

# 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 | \$59pp

three courses | selection of entrées, mains + sides & desserts | \$69pp

STARTER | served complimentary on arrival

damper, butter, black sea salt gfo

ENTRÉE | choose three

oysters, natural gf

oysters, natural, pomegranate gf

hervey bay scallops, confit garlic oil, saltbush gf

lady jocelyn prawns, ras el hanout, watercress gf

baby sweet potato, camel milk feta, sesame, pickled onion, peppers vvo, gf

cured beetroot salmon, crispy skin, brussell sprouts, tartare gf

suckling pig, crackling, pickled onion, peppers gf

squid, coriander aioli, saltbush gfo

ceviche kingfish, pumpkin, sesame, watercress gf

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

octopus, caramelised fennel, saltbush, pomegranate gf

MAIN | choose three

cauliflower, ras el hanout, pumpkin, pomegranate, chickpea vvo, gf

market fish, fennel, preserved lemon, prawn bisque, capers gf

buttermilk chicken thigh, speck, aioli, mushrooms, peppers

lamb shoulder, pumpkin, pomegranate, dukkah, jus gf

black angus scotch fillet, pickled onion, jus gf

SIDES | choose five

chips, aioli

duck fat potatoes, confit garlic gf

baby carrots, saltbush gf

brussel sprouts, onion jam, broccolini gf

cauliflower, pumpkin, pomegranate gf

baby mesclun salad, camel feta gf

DESSERT | all served to share

davidson plum, white chocolate, slow gin gf

fig, honey & walnut ice cream, rhubarb marmalade gf

chestnuts, chocolate

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