

# QUARTERDECK

## kitchen & bar

located on australia's highest awarded marina, perched on the coomera river & overlooking the unspoiled nature on hope island, plus a handful of super yachts, our restaurant has fresh, local produce showcased on our seasonal menus, served in an elegant waterfront setting

we serve specialty coffee from brisbane, a refined list of locally brewed beers, four rotating beers on tap, a curated wine list from boutique wineries, & cocktails showcasing spirits from some of australia's finest distilleries

we believe in supporting local & being ecologically conscious  
we welcome you to take part & celebrate the amazing produce & products from our australian suppliers & take in the beautiful surroundings of the nature around us

with a beautiful 180 degree view of the water, fully stocked bar & experienced staff, our restaurant is ideal for hosting intimate celebrations for small or large groups  
for groups of 10 or more for dinner, please see our set menu  
for groups of 30 or more, please see our canapé menu

smaller groups can reserve our bar & beer garden for intimate evening events  
larger groups can have exclusive use of the entire restaurant  
with a minimum spend of \$4000

please note; all items are subject to seasonal changes & produce availability.  
please get in touch if you would like more information or to enquire how we can tailor make a menu to suit your event.  
we can cater to all dietary requirements on request.

# CANAPÉS

inspired by our water location and our love of australian produce  
our chefs use this produce daily to create everything in house  
allow your guests room to mingle and experience fresh meals in bite sized moments  
for groups starting at 30 up to 115

light | four canapés | \$20pp  
regular | six canapés | \$30pp  
full | eight canapés | \$40pp

## COLD

cured blood orange salmon, crispy skin, watercress gf  
rare black angus, damper, camel milk feta, onion jam  
smoked chicken, wombok, pumpkin, sesame gf  
oyster, natural, lime gf

## HOT

pulled duck, lofty's bbq sauce, crispy skin, sesame gf  
baby sweet potato, camel feta, sesame, pickles v, gf  
squid, coriander aioli, watercress gfo  
buttermilk chicken, lofty's bbq sauce, watercress  
smoked brisket, duck fat potato, jus, pickle gf  
suckling pig, crackling, pickle, radish gf  
roast vegetables, oaxaca, relish v, gf  
potato rosti, avocado, halloumi, relish v, gf  
octopus, davidson plum, black barley  
marinated lady jocelyn prawn, nduja gf  
hervey bay scallop, smoked speck gf

## GRAZING TABLE

cheese & charcuterie, quince, pickles, dips, toasted breads, crackers, lavosh & seasonal fruit  
served to any size from \$10pp

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