Group Booking Menu

WATER GRILL
YOUR WATERFRONT KITCHEN

Group Booking Menus	
Two Course (Entrée & Main)	**$62pp**
Three Course (Entrée, Main & Dessert)	**$70pp**
Child's Meal	**$22pp**

Entrée – *shared items of the below*

Garlic & Herb Bread V

Antipasto Plate, prosciutto, mortadella, goats cheese feta, peppers, marinated mushrooms, dried figs, rosemary focaccia

Salt & Pepper Squid, lemon pepper, aioli, lemon GF i

Arancini, smoked buffalo mozzarella & sun-dried tomato, parmesan V

Main – *choice of two in advance for alternate serve*

Barramundi Provençal, tomato olive ragout, confit garlic, saffron potatoes, charred sugarloaf DF A

Salmon Fillet, green beans, roasted pumpkin, coconut laksa, crispy shallots GF DF

Tuscan Chicken, new potatoes, beans, cavolo nero, Tuscan cream GF

Braised Beef Cheek, potato purée, glazed carrots, gremolata

Served with chips & salad for the table

Dessert – *shared items of the below*

Lemon Meringue Tart V

Raspberry White Chocolate Sponge Cake V

Chocolate Ganache Cake V DF

Bespoke Whole Cakes Available for Order HERE

Casual Catering Platter Upgrades

Enhance your special occasion with our signature casual catering platters – view HERE

V Vegetarian || GF Gluten Free || DF Dairy Free
Origin of Seafood || A Australian || I Imported || M Mixed

Vegetarian / Dietary Changes available on request. Menu subject to seasonal changes with given notice.

Saturday (7%), Sunday (10%) & Public Holiday (15%) surcharges apply