

Group Menu
To book call 02 9817 4618

WATERGRILL

Choose your menu:	
2 course \$45.00pp	
3 course \$55.00pp	
Kids menu (12 years & under) \$18.00pp – includes child's meal, gelato & activity mat	

Entrée – Shared platters of all below items	
Garlic bread V	
Antipasto plate, prosciutto, salami, bocconcini, cheddar, pickled cucumber, artichoke, semi dried tomato, marinated mushrooms, olives, lavosh, grissini	
Salt & pepper squid, japanese seven spice, aioli DF	
Mac & cheese croquettes, special sauce V	

Main Selection – Alternate serve (choose 2 options)	
Barramundi fillet, crushed potato & celeriac, broccolini, romesco, red pepper & caper salsa, dukkah GF	
Spiced roast half chicken, roasted winter vegetables, horseradish, red wine jus DF GF	
Lamb shoulder, potato & celeriac, brussel sprouts, bacon GF	
Mushroom tortellini, mushroom, peas, herb ricotta, porcini cream sauce V	

Dessert – Shared platters of all below items	
Lemon Meringue tarts	
Raspberry white chocolate sponge	
Chocolate praline cake GF	

Menu upgrades (Quantity required)	
Beverage waiter for table service	\$190.00
Bowl of chips V	\$8.50
Mixed leaf salad V DF GF	\$8.50
Sydney rock oysters, ½ dozen or 1 dozen, natural, lemon DF GF	\$21/38
Kilpatrick oysters, ½ dozen or dozen, bacon, Worcestershire DF GF	\$24/39.50
Cold seafood plate, Sydney rock oysters, lemon, king prawns, marie rose sauce, smoked salmon, fennel, capers, seared tuna, seaweed salad GF DF	\$39.00 (serves 2-4)

Contact our reservations team to enquire about additional platters or cakes made by our in-house Head Pastry Chef

Menu is subject to change, depending on seasonality & availability of produce

V (vegetarian), GF (gluten free), DF (dairy free)