

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.

CANAPÉS

inspired by our location and our love of mediterranean flavours,
our chefs use local 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 ~ 20 per person

REGULAR ~ six canapés ~ 30 per person

FULL ~ eight canapés ~ 40 per person

COLD

harissa cured salmon, harissa tartare, pickles, tuscan kale gf

oyster, natural, lime gf

kingfish ceviche, harif, grapefruit, pickled radish gf

hot smoked trout, smoked hummus, harissa tartare, pickles, focaccia gf

HOT

freemantle octopus, aleppo, harif verde, baby corn, fermented chilli gf

red claw crayfish, chilli butter gf

aleppo marinade chicken wings, garlic labneh gf

tasmanian scallop, swede purée, pickled black mustard gf

beetroot three ways, falafel, camel feta, dukkah v ~ gf

cumin salt squid, aleppo, aioli gfo

buttermilk chicken bites, aioli

spiced smoked brisket, swede purée, jus gf

beef sausage roll, fry sauce

chilli confit pork, puffed crackling, fennel, aleppo gf

sweet potato hash, avocado, beetroot borani v ~ gf

aubergine, pomegranate, ras el hanout, camel feta v ~ gf

duck, crispy skin, spiced bbq sauce gfo

cacciatore chicken, hot honey gf

mechoui lamb backstrap, master stock, pickled black mustard gf

GRAZING TABLE

cheese & charcuterie, quince, pickles, dips, toasted breads, crackers
and seasonal fruit served to any group size from 10 per person

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