

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.

SET MENU

our menu is designed around sharing plates, inspired by our water location and our love of australian produce
our chefs use this produce daily to create everything in house, for groups starting at 10 up to 50

these shared dishes inspire conversation at the table, take the pressure of ordering away &
allow your guests to relax knowing an amazing selection of food is coming their way

damper is served as a starter followed by your choice of one, two or three courses

one course | selection of mains + sides | \$39pp

two courses | selection of entrées & mains + sides | \$57pp

three courses | selection of entrées, mains + sides & desserts | \$65pp

STARTER | served complimentary on arrival

damper, smoked clarified butter gf

ENTRÉE | choose three

oysters, natural, lime gf

oysters, natural, smoked kilpatrick oil gf

hervey bay scallops, speck, smoked artichoke gf

marinated lady jocelyn prawns, nduja gf

baby sweet potato, camel feta, sesame, pickles v, gf

cured blood orange salmon, crispy skin, watercress gf

suckling pig, crackling, duxelle, pickled pepper gf

squid, coriander aioli, watercress

ceviche kingfish, pumpkin, anchovy, sesame, watercress gf

pulled duck, lofty's bbq sauce, crispy skin, sesame gf

octopus, davidson plum, black barley, nduja, radish gf

MAIN | choose three

roast vegetables, oaxaca, relish, black barley, watercress salad v

market fish, turnip three ways, preserved lemon salad gf

smoked chicken thigh, sesame, pumpkin, micro green salad gf

duck two ways, smoked artichoke, blood orange, watercress, jus gf

smoked brisket, baby carrots, pickles, jus gf

SIDES | all served to accompany mains

duck fat potatoes gf

confit garlic baby carrots gf

black barley, duxelle

edamame, asparagus, oaxaca gf

micro green salad gf

DESSERT | all served to share

davidson plum, white chocolate, slow gin gf

cheesecake, blood orange, marmalade

chocolate, espresso mascarpone, coffee shards

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