

# 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 beetroot salmon, crispy skin, brussell sprouts, tartare gf  
rare black Angus, damper, onion jam  
ceviche kingfish, pumpkin, sesame, watercress gf  
oyster, natural, lime gf

## HOT

pulled duck, lofty's bbq sauce, crispy skin, sesame gf  
baby sweet potato, camel milk feta, sesame, pickled onion, peppers v,gf  
squid, coriander aioli, saltbush gfo  
buttermilk chicken, aioli, watercress  
smoked brisket, duck fat potato, jus, pickled onion gf  
suckling pig, crackling, pickled onion, peppers gf  
cauliflower, ras el hanout, pumpkin, pomegranate v, gf  
potato rosti, avocado, halloumi, onion jam v, gf  
octopus, caramelised fennel, saltbush, pomegranate gf  
lady jocelyn prawns, ras el hanout, watercress gf  
hervey bay scallops, confit garlic oil, saltbush gf

## GRAZING TABLE

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

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.