Group Booking Menu

WATER GRILL
YOUR WATERFRONT KITCHEN

Group Booking Menus	
Two Course (Entrée & Main)	**$62pp**
Three Course (Entrée, Main & Dessert)	**$70pp**
Child's Meal	**$22pp**

Entrée – *shared items of the below*

Garlic & Herb Bread V

Antipasto Plate, prosciutto, mortadella, goats cheese feta, peppers, marinated mushrooms, dried figs, rosemary focaccia

Salt & Pepper Squid, sichuan seasoning, aioli, lemon GF I

Pea & Mint Croquettes, roast garlic & herb aioli V

Main – *choice of two in advance for alternate serve*

Barramundi Provençal, tomato olive ragout, confit garlic, saffron potatoes, charred sugarloaf GF DF A

Salmon Fillet, fragrant green curry, charred snow peas, thai basil, glass noodles GF DF A

Tarragon Chicken, chicken breast, mustard cream sauce, new season asparagus, potato hay GFA

Roast Pork Belly, zucchini flower, butter beans, tomato vinaigrette GF

Served with chips & salad for the table

Dessert – *shared items of the below*

Lemon Meringue Tart V

Raspberry White Chocolate Sponge Cake V

Chocolate Ganache Cake V DF

Bespoke Whole Cakes Available for Order HERE

Casual Catering Platter Upgrades

Enhance your special occasion with our signature casual catering platters – view HERE

V Vegetarian || GF Gluten Free || DF Dairy Free
Origin of Seafood || A Australian || I Imported || M Mixed

Vegetarian / Dietary Changes available on request. Menu subject to seasonal changes with given notice.

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