Group Bookings provide the perfect way to celebrate a special event or occasion with us. Organise one of our unique two or three course set menu packages and take the hassle of selections and payment out of your important day

All bookings over fourteen guests must be placed on a group booking, with a selection of two main courses to be made prior to your event - to be served alternatively on the day
*Before making your selections below, please reserve your table online by clicking HERE, then fill in the details below*

| Booking Name | Date | Time |
| :--- | :--- | :--- |
| Email | Phone | Guests |


| Choose your menu | Monday - Friday <br> (Not Public Holidays) <br> \& Public Holidays |  |  |
| :--- | :---: | :---: | :---: |
| Two Course (Main \& Dessert) | $\$ 45.00$ | $\square$ | $\$ 50.00$ |$\quad \square$

## Mains

Barramundi Fillet - charred sugarloaf cabbage, potato puree, brown butter dressing, soft herbs GF
Salmon Fillet - freekeh salad, rocket, cucumber, edamame, pickled radish DF
Chicken Supreme - pearl barley risotto, sweet corn, chicken jus
Confit Lamb Rump - creamed polenta, zucchini, black olive, red wine jus gr
*Mains served with chips and salad for the table*

## Dessert

Shared platters of the below items
Lemon Meringue Tart
Raspberry White Chocolate Sponge
Chocolate Ganache gr
Vegetarian / Vegan Alternative: Sorbet available at Watergrill Cafe
Cakes available at https://watergrill.flywheelsites.com/shop/

## Entrée

Garlic Bread v
Antipasto plate - prosciutto, salami, la stella burrata, olives, pickled onion, crisp flat bread, grissini

## Mains

Cold Seafood - oysters with ginger dressing, king prawn cocktail, seared tuna, marinated octopus DF Hot Seafood - garlic prawns, barramundi fillet, salt \& pepper squid, half shell scallops, garlic butter pangrattato

## Additions

Add 1/2 Grilled Lobster \$29 or Full Grilled Lobster for \$55-served with garlic butter
*Mains served with chips and salad for the table*
$\checkmark$ (vegetarian), GF (gluten free), DF (dairy free)

| Celebrating a milestone occasion or simply want to sit back and relax, let our team <br> provide a full-service experience with the addition of a beverage attendant |  |  |
| :--- | :--- | :--- |
| Beverage Attendant (up to 25pax) for 3 hours | Cost | Qty |

Enhance your guest experience with the additional menu upgrades below

| Item | Cost | Qty |
| :---: | :---: | :---: |
| Oysters per dozen, natural, lemon dF GF | \$60 |  |
| Kilpatrick oysters per dozen, bacon, worcestershire, tomato dF GF | \$66 |  |
| Antipasti platter - prosciutto, salami, la stella burrata, olives, pickled onion, crisp flat bread, grissini (serves 10) | \$150 |  |
| Fresh peeled local king prawns, marie sauce, lemon (40 pcs) dF GF | \$180 |  |
| Fresh seasonal fruit platter (serves 10) vdf gf | \$80 |  |
| Cheese platter - three cheese, crackers, lavosh, accompaniments (serves 10) | \$100 |  |
| Gold framed glass cake table - small | \$50 |  |
| Gold framed glass cake table - medium | \$70 |  |
| Gold framed glass cake table - large | \$90 |  |
| Assorted miniature cakes platter - chef's choice of three premium cakes (18 pcs) | \$95 |  |
| External cakeage fee - self served by guest at table | \$1.5pp |  |
| External cakeage fee - cut and served by staff | \$3.5pp |  |

## Festive Season Styling

| Make your table sparkle with festive cheer with Christmas Styling | Cost | Yes |
| :--- | :--- | :--- |
| Christmas styling - gold placemats, bon bons \& festive centrepieces | $\$ 5 \mathrm{pp}$ |  |

