



FUNCTIONS

FUNCTION SPACES

THE DECK

Capacity: 70 standing (shared)



SPORTS BAR EXCLUSIVE

Capacity: 400 standing



FUNCTION ROOM EXCLUSIVE

Capacity: 60 seated, 100 standing



BISTRO EXCLUSIVE

Capacity: 220 seated



FOOD PACKAGES

PLATTERS 30 PIECES

ANTIPASTO PLATTER \$85

Shaved leg ham, Hungarian salami, prosciutto, semi dried tomatoes, marinated olives, bocconcini, basil pesto, hummus with assorted crackers

SEAFOOD PLATTER \$90

Sweet chili, lime & ginger green shell mussels, Wallaby bush spiced calamari, beer battered hake, fried prawns, lemon, cocktail & tartare sauce

AUSSIE PLATTER \$75

Sausage rolls, mini beef pies, chicken skewers, tomato & BBQ sauce

YUM CHA PLATTER \$85

BBQ pork steam buns, Peking duck spring rolls, pork & prawn dumplings with soy & sweet chili sauce

VEGETARIAN PLATTER \$80

Cheese arancini, vegetable spring rolls, samosas served with tomato relish & sweet chilli dipping sauce

SANDWICH & WRAPS PLATTER \$80

Ham, cheese tomato sandwiches, egg and lettuce sandwiches and chicken Caesar wraps

SWEETS PLATTER \$80

Assorted biscuits, seasonal fruits, selection of petite cakes

KIDS PARTY PLATTER - \$60

(Feeds 10-15 kids)

Chicken nuggets and chips with tomato sauce or bbq sauce



FOOD PACKAGES

CANAPES

4 OPTIONS - \$18

6 OPTIONS - \$26

8 OPTIONS - \$32

HOT CANAPES

Beef & burgundy pie, potato puree

Pork & fennel roll, onion tomato jam

Pumpkin & parmesan arancini, truffle aioli (v)(gf)

Sticky duck shank, Japanese soy, sesame (gf)

Chargrilled lamb kofta, roasted pepper hummus (gf)

Zucchini & onion fritter, chermoula, coconut yoghurt (ve)

Vegetable spring roll, Vietnamese dipping sauce (ve)

COLD CANAPES

Pacific oyster, wakame, pickled ginger, Vietnamese dressing (gf)

Thai vegetable rice paper roll, peanut sauce (vegan)

Vegetable sushi, wasabi mayo (vegan)

Caramelized onion & goats cheese tart, tomato relish (v)

Thai beef salad, cucumber boat, ramen crispy noodle (gf)

SWEET CANAPES

Apple tart, spiced fig jam (gf)(vegan)

Chocolate brownie, chocolate ganache, berry compote

“The Wallaby Pav” meringue, vanilla cream, strawberry & kiwi salad, passionfruit (gf)



seated event

Please select 2 options from each course for alternate service

2 COURSE \$39 (ENTREE, MAIN or MAIN + DESSERT)

3 COURSE \$49 (ENTREE, MAIN, DESSERT)

ENTRÉE

NATIVE PEPPER SEASONED CALAMARI

lemon myrtle aioli, lemon

PORK BELLY BITES

spiced caramelized pear puree, cider jus (GF)

POTATO & ZUCCHINI FRITTERS

blistered tomato relish, coconut yoghurt (vg)

MAINS

250g RUMP, BEEF CITY BLACK 120DAY GRAIN FED

mashed potatoes, seasonal vegetables, red wine jus (gf)

CLASSIC CHICKEN SCHNITZEL

house salad, chips & gravy

GRILLED AUSTRALIAN BARRAMUNDI

crispy salt & pepper squid, chips, baby gem salad, tartare

PORTUGUESE CHICKEN SUPREME

spiced rice and seasonal vegetables (GF)

VEGETARIAN LASAGNE

zucchini, eggplant, capsicum ratatouille bechamel, mozzarella

DESSERT

WHITE CHOCOLATE & ALMOND BROWNIE

French vanilla ice cream

PAVLOVA

fresh berries, cream, raspberry, passionfruit coulis

WALLA PANNA COTTA

rum infused with charred pineapple, fresh berries and raspberry coulis

Minimum 20 guests

Vegan & vegetarian meals can be catered separately



CONTACT

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