

EVENTS

A place for celebration and entertaining.

A vast open space overlooking superyachts where just about anything is possible. Enjoy the Quarterdeck experience in a space that can be transformed to suit your event. Whether its a birthday, meeting, engagement party, wedding or you just need an excuse for a good party in a stunning location.

Make memories. Make friends. Enjoy our award winning farm to plate Middle Eastern inspired menus. Bringing you the best locally sourced produce, crafted cocktails, exceptional wines and beers. Set menu or canapés, whatever the requirements we have you covered.

You bring the crowd and we'll provide the experience.

With a beautiful 180 degree view of the water, a fully stocked bar and experienced staff, our restaurant is ideal for hosting intimate celebrations for all sizes, large and small.

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 and beer garden with no minimum spend. Larger groups can have exclusive use of the entire restaurant with a minimum spend of \$4500.

All items are subject to seasonal changes and 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 location and our love of mediterranean flavours,
our chefs use local produce daily to create everything in house
~ for groups starting at 10 up to 60.

ONE COURSE ~ mains + sides ~ 39 per person

TWO COURSE ~ entrées, mains + sides ~ 59 per person

THREE COURSE ~ entrées, mains + sides, desserts ~ 69 per person

STARTER ~ SERVED COMPLIMENTARY ON ARRIVAL

manoushe, muhammara, coriander gf

ENTREE ~ CHOOSE THREE SMALL DISHES

oyster, natural, lime gf

lady jocelyn prawn, garlic, caramelised butter gf

tarome red claw crayfish, fermented chilli gf

hot smoked trout, beetroot borani, dill gf

squid, harissa tartare, sorrel

pork belly, crackling, fermented chilli, nashi pear slaw gf

pastrami cured salmon, charred sugarloaf, labneh, dukkah gf

market fish ceviche, stone fruit, fish chip, amba sauce gf

roasted beetroot, labneh, dukkah, coriander gf

beef tartare, pickles, betel leaf, fermented chilli aioli, confit egg gf

fried duck, crispy skin, jus, camel feta

freemantle octopus, harif, aleppo, mejadra rice

MAIN ~ CHOOSE THREE LARGE DISHES

market fish, za'atar, fish chip gf

baharat chicken, amba sauce gf

roast vegetable ragout, dukkah, labneh gf

stanbroke angus strip loin, jus gf

lamb shoulder, master stock gf

SIDES ~ CHOOSE FIVE TO BE SERVED ALONGSIDE THE LARGE DISHES

chips, aioli

chat potato, garlic gf

broccolini, dukkah gf

charred sugarloaf gf

our tabbouleh gf

mejadra rice, fried onion

DESSERT ~ ALL SERVED TO SHARE

chocolate mousse, honeycomb gf

stone fruit, berries, labneh, amaretto gf

rhubarb ice cream, rhubarb gel, rhubarb shards gf

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