Function Guide

watermark

Canapé Packages

(Min 20 people)

Package 1
($36 per person)
4 canapés + Chef's selection of pizza

Package 2
($46 per person)
5 canapés + 1 substantial

Package 3
($60 per person)
7 canapés + 2 substantial

Add an additional substantial or pizzas for $10 per person

Canapés

Rice paper rolls, rice noodles, avocado, fresh herbs, beans sprouts (ve)
Freshly shucked oysters, shallot vinegar, fresh lemon (gf)
Peking duck spring rolls, sticky hoisin sauce
Seasonal arancini, fresh lemon, aioli (v)
Southern fried chicken pieces, plum siracha (gf)
Prawn & chorizo skewers, confit garlic butter (gf)
Smoked salmon & cream cheese blinis
Vegetable spring rolls, lime sweet chilli sauce (ve)
Baby bruschetta, Roma tomato, red onion, crostini (ve)
Halloumi bites, honey, raisins, mint (gf), (v)

Substantials

Flash fried calamari, fries, yuzu mayo (gf)
Cheeseburger slider, beef patty, lettuce, cheese, tomato, mustard, ketchup
Beer-battered Spanish mackerel, fries, tartare, fresh lemon
Thai beef noodle salad, fresh herbs, rice noodles, nam jim, crispy shallots (gf)
Gnocchi Napoli, fresh basil, aged parmesan (v)

(v) - vegetarian | (gf) - gluten free | (ve) - vegan

Platters

Asian Platter
($155)

Peking duck spring rolls, prawn & pork wontons, rice paper rolls, salt & pepper calamari, yuzu mayo, sriracha plum sauce

Aussie Platter
($155)

Selection of gourmet mini pies, pork sausage rolls, mini quiches, sweet potato chips, fries, sour cream, sweet chilli, ketchup

Antipasto Platter
($205)

Selection of cured meats, olives, dips, dolmades, cheese, char grilled vegetables, artisan bread

Seafood Platter
($255)

Fresh & Kilpatrick oysters, king prawns, salt and pepper calamari, battered mackerel, fries, tartare, fresh lemon, cocktail sauce

A La Carte Menu

Choose 1 per person, per course | Maximum 35 guests

2-course $70pp | 3-course $83pp

Entrees

1/2 DOZEN OYSTERS
SHUCKED TO ORDER;
Natural, Kilpatrick, mornay

SALT & PEPPER SQUID
Pink salt & pepper squid served with lemon aioli

KING PRAWN COCKTAIL
Local King prawns, Marie Rosie, cos, prawn cracker (gf)

SPINACH & SMOKED FETA ARANCINI
Served with aioli, lemon (v)

CAESAR SALAD
Gem cos, smoked bacon, garlic croutons, anchovy, soft egg, parmesan

PORK BELLY BITES
Ginger caramel, sriracha mayo (gf)

Mains

HUMPTY DOO BARRAMUNDI
Sweet potato puree, fennel, baby peas, macadamia nuts, citrus dressing (gf)

LINE CAUGHT SALMON
Roasted garlic, Kipfler potatoes, local greens, lemon & caper butter sauce (gf)

LAMB SHOULDER
12-hour slow roasted shoulder of lamb, garlic mash, local greens, salsa verde (gf)

300G SIRLOIN
100-day grain-finished 300g sirloin (gf), served with your choice of chips & salad or mash & veg

MUSHROOM RISOTTO
Mixed mushrooms, chives, Grana Padano, truffle crème Fraiche (v)

Desserts

CRÈME BRÛLÉE
Vanilla bean baked custard, caramelised sugar

CHEESECAKE
Baked New York cheesecake

CHURROS
Spanish doughnuts served with chocolate & caramel sauce

STICKY DATE PUDDING
Served with butterscotch sauce & vanilla bean ice cream

Alternate Drop

Choose 2 per course

2-course $64pp | 3-course $76pp

Entrees

SALT & PEPPER SQUID
Pink salt & pepper squid served with lemon aioli

KING PRAWN COCKTAIL
Local King prawns, Marie Rosie, cos, prawn cracker (gf)

SPINACH & SMOKED FETA ARANCINI
Served with aioli, lemon (v)

CAESAR SALAD
Gem cos, smoked bacon, garlic croutons, anchovy, soft egg, parmesan

Mains

HUMPTY DOO BARRAMUNDI
Sweet potato puree, fennel, baby peas, macadamia nuts, citrus dressing (gf)

LAMB SHOULDER
12-hour slow roasted shoulder of lamb, garlic mash, local greens, salsa verde (gf)

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Desserts

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Vanilla bean baked custard, caramelised sugar

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CHURROS
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Shared Add-Ons

Pizza Garlic Bread $4pp
Confit garlic, mozzarella, fresh herbs (v)

Bruschetta $4pp
Grilled sourdough, local tomato, basil, buffalo mozzarella (v)

Cold Seafood Platter $29pp
Oysters, King prawns, bugs, crab

Sides

Choose 2, $9pp

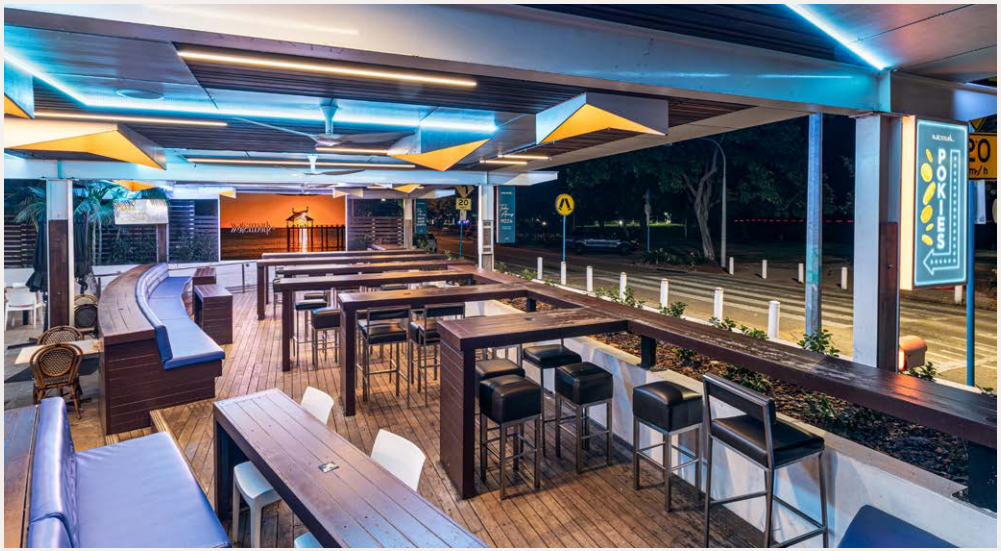
- CHIPS, AIOLI
- SEASONAL GREENS, LEMON BUTTER
- MASH POTATO
- COLESLAW, RANCH DRESSING
- WATERMARK HOUSE SALAD
- ROASTED GARLIC POTATOES

Spaces

Restaurant Section

Wine Room

Lower Deck



Top Deck

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