish onion, cherry tomatoes, mixed salad
greens, citrus olive oil dressing*

Sides

Seasonal Vegetables

Potatoes

Garden salad

Desserts

Sticky Date pudding butter scotch sauce served with creamy vanilla ice cream and cream

Pavlova with mixed berries and fresh cream

Cheese Platter – King Island Triple cream Brie, Adel Blue, Vintage cheddar, honeyed apples & lavosh bread

Cocktail Parties

5 Platter selection - \$45 Per person

8 Platter selection - \$55 Per person

Adding an extra selection to your platter \$4.00 per person

Australian cheese selection – King Island triple cream Brie, Adel blue, vintage cheddar served with honeyed apple & lavosh bread (cold)

Huon smoked salmon Danish with mayonnaise, tobiko & cornichon (cold)

Tea smoked duck with coconut pancake & hoi sin dipping sauce (cold)

Chicken & Prawn dumplings with chilli oil & lemon infused soy (hot)

Pork, sage & fennel sausage rolls with tomato ketchup (hot)

Dixie fried chicken skewers with jalapeno lemon aioli (hot)

Mushroom & chorizo kebabs with red pepper aioli (hot)

3 cheese spinach & feta triangles (hot)

Gourmet pie and pasties (hot)

Seasonal fruit platter (cold)

Selected Macarons (cold)

Thai king prawns (cold)

Beverages

The Wharf can provide flexibility of beverage options for your function.

Either choose a 3, 4 or 5 hour beverage package, inclusive of beer, wine, soft drink and juice or select your beverages from our extensive list on a consumption basis.

Silver Package

I heart Sparkling

I heart Sauvignon Blanc

I heart Shiraz

All Tap Beers, Cascade Light

Soft Drink, Juice, Tea and Coffee

3 Hours \$45.00 per Head, 4 Hours \$50.00 per Head

5 Hours \$60.00 per Head

Gold Package

Jansz Premium Sparkling,

Skilogalee Riesling,

Giesen Sauvignon Blanc

Bleasdale Cabernet Sauvignon

Langmeil Shiraz

All Tap beers

Cascade Light, James Boags Premium, Heineken

3 Hours \$55.00 per Head, 4 Hours \$60.00 per Head

5 Hours \$70.00 per Head