

# PRIVATE DINING

## TWO COURSE DINNER OPTIONS

**2-Course Alternate Menu:** \$99 per person

**2-Course Shared Menu:** \$120 per person

Includes 3-hour room hire & beverage on arrival

## THREE COURSE DINNER OPTIONS

**3-Course Alternate Menu:** \$115 per person

**3-Course Shared Menu:** \$95 per person

Includes 3-hour room hire & beverage on arrival

## PLATTERS

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**Antipasti (Serves 8 - 10 Guests) \$90.00 per platter**

Selection of cured meats, marinated vegetables, olives and lavosh crackers

**Cheeses \$90.00 per platter**

Selection of three Australian cheeses with quince paste, grapes and lavosh crackers

**Oysters \$130.00 per platter**

Two dozen freshly shucked Sydney rock oysters with lemon and mignonette dressing

**Hot Finger Food \$90.00 per platter**

Includes chef selection of four hot items, including one vegetarian

**Steamer Baskets \$90.00 per platter**

Includes BBQ pork buns, vegetable gow and crispy chicken and prawn wontons with soy dipping sauce

**Sushi - 60 pieces \$260.00 per platter**

Selection maki rolls, California rolls and nigiri with soy and wasabi

**Seasonal Fruits \$70.00 per platter**

**Petits Fours \$12.00 per platter**

3 pieces per person

## CANAPES

1/2 Hour duration \$24.00 per person

1 hour duration \$33.00 per person

1 1/2 hour duration \$40.00 per person

2 hour duration \$45.00 per person

3 hour duration \$54.00 per person



Boilerhouse Kitchen & Bar was built in 1913 and was one of the key operational buildings at the former north head quarantine station. Boilerhouse Kitchen & bar, originally the powerhouse, was the main supplier of power to the site between 1913 and 1930. The building is identifiable by the large brick chimney in its southwest corner which is highly visible from the water.

From November 2006 until opening in April 2008 a huge readaptation project was undertaken across the whole quarantine station site. The transformation included the old powerhouse building, turning it from a disused power station into the Q Station's restaurant. Internally the mezzanine level and staircase were installed as well as the kitchen. It was important however to retain the external features, so the chimney and original windows remain. The lower deck now covers the area where the former coal store was. The former engine room of the powerhouse now has been transformed into the Engine Room Bar.

## DINING EXPERIENCE

Boilerhouse Kitchen & Bar specialises in fresh, modern Australian cuisine. There's plenty to choose from including the casual menu that can be enjoyed at lunch on weekends, or the 2-course or 3-course set menu served in the evening.

### **TWO COURSES | 75      THREE COURSES | 90**

Two course – entrée and main / main and dessert / entrée and dessert

## WINE PAIRING

For added indulgence, we highly recommend selecting one of our wine pairings options to enjoy an incredible accompaniment to each dish.

- ☐ **STANDARD SELECTION | 36**      ☐☐ **PREMIUM SELECTION | 45**  
wine pairing only available with the three-course menu

v – vegetarian | vg – vegan | df – dairy free | gf – gluten free | o – optional  
please inform us of any allergies when placing orders  
Sunday surcharge of 10% and a public holiday surcharge of 12.5%  
10% service charge applies for groups of 10 or more.

## APPETIZER

Sourdough baguette & butter | 8

East 33° Sydney rock oysters [gf, df] with bonito mignonette (1/2 dozen) | 36

Hummus tahini [vg, gfo, df] confit cherry tomatoes, kalamata olives, aleppo peppers, pita bread | 20

## ENTRÉE

Prawn orecchiette pasta tomato, shallots, spinach, prawn butter, lemon, chili pangrattato

□ | □□ *Calabria Bros. 'Sophie' Grenache Rose, Barossa Valley, SA*

Petuna ocean trout crudo [gf, df] jalapeno vinaigrette, finger lime, yuzu & sesame

□ *Rutherglen Estate Arneis, Rutherglen, VIC* | □□ *Pikes 'Luccio' Fiano, Clare Valley, SA*

Butter lettuce salad [gf, df, vo] avocado, citrus, pickled onion, chardonnay vinaigrette, king prawns

□ *Keith Tulloch 'Per Diem' Pinot Gris, Hunter Valley, NSW* | □□ *Bimbadgen Chardonnay, Pokolbin, NSW*

Vannella stracciatella [gfo, v] artichoke, peas, asparagus, mint, lemon olive oil, sourdough croutons

□ *Tai Tira Sauvignon Blanc, Marlborough, NZ* | □□ *The Lane Sauvignon Blanc, Adelaide Hills, SA*

## MAIN

Japanese pumpkin gnocchi [vg, gfo, df] dukkha spice, organic rocket, balsamic glaze & salted hazelnuts

□ *De Bortoli Regional Classic Chardonnay, Tumbarumba, NSW* | □□ *Lark Hill Dark Horse Vineyard Marsanne, Canberra, ACT*

Market fish [gf, df] warm seafood tomato & basil broth, watermelon radish, pickled fennel & caper

□ *De Beaurepaire 'Perceval' Pinot Noir, Rylstone, NSW* | □□ *Framingham Nobody's Hero Pinot Noir, Marlborough, NZ*

Berkshire double pork chop [gf, df] sugar loaf cabbage, romesco, bacon, cider gastrique & gremolata

□ *De Beaurepaire 'Le Marquis' Cabernet Sauvignon, Rylstone, NSW* | □□ *Pikes 'The Assemblage' GSM, Clare Valley, SA*

Grainage angus beef striploin mbs3+ [gfo, dfo] with miso onion puree, roasted king oyster mushroom, crispy onions & red wine jus

□ *Swinging Bridge William J. Shiraz, Orange, NSW* | □□ *Ashbrook Cabernet Sauvignon, Margaret River, WA*

## SIDE

Sautéed broccolini [vg, gf, df] lemon dressing, toasted hazelnuts | 15

Crushed potatoes [v] parmesan cheese, garlic confit & parsley | 15

## DESSERT

Apple tarte tatin with butterscotch sauce & vanilla ice cream

Chocolate praline tart flourless chocolate cake & praline mousse

Lemon myrtle panna cotta [gf] with berry coulis, lemon balm & basil syrup

Grand marnier Basque cheesecake with three textures of blood orange

□ *De Beaurepaire 'Bluebird' Botrytis Viognier, Rylstone, NSW* | □□ *De Beaurepaire 'Blanchefleur' Blanc De Blancs, Rylstone, NSW*

Cheese plate two cheese selection, assorted crackers and accompaniment

□ *Head Heart & Home Shiraz, Barossa Valley, SA* | □□ *Pikes 'Los Compañeros' Shiraz Tempranillo, Clare Valley, SA*