

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, lightly seared, brown butter gf

hervey bay scallops, confit garlic oil, saltbush gf

lady jocelyn prawns, prawn shell bisque gf

fried cauliflower, cashew cream, watercress vv, gf

hot smoked trout, aioli, fried capers, pickled onion, dill gf

squid, pink pepper, aioli, saltbush gfo

suckling pig, crackling, spiced strawberry jam, pickled onion, peppers gf

ceviche kingfish, preserved lemon curd, pumpkin, pink pepper, watercress gf

cured beetroot salmon, camel fromage blanc, preserved lemon curd, squid ink tuile gfo

pulled duck, lofty's bb.q sauce, crispy skin, sesame gf

octopus, quince, celeriac purée, saltbush, pomegranate gf

MAIN | choose three

roast vegetable ragout, pumpkin purée, cashew cream, chickpea, watercress gf

market fish, preserved lemon curd, prawn shell bisque, capers gf

buttermilk chicken thigh, aioli, mushrooms, peppers, pickled onion

kangaroo loin, peppers, celeriac purée, saltbush, jus gf

lamb shoulder, dijon, pink pepper, pickled onion, camel milk feta, jus gf

SIDES | choose five

chips, aioli

chat potatoes, confit garlic gf

baby carrots, celeriac purée gf

green beans, pickled onion gf

cauliflower, pumpkin, pomegranate gf

baby mesclun salad, camel feta gf

DESSERT | choose three

davidson plum, white chocolate, slow gin gf

sticky date, honey & macadamia parfait, butterscotch

cinnamon apple crumble, spiced strawberry jam

mille feuille, quince, cheddar, camel fromage blanc, walnut praline

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