WATERGRILL

YOUR WATERFRONT KITCHEN

CASUAL CATERING MENU

oysters, lemon, cucumber, vinaigrette (per dozen) GF DF A	60
fresh peeled local king prawns, marie rose sauce, lemon (40pcs) GF DF A	190
antipasto plate - prosciutto, mortadella, goats cheese feta, peppers, marinated mushrooms, dried figs, rosemary focaccia GFA	150
selection of three cheeses, crackers, accompaniments V	100
mushroom & brie quiches (25pcs) V	115
smoked mozzarella & sun-dried tomato arancini, parmesan (30pcs) V	100
cheeseburger spring rolls, secret sauce (24pcs)	100
satay chicken skewers, satay relish (24 pcs) DF	150
salt and pepper calamari, chips, lemon, aioli (40pcs) DF	140
lamb harissa sausage rolls, tzatziki (25 pcs)	145
aussie beef pies, tomato ketchup (25pcs)	120
aussie beef sausage rolls, tomato ketchup (25pcs)	100
kale and onion pakora, tomato relish (25 pc) V	115
tandoori chicken quiche, labneh (25pcs)	115
vietnamese rice paper rolls - chicken or tofu (gluten free available) (24pcs) DF	180
cheeseburger sliders, secret sauce, dill pickle (30pcs)	180
moroccan inspired lamb calzone, secret sauce (25pcs)	110
beef brisket croquette, aioli, parmesan (25pcs)	120
caramalised onion and goats cheese tartlet, balsamic glaze (25pcs) V	120

PIZZA

Gluten free pizza bases available

margherita pizza V	23
spring vegetable pizza V GFA	29
caprese pizza V GFA	29
tandoori prawn pizza GFA A	29
chicken & chorizo pizza GFA	29
mortadella pizza GFA	29
lamb kofta pizza GFA	29

SIGNATURE PLATTERS

Each platter can serve 10 or more guests

cold seafood platter (king prawn, smoked salmon, tuna crudo) DF GF M	190
fisherman basket (calamari, fish goujons, salt and pepper squid, panko prawns, aioli) DF M	180
grilled pita bread with trio of dips (hummus, taramasalata, shaved mortadella, pistachio, evoo)	90

V Vegetarian || GF Gluten Free || DF Dairy Free

Origin of Seafood || A Australian || I Imported || M Mixed

Saturday (7.5%), Sunday (10%) & Public Holiday (15%) surcharges apply

Celebration Cakes

View our full cake list for your occasion HERE

For all external cakes, there is a cakeage fee of $2pp, cut and served by guests at table.



@watergrillau @watergrill_au

Available for outdoor casual event spaces – bookings required including payment in full prior to event.
Menu subject to change depending on seasonality & availability of produce.