STORY BRIDGE HOTEL

SHELTER BAR

Group Dining


146

PLATTER OPTIONS

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***SUBJECT TO AVAILABILITY & PARTY SIZE**

JAPANESE HAND ROLLS (40 PIECES) $150
Selection of Japanese hand rolls,wasabi,
pickled ginger & tamari (GF) (V)

FRESH MOOLOOLABA PRAWN (30 PIECES) $170
spiced cocktail sauce (GF)

ANTIPASTO PLATTER (12 - 15 pax) $120
Italian style mezze platter,
charred vegetables, marinated olives, charcuterie & cheese

RIBBON SANDWICHES (30 PIECES) $150
poached chicken, hazelnut & rocket

PANKO CHICKEN TENDERLOINS (30 PIECES) $150
tonkatsu sauce

ARANCINI (30 PIECES) $150
truffle & mushroom (GF) (V)

WAGYU BEEF SLIDER (30 PIECES) $220
mini wagyu beef burgers,
smoked BBQ sauce, pickles & American cheddar

SMOKED HOT DOG (30 PIECES) $220
mini smoked hot dog w grilled onions, cheese
& American mustard

ALL PLATTERS MUST BE PRE-ORDERED & PRE-PAID



SBH

CHEF'S LONG TABLE Menu

$60 PER PERSON | FOR GROUPS OF 15+

TO START SERVED TO SHARE

GARLIC BREAD
bianca pizza bread, fior di latte, fresh herb oil

CRISPY CALAMARI
lemon myrtle & native pepperberry (DF) (GF)

POPCORN CAULIFLOWER
davidson plum & wattleseed (DF) (GF) (VG)

MAINS SERVED ALTERNATIVELY

200G 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



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CHEF'S LONG TABLE Menu

$70 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 approx. 300g
(served medium)

SIDES SERVED TO SHARE

DUCK FAT CHAT POTATOES
MIXED LEAF SPRING SALAD
STEAMED SEASONAL GREENS
RED WINE JUS & MUSTARDS

ADD ON

NATURAL OYSTERS $5PP
KILPATRICK OYSTER $5.50PP
PETITE SWEETS $6PP
CHEESE PLATES $9PP



SBH

CHEF'S LONG TABLE Menu

$70 PER PERSON | 2 COURSE

$80 PER PERSON | 3 COURSE

TO START SERVED TO SHARE

TOASTED TURKISH BREAD
housemade dips

CRISPY CALAMARI
lemon myrtle & native pepperberry (GF) (DF)

FRESH SHUCKED NATURAL OYSTERS
tabasco, lemon

MAINS PLEASE CHOOSE ONE

200G EYE FILLET (GF) (DF)
AMH BLACK 100-day grain fed, NSW

300G WAGYU RUMP (GF) (DF)
grass fed, grain finished, MB4 Tajima, NSW

SIDES SERVED TO SHARE

DUCK FAT CHAT POTATOES
STEAMED SEASONAL GREENS
RED WINE JUS & MUSTARDS

TO FINISH SERVED TO SHARE

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

