

Lighthouse Wharf Hotel

The **LIGHTHOUSE**
EST. **WHARF** 1935

HOTEL

Functions Menu

PLATTER MENU OPTIONS

Natural Coffin Bay Oysters <i>(min. 2 dozen)</i>	\$36 per dozen
Fresh Chilled Whole Australian Tiger Prawns <i>with Cocktail Sauce (min. 2 dozen)</i>	\$40 per dozen
Salt & Pepper Squid <i>with tartare</i>	\$60 (40pc)
Pulled Pork Sliders <i>with slaw and aioli</i>	\$60 (20pc)
Pigs In Blankets <i>Barossa sausage wrapped in golden puff pastry served with house made relish</i>	\$50 (20pc)
Fried Chicken Wings <i>Nashville style fried chicken wings served with ranch dressing</i>	\$45 (40pc)
Baja Tacos <i>Panko crumbed prawns on a wheat tortilla, topped with pico de gallo, cos lettuce, coriander, lime, chilli & sriracha aioli</i>	\$50 (20pc)
Arancini <i>with Romesco sauce, bacon & cheese or pumpkin, feta & thyme (VO)</i>	\$60 (25pc)
Pies, Pasties & Sausage Rolls <i>with house made relish</i>	\$50 (25pc)
Asian Trio <i>with soy & ginger suace</i>	\$40 (45pc)
Satay Chicken Kebabs	\$50 (20pc)
House Made Falafel <i>with hommus (VO)</i>	\$50 (20pc)
Share Dip Platter <i>with chargrilled pita</i>	\$14
Cheese Platter <i>with dried fruit & lavosh</i>	\$40
Charcuterie Board <i>house made chicken liver patè, ham hock terrine, cheese, olives, pickles & lavosh (GFO)</i>	\$60
Seasonal Fruit Platter	\$35

for outside catering, please add a 10% surcharge

WE LOOK FORWARD TO YOUR EVENT! PLEASE ASK FOR OUR GLUTEN FRIENDLY OPTIONS OR ANY OTHER DIETARY NEEDS.

PLEASE CALL EMILY NIEJALKE ON 8447 1580 OR EMAIL FUNCTIONSLIGHTHOUSE@BHGHOTELS.COM.AU

  @thelighthousewharfhotel | thelighthousewharfhotel.com.au