

PLATTER OPTIONS

PERFECT FOR SHARING (10-12 PEOPLE)

- **Party Pleaser** **\$115**
party pies, party sausage rolls & assorted quiches served with tomato & bbq sauce.
- **A Burger Lover's Dream** **\$125**
Fresh brioche buns filled with chicken katsu, cheeseburger & pulled pork
- **A taste of Asia** **\$135**
Korean style chicken wings, chicken kaarage & pork dim sims served with Japanese mayo & tonkatsu dipping sauce.
- **Yum Cha Platter** **\$115**
samosas (v), vegetarian spring rolls and mini dim sims served with tomato sauce & sweet chilli.
- **Fisherman's Basket** **\$160**
salt & pepper squid, prawn twisters, battered fish goujons, battered prawns & fish dippers served with tartare sauce
- **Pizza Lover** **\$145**
mix n match your favourite pizzas (choose 5) meat lovers, cajun chicken, Hawaiian, pepperoni or pumpkin & feta.
- **Cob Loaf Heaven** **\$110**
2 X stone baked cheesy cob loaves, 2 x cheesy garlic crust pizzas accompanied by a loaded bacon & cheese fries
- **Arancini Platter** **\$115**
mushroom, bacon & cheese, pumpkin & feta served with aioli dipping sauce.
- **Sandwich Platter** **\$105**
house made fresh sandwiches. Roast beef, cheese & tomato relish, ham, cheese and tomato, egg & lettuce.
- **The Perfect Entertainer** **\$155**
a delectable antipasto board filled with salami, ham, prosciutto, eggplant dip, pesto dip, mixed olives, creamy brie, blue cheese, cheddar cheese served with water crackers & freshly baked sourdough.
- **Bowl of Chips served with aioli or gravy** **\$13.50**
the perfect option for filling up your guests.
- **Fruit Platter** **\$95**
a delicious array of seasonal fruits.
- **Something Sweet** **\$130**
a combination of petite desserts, filled profiteroles and mini eclairs. Perfect for those with a taste for the sweeter things.
- **Tea/Coffee stations** **\$4/Cup**
(instant tea/coffee)
- **Scones Platter** **\$135**
scones with jam and cream
- **Kids Platter** **\$90**
50 chicken nuggets & chips

the SOUTHERN HOTEL

Call us or email our functions manager to discuss your needs and book today

839 RUTHVEN STREET TOOWOOMBA

PHONE 07 4635 3311

functions@southernhotel.net

NOTES

www.southernhotel.net

Please advise your functions manager of any dietary requirements you, or your guests may have.

FUNCTIONS & EVENTS



Where iconic & luxury meet

WELCOME TO THE SOUTHERN HOTEL
TOOWOOMBA

Whether you are celebrating your birthday, a Christmas celebration, or the life of a loved one, we are dedicated to bringing you a service like no other. From enquiry to execution our Functions Manager will provide you with personalised service to tailor to your event just the way you have envisioned it. Let's create unforgettable memories together.

the SOUTHERN HOTEL

P 07 4635 3311 | E functions@southernhotel.net

THE CLASSIC OPTION

2 COURSE \$41.90 | 3 COURSE \$51.90

Choose Two Options from each course

ENTRÉE

- Moroccan-spiced Chicken Skewers**
tzatziki, Asian slaw, spring onion
- Chicken Karaage**
cabbage slaw, Japanese mayo, lemon wedge
- Steamed Pork Dim Sims**
served with chilli garlic oil & Asian slaw.
- Sweet Potato Croquettes**
served with a vegan mayo dipping sauce.

MAINS

- Chicken Parmi**
served with chips, salad and gravy
- 500g Pork Ribs**
smothered in our house made rib sauce served with chips & salad.
- Roast of the Day**
served on a bed of steamed vegetables with roasted potato & pumpkin. Topped with gravy.
- 200g Rump (MED)**
served with creamy mash, vegetables and mushroom gravy
- Sicilian Pasta**
A vegetarian pasta with a nod to Italian flavours, composed of linguini tossed with sugo sauce, roasted capsicum, baby spinach, roasted diced pumpkin, cherry tomato, pine nuts, and garnished with parmesan and chopped parsley

DESSERT

- Warm Chocolate Brownies**
served with ice cream and berries.
- Citrus Tart**
served with whipped cream.

THE PREMIUM OPTION

2 COURSE \$59.90 | 3 COURSE \$69.90

Choose Two Options from each course

ENTRÉE

- Crispy Pork Belly Bao**
filled with pickled cucumber, chilli and coriander drizzled with Asian style bbq sauce. (2 buns)
- Coconut battered prawns**
served with lime aioli & coriander.
- Pumpkin Arancini**
served with vegan aioli dipping sauce (VG)
- Duck Spring Rolls**
served with hoisin dipping sauce.

MAINS

- 300g Rib Fillet**
served with creamy mash, seasonal vegetables & mushroom sauce.
- Crumbed Lamb Cutlets (3)**
creamy mashed potato, broccolini, red wine jus
- Salmon**
pan seared Atlantic salmon, mashed sweet potato, broccolini, garnished with thinly sliced sweet potato chips, and balsamic glaze
- Butter Chicken**
traditional Indian style butter chicken served with mini naan & jasmine rice.

DESSERT

- Mini Pavlova**
filled with whipped cream & fresh fruit.
- Chocolate Dianne Cake**
served with ice cream & fresh berries.

CANAPÉS

3 OPTIONS FOR \$22 PP | 4 OPTIONS FOR \$24 PP
5 OPTIONS FOR \$29 PP | 6 OPTIONS FOR \$35 PP

COLD OPTIONS

Bruschetta | prosciutto, pesto, whipped feta, olives, roasted tomatoes & capsicum.

Green Pawpaw Salad | green papaya, cherry tomatoes, beans, Thai basil, chilli and your choice of beef or chicken.

Prawn Cocktail Cups | large fresh cooked prawns in a cup of lettuce served with cocktail sauce.

Middle Eastern Chickpea Salad | spiced chickpeas, cucumbers, tomatoes, fresh herbs & vinaigrette.

HOT OPTIONS

Greek Lamb Meatballs | lamb mince rolled in herbs & spices served with a tzatziki sauce.

Ginger Chicken Meatballs with a lime mango sauce | chicken mince, mixed herbs served with a lime mango dipping sauce.

Mini Frittatas | Italian style egg based, oven baked until golden brown with the choice of chorizo or vegetables.

Sweet Potato Fries served with chilli lime mayo.

Sweet Potato Croquettes | mashed sweet potato deep fried in a golden crumb served with a mayo dipping sauce (VG)

Moroccan-spiced Chicken Skewers | tzatziki, Asian slaw, spring onion

Chicken Katsu Bites | crumbed chicken bites served with a katsu sauce.

Penne Carbonara Cups | penne pasta, sauteed bacon, onion, garlic, white wine cream sauce, parmesan, and parsley.

Fish & Chip Boats | battered individual petite whiting served with chips, lemon & tartare.

San Choi Bao | pork mince, onion, ginger, chilli drizzled with hoisin served in a fresh lettuce leaf.

PLEASE ADVISE YOUR FUNCTIONS MANAGER OF ANY DIETARY REQUIREMENTS YOU, OR YOUR GUESTS MAY HAVE.