

Burnett Riverside Hotel

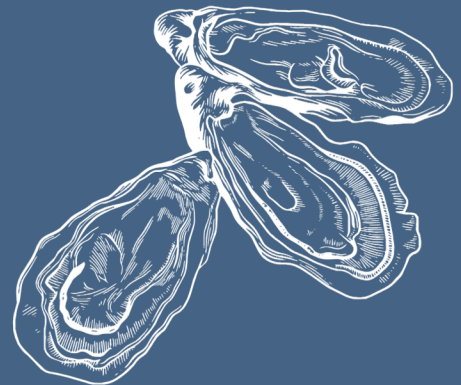
FUNCTIONS & EVENTS MENU

From shared plates by the river to lively cocktail parties, Burnett Riverside Hotel has menus to match every kind of event or celebration.

CANAPÉS

Cold Canapés — \$7 each

- Caprese pastries — tomato, basil, buffalo mozzarella, puff pastry, Pedro Ximénez reduction
- Beef tartare — tenderloin, shallot, mustard, pork crisp, crème fraîche
- Caramelised sweet potato tartlet — onion jam, gluten-free shell, micro herbs
- Mixed oyster shooter — Coffin Bay oysters with Bloody Mary, Tequila Lemon Drop or Gin Paloma
- Cajun chicken tostada — salsa fresca, chilli lime emulsion
- Smoked salmon mousse — beetroot sago crisps, fresh dill



BURNETT
RIVERSIDE
HOTEL

CANAPÉS CONT.



Hot Canapés — \$7 each

- Chicken and bacon vol-au-vents — cream cheese, chives, pastry shell
- Smoked beetroot tart — pomegranate reduction, micro herbs
- Skull Island king prawn skewer — salsa verde (+\$3 each)
- Vegetable bhaji — spiced onion, chilli, coriander, yoghurt
- Wagyu beef slider — American cheese, pickles, tomato sauce, mustard (+\$3 each)
- Lamb shish kebab — capsicum, onion, eggplant, mint dipping sauce

Substantial Canapés — \$18 each

- Ginger beer-battered fish and chips, tartare sauce
- Chargrilled sirloin steak and fries, béarnaise sauce
- Margherita flatbread, mozzarella, basil
- Pulled pork taco, chimichurri sauce, fresh garden leaves
- Curried seafood medley with rice, Thai-style curry sauce, pak choy
- Pumpkin and mushroom ragu, penne pasta



PLATTERS



Hot Platters (to serve 10 guests)

Classics board—\$110

Party pies, sausage rolls, spring rolls, samosas, sweet potato wedges, house-made sauces

Wings, buns and balls — \$135

Fried chicken wings, Wagyu meatballs, pulled pork sliders

Hot seafood platter — \$170

Battered prawns, crispy calamari, crab claws, fish goujons, thousand island dressing

Mixed hot canapés — \$220

Selection of 4 hot canapé options

Cold Platters (to serve 10 guests)

Charred vegetables and dips — \$110

Charred vegetables, crudités, house-made dips, breads and crackers

Sandwich platter — \$118

Mixed cured meat and salad sandwiches

Fruit and nuts platter — \$120

Seasonal fruit, spiced nuts, Kesar shrikhand

Charcuterie board— \$140

Local cured meats, cheeses, olives, pickles, house-made breads and crisps

Cheese board — \$140

Imported and local cheeses, paired accompaniments, house-made crackers

TWO - OR THREE - COURSE DINING

— \$70–\$90 *per person*

Entrée

- Lemon myrtle and ginger calamari, petite salad, citrus aioli
- Smoked beetroot and goat's cheese salad, Pedro Ximénez reduction, micro greens
- Chicken and chorizo cobb loaf, rocket, crisp breads
- Five-spice pork belly, sticky soy glaze, coconut macadamia rice

Main

- Stuffed chicken breast with parma rosa, roasted pumpkin purée
- Crumbed pork cutlet, sautéed Asian greens, tomato chutney
- Asian-style beef stir-fry, sesame black bean sauce, kaffir lime rice
- King brown mushroom and pumpkin ragu, cashew cream, polenta crisps

Dessert

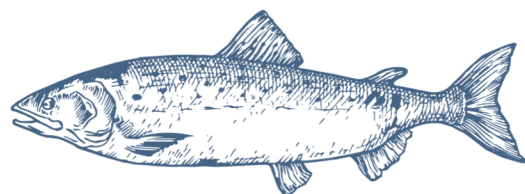
- Sticky date pudding with butterscotch sauce
- Black Forest panna cotta with chocolate soil, cherry liqueur
- Caramel slice eton mess with whipped caramel cream, ganache and biscuit crumb
- Espresso martini mousse with Frangelico cream and chocolate crisp



BUFFET MENU

— \$75 Per Person

Choose 3 Proteins and 3 Sides



Proteins

- Rolled roast pork with chili and cashew
- Chicken and mushroom stroganoff
- Marinara seafood farfalle
- Slow-cooked beef shin ragu
- Poached market fish with coconut and kaffir lime

Sides

- Roasted root vegetables with rosemary butter
- Asian-style fried rice with vegetables and sesame
- House-made dinner rolls
- Steamed seasonal greens with almond flakes and miso butter
- Creamy mashed potato with chives

Contact our Events Team to book
your next function:
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07 4155 8777

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