

# 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

gin + tonic cured salmon, lemon tonic gel, dill labneh, herb crumb gfo  
oyster, natural, lime gf  
kingfish ceviche, harif, pumpkin, pickled radish gf  
hot smoked trout, harissa tartare, pickles, focaccia gf

## HOT

fremantle octopus, aleppo, harif verde, baby corn, fermented chilli gf  
red claw crayfish, chilli butter gf  
lady jocelyn prawn, garlic, fermented chilli butter gf  
chicken wings, aleppo, sticky pomegranate gfo  
tasmanian scallop, confit garlic, aleppo gf  
vegetable ragout, rasel hanout, labnah, dukkah v ~ gf  
cumin salt squid, aleppo, aioli gfo  
buttermilk chicken bites, aioli  
beef cheeks, beetroot bornani, pickles, master stock gf  
beef sausage roll, fry sauce  
chilli confit pork, puffed crackling, pear, aleppo gf  
sweet potato hash, avocado, beetroot borani v ~ gf  
pumpa's spinach + buffalo ricotta pastizzi v ~ gf  
duck, crispy skin, orange rosemary jus gfo  
cacciatore chicken, fermented chilli hot honey gf  
lamb rack, sticky pomegranate, ras el hanout, dukkah 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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# 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 50.

**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**

three dips and man'oushe (beetroot borani, confit garlic pumpkin, muhammara) gfo

## **ENTREE ~ CHOOSE THREE SMALL DISHES**

oyster, natural, lime gf

red claw crayfish, chilli butter gf

Lady Jocelyn prawn, garlic, fermented chilli buttergf

tasmanian scallop, confit garlic, aleppo gf

marinated olives + pickles gf

chicken wings, aleppo, sticky pomegranate gfo

hot smoked trout, harissa tartare, pickles, focaccia

cumin salt squid, aleppo, aioli gfo

chilli confit pork, puffed crackling, pear, aleppo, fermented chilli gf

gin + tonic cured salmon, lemon tonic gel, dill labneh, herb crumb gfo

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

duck, crispy skin, orange slaw, orange rosemary jus gfo

kingfish ceviche, harif, pumpkin, pickled radish gf

pumpa's spinach + buffalo ricotta pastizzi

## **MAIN ~ CHOOSE THREE LARGE DISHES**

cacciatore chicken, fermented chilli hot honey gf

panko aubergine, slaw, cucumber labnah, pomegranate, mint

lamb rack, sticky pomegranate, Ras el hanout, dukkah gf

beef cheeks, beetroot borani, pickles, master stock gf

## **SIDES ~ CHOOSE FIVE TO BE SERVED ALONGSIDE THE LARGE DISHES**

fries, aioli

duck fat smashed chats

pumpkin, za'atar gf

Cauliflower bake

our fattoush salad gfo

mejadra rice gf

## **DESSERT ~ ALL SERVED TO SHARE**

hazelnut burnt basque cheesecake, ganache

labneh ice cream, fermented berries, pistachio gfo

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