



SHELTER BAR

GROUP DINING



PLATTER OPTIONS

**SUBJECT TO AVAILABILTY & PARTY SIZE*

JAPANESE HAND ROLL (40 PIECES) \$120

Selection of Japanese hand rolls, wasabi, pickled ginger & tamari (GF) (V)

FRESH MOOLOOABA PRAWN (30 PIECES) \$140

spiced cocktail sauce (GF)

ANTIPASTO PLATTER \$120

Italian style mezze platter w charred vegetables, marinated olives, charcuterie & cheese

RIBBON SANDWICHES (30 PIECES) \$120

poached chicken, hazelnut & rocket

PANKO CHICKEN TENDERLOINS (30 PIECES) \$120

tonkatsu sauce

ARANCINI (30 PIECES) \$120

pumpkin & provolone (GF) (V)

WAGYU BEEF SLIDER (30 PIECES) \$180

mini wagyu beef burgers w smoked BBQ sauce, pickles & American cheddar

SMOKED HOT DOG (30 PIECES) \$160

mini smoked hot dog w grilled onions, cheese & American mustard

ALL PLATTERS MUST BE PRE-ORDERED & PRE-PAID

A minimum order of two of selected platters applies



CHEF'S LONG TABLE MENU

\$50 PER PERSON | FOR GROUPS OF 15+

TO START

SERVED TO SHARE

GARLIC BREAD

stone-baked sourdough & whipped garlic butter (GF)

SALT & PEPPER SQUID

kaffir lime mayo & fresh lemon (GF) (DF)

PUMPKIN & PROVOLONE ARANCINI

roasted garlic aioli (GF) (V)

MAINS

SERVED ALTERNATIVELY

250G GRAIN-FED EYE FILLET (SERVED MEDIUM)

creamy potato mash, steamed greens & red wine jus

BEER BATTERED QLD BARRAMUNDI

garden salad, chips, fresh lemon & tartare sauce

OPTIONAL EXTRAS

FRESH MOOLOOLABA PRAWNS \$POA

PETITE SWEETS \$6PP

CHEESE PLATES \$9PP



CHEF'S LONG TABLE MENU

\$65 PER PERSON | FOR GROUPS OF 15+

TO START

SERVED TO SHARE

ANTIPASTO & SALAMI BOARDS

charred vegetables, marinated olives, charcuterie & cheese

MAINS

SERVED INDIVIDUALLY

14-HOUR SLOW-ROASTED RIB FILLET

carved to order, approx. 300g (served medium)

SIDES

SERVED TO SHARE

DUCK FAT CHAT POTATOES
MIXED LEAF SPRING SALAD
STEAMED SEASONAL GREENS
RED WINE JUS, MUSTARD & CONDIMENTS

OPTIONAL EXTRAS

PETITE SWEETS \$6PP

CHEESE PLATES \$9PP



CHEF'S LONG TABLE MENU

2 COURSE \$65 PER PERSON | 3 COURSE \$75 PER PERSON
FOR GROUPS OF 15+

TO START

SERVED TO SHARE

TOASTED TURKISH BREAD

housemade dips

SALT & PEPPER SQUID

kaffir lime mayo & fresh lemon (GF) (DF)

FRESH SHUCKED NATURAL OYSTERS

lemon & cocktail sauce

MAINS

PLEASE CHOOSE ONE

250G EYE FILLET (GF) (DF)

AMH BLACK 100-day grain fed, east coast of Australia

400G WAYGU RUMP (GF) (DF)

DMC BLACK 360-day grain fed, south-east Australia

served with duck-fat roasted potatoes, steamed broccolini & red wine jus

TO FINISH

SERVED TO SHARE

CHEESE PLATE

chef's selection of local & international cheese, quince paste, dried fruit, crackers & lavosh





**WE CAN'T WAIT TO HELP YOU
PLAN YOUR NEXT EVENT!**

GET IN TOUCH WITH OUR SALES TEAM

call (07) 3391 2266

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