

Please fill in below

Event Name

# WATER GRILL

YOUR WATERFRONT KITCHEN

Date of Event

Outdoor Casual Catering

Area Booked

## SHARE PLATTER MENU

each platter can serve up to 10 guests

Please select quantity of platters

	Qty		Qty
oysters, lemon, ginger vinaigrette (per dozen) <b>GF DF</b>	60	salt and pepper calamari, chips, lemon, aioli (40pcs)	140
fresh peeled local king prawns, marie rose sauce, lemon (40pcs) <b>GF DF</b>	180	lamb and rosemary pies, minted yoghurt (25pcs)	100
antipasto plate - prosciutto, salami, marinated vegetables, stuffed baby peppers, bocconcini, provolone, grissini, crisp flat bread	150	aussie beef pies, tomato ketchup (25pcs)	100
selection of three cheese, crackers, accompaniments	100	aussie beef sausage rolls, tomato ketchup (25pcs)	100
mushroom & brie quiches (25pcs)	100	roasted vegetable pies, tomato ketchup (25pcs)	100
porcini & truffle arancini, parmesan (30pcs)	100	chicken & jalapeno empanadas, salsa fresco sauce (25pcs)	100
cheeseburger spring rolls, secret sauce (24pcs)	100	vietnamese rice paper rolls - chicken/tofu (gluten free available) (24pcs) <b>DF</b>	100
spiced chicken skewers, cumin yoghurt (24pcs) <b>GF</b>	120	cheeseburger sliders, secret sauce, dill pickle (30pcs)	180
BYO cakeage fee per person	3.5	fresh seasonal fruit platter <b>GF DF</b>	80

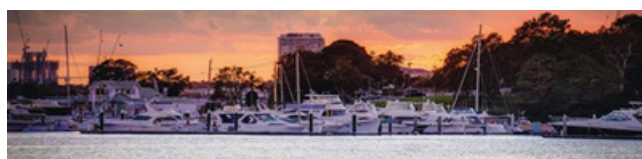


### Celebration Cakes

To see our full cake list for your occasion

[View Here](#)

All externally brought in cakes will be charged \$1.5 pp, to be cut and served by guests themselves. For marquee, larger cakes a fee of \$3.5 pp will be charged for the cake to be cut and served by our team onto platters



[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.