

WATER GRILL

YOUR WATERFRONT KITCHEN

CASUAL CATERING

SHARE PLATTER MENU

each platter can serve up to 10 guests

sydney rock oysters, lemon (per dozen) GF DF	42	spicy chicken & corn empanada, salsa roja (30pcs)	120
mixed bread & dips – two dips, crispy bread, grilled pita bread, grissini v	60	spiced chicken skewers (24pcs) GF DF	120
fresh seasonal fruit platter v	60	mediterranean lamb skewers (24pcs) GF DF	160
spinach & ricotta pastizzi (24pcs) v	100	gourmet pie varieties, sausage rolls, tomato sauce (48pcs)	140
selection of three cheeses, crackers, lavosh, grapes, quince paste	100	salt & pepper calamari, chips, lemon, tartare sauce (40pcs) DF	140
assorted mini quiches (24pcs)	100	antipasto - prosciutto, salami, marinated vegetables, pickles, bocconcini, cheddar, mixed olives, grissini, crispy bread	150
mushroom & pea arancini, parmesan cheese, aioli (30pcs) v	100	fresh peeled local king prawns, marie rose sauce, lemon (40pcs) GF DF	180
vegetable spring rolls and samosas with sweet chilli sauce (40pcs) v DF	110	char grilled chorizo slider, aioli (30 pcs)	180



CELEBRATION CAKES

To see our full cake list for your occasion

<https://abbotsford.watergrill.com.au/cake-order>

Please note- no external catering or cakes are allowed into the venue.



[f @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.