

Lighthouse Wharf Hotel

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

HOTEL

Functions Menu

PLATTER MENU OPTIONS

Natural Coffin Bay Oysters <i>(min. 2 dozen)</i>	\$40 per dozen
Fresh Chilled Whole Australian Tiger Prawns <i>with Cocktail Sauce (min. 2 dozen)</i>	\$44 per dozen
Salt & Pepper Squid (GFO) <i>with tartare</i>	\$80 (40pc)
Beef Brisket Slider <i>with slaw & Korean aioli</i>	\$100 (20pc)
Beef Bulgogi Lettuce Cups (GFO) <i>Scotch fillet fried in soy & garlic, in lettuce cups</i>	\$100 (20pc)
Fried Chicken Wings <i>Nashville style fried chicken wings served with ranch dressing</i>	\$60 (40pc)
Hot Fried Chicken Tacos <i>Fried chicken, kimchi aioli, pickled veg</i>	\$100 (20pc)
Cured Salmon Tostada <i>Tequila & lime cured salmon with wasabi, dill & caper cream</i>	\$100 (20pc)
Arancini <i>with Romesco sauce, bacon & cheese or pumpkin, feta & thyme (VO)</i>	\$80 (25pc)
Pies, Pasties & Sausage Rolls <i>with house made relish</i>	\$60 (25pc)
Asian Trio <i>with soy & ginger suace</i>	\$50 (45pc)
Lamb Kofta (GFO) <i>served with spiced yoghurt</i>	\$80 (20pc)
Cauli Bites (GFO) <i>baked cauliflower marinated in a sweet & spicy sauce (VO)</i>	\$60 (30pc)
House Made Dip Platter <i>with chargrilled pita</i>	\$14
Grazing Platter <i>cheese, meats, pate, terrine, dried fruit</i>	\$5pp 20 people MIN
Seasonal Fruit Platter	\$50

for outside catering, please add a 10% surcharge

NOTE: (VO) VEGAN OPTION / (GFO) GLUTEN FREE OPTION

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