

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



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, roasted corn & herb salsa

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 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
Stir-fried green beans & pork, fermented chilli & crispy shallot
Steamed Jasmine rice

UPGRADE TO 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 QLD 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 & baby 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 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 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

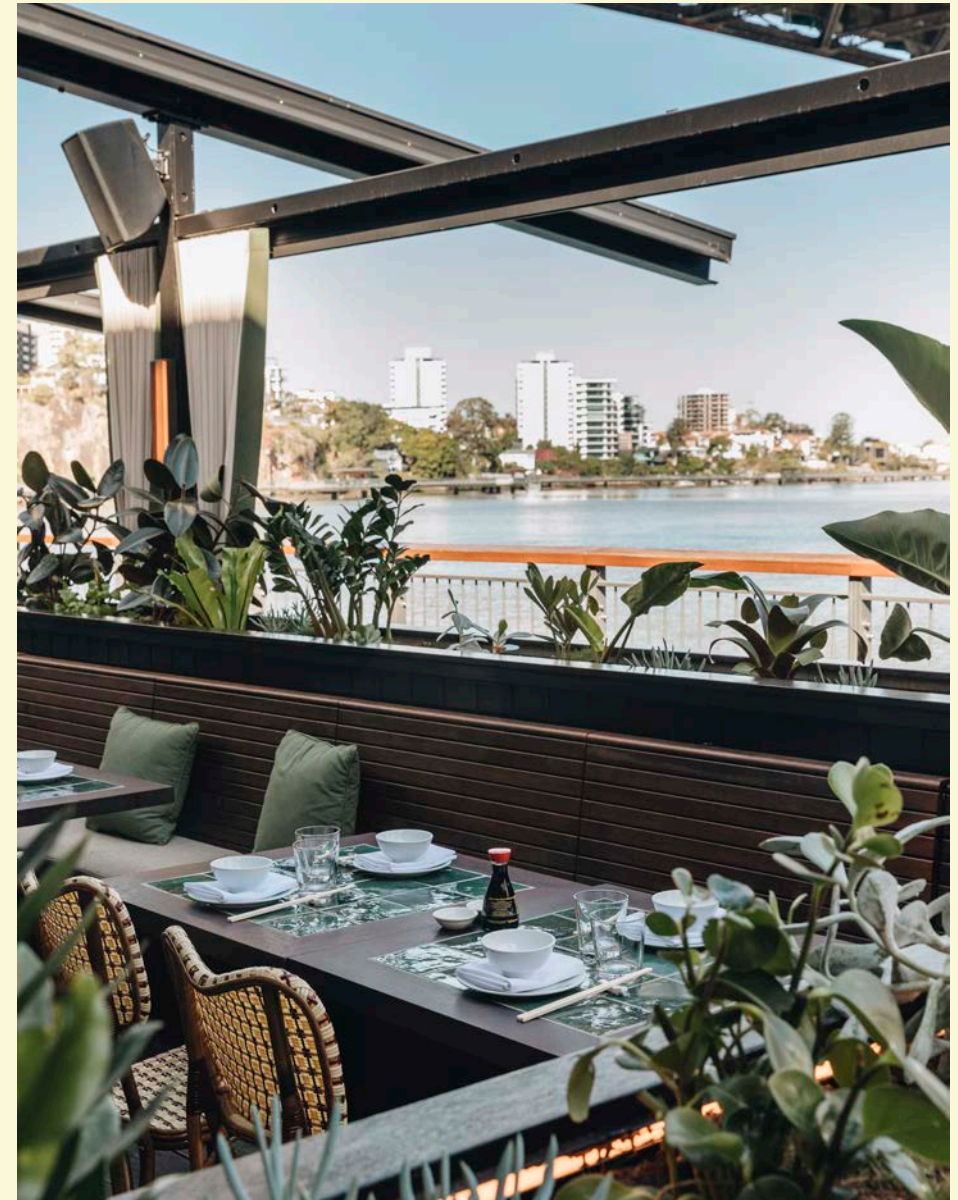
Steamed Southern Rock Lobster with ginger, shallot & coriander

“Stanley special fried rice” with prawn, Cantonese pork, 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 \$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 Parma 24mths

Fratelli black pepper mortadella

Noosa Reds 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, roasted corn & herb salsa

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, focaccia
Grilled peach, stracciatella, honey, shiso

MAIN

Rigatoni, roasted cherry tomatoes, basil, ricotta salata
Braised short rib, fig agrodolce, sage

SIDES

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

DESSERT

White chocolate semifreddo, raspberry, pistachio

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, chilli oil & sesame seeds

Salt & pepper calamari, crispy garlic, coriander & mint

Thai aromatic pork sausage, fennel & green papaya pickles

Line Caught 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 Stone Axe Wagyu, 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 \$5pp
Thai milk tea panna cotta \$6pp



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 \$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

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