



WATERFRONT TAVERN FUNCTION MENUS

CANAPE / COCKTAIL

\$35 per person

Choose 6 options, 7 pieces per person

Tomato bruschetta, feta, balsamic

Beetroot and goats cheese tart

Mushroom arancini, truffle aioli

Cheeseburger spring rolls, ketchup

Pilsner battered fish goujons, tartare (df)

Butter chicken pies

Lamb kofta, beetroot hummus (gf/df)

Fresh oysters, mignonette (gf/df)

Kingfish ceviche, corn tortilla

Pork belly, smoky barbecue sauce (gf/df)

Substantial Canape – add \$8 per person

- Fish n chips
- Margarita pizzettas

SHARE PLATE OPTION 1

\$44 per person

TO START

Baked cob loaf, confit garlic butter

Salt and pepper calamari, aioli (gf/df)

MIDDLE

Choice of two pizzas

Beef cheek ragu, pappardelle, shaved parmesan

Basil pesto, garlic cream, penne, green peas, ricotta

Classic Caesar salad

SHARE PLATE OPTION 2

2 COURSE \$49 per person

3 COURSE \$59 per person

TO START

Charred sourdough

Burrata, prosciutto, heirloom tomatoes, basil, white balsamic (gf)

Cured salmon, cucumber, radish, wasabi mayonnaise (gf/df)

MIDDLE (choice of 3)

Roasted lamb shoulder, rosemary, red wine jus (gf/df)

Beef brisket, smoked paprika, chimichurri (gf/df)

Pork riblettes, house barbecue sauce (gf/df)

Boneless grilled chicken, lemon, garlic, oregano (gf/df)

Baked salmon fillet, capers, lemon, dill (gf)

Spiced roast pumpkin, chermoula, labneh (gf)

SIDES (choice of 3)

Creamy mash, chives (gf)

Crunchy slaw, buttermilk dressing (gf)

Shoestring fries, aioli (gf/df)

Seasonal greens (gf)

Garlic and thyme potatoes (gf/df)

Charred corn, smoked paprika butter (gf)

DESSERTS

Apple crumble, crème anglaise

Warmed chocolate brownie, Nutella fudge, ice cream

PLATED MEAL - ALTERNATE DROP

2 COURSE \$45 per person

3 COURSE \$55 per person

ENTREES

Garlic prawns, chili, charred bread

Twice cooked pork belly, fennel slaw, seeded mustard (gf/df)

Heirloom tomato bruschetta, goats' cheese, balsamic

Kingfish ceviche, lime, coriander, corn tortilla (df)

MAINS

Chicken supreme, sweet potato mash, sauteed spinach, lemon cream (gf)

Pan seared barramundi, sauteed broccolini, cherry tomatoes, hollandaise (gf/df)

Char grilled sirloin, potato gratin, mushroom jus (gf)

Braised lamb shank, creamed polenta, roasted tomato, olives (gf)

DESSERTS

Coconut pannacotta, mango coulis, mint (gf)

Chocolate fondant, salted caramel ice cream

Raspberry, white chocolate semifreddo

Double cream brie, lavosh, quince

BEVERAGES

Option 1 Bar Tab

A bar tab can be set up for a specific amount with the inclusions you would like for your celebration. Guests should be provided with a stamp or wristband and can then purchase drinks at the bar and charge to your tab.

Option 2 Beverage Package (minimum 20 guests)

3 hours \$45 per person

4 hours \$58 per person

Inclusive of the following:

- Twelve Signs Sparkling Brut NV, Sauvignon Blanc, Chardonnay, and Rose
- Moore's Creek Pinot Noir, Cabernet Sauvignon, Shiraz
- Tooheys New, Carlton Draught, Hahn Superdry, XXXX Gold, Great Northern
- Soft drinks, mineral water and juices

Premium beverage packages available on request.