

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, camel fromage blanc, preserved lemon curd, squid ink tuile gf
medium rare kangaroo loin, peppers, celeriac purée, saltbush gf
ceviche kingfish, preserved lemon curd, pumpkin, pink pepper, watercress gf
oyster, natural, lime gf

HOT

pulled duck, lofty's bbq sauce, crispy skin, sesame gf
fried cauliflower, cashew cream, watercress v,gf
squid, pink pepper, aioli, saltbush gfo
buttermilk chicken, aioli, watercress
smoked brisket, chat potato, jus, pickled onion gf
suckling pig, crackling, pickled onion, peppers gf
roast vegetable ragout, pumpkin purée, cashew cream, chickpea, watercress v, gf
potato rosti, avocado, halloumi, tomato relish v, gf
octopus, quince, celeriac purée, saltbush, pomegranate gf
lady jocelyn prawns, prawn shell bisque 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

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