# Group Booking Menu

WATER GRILL
YOUR WATERFRONT KITCHEN

| Group Booking Menus | |
|---|---|
| **Two Course (Entrée & Main)** | **$66pp** |
| **Three Course (Entrée, Main & Dessert)** | **$74pp** |
| **Child's Meal** | **$24pp** |

## 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*