



## LEVEL ONE

# WATERSIDE EVENTS

### CANAPÉ PACKAGES

6 CANAPÉS \$48PP  
 8 CANAPÉS \$59PP  
 8 CANAPÉS + 2 SUBSTANTIAL \$75PP  
 10 CANAPÉS + 3 SUBSTANTIAL \$90PP

ADD ONS  
 Canapé @ \$8ea  
 Substantial @ \$12.5

### CANAPÉS

Freshly Shucked Oysters, Pickled Rosella, Chives [LG, LD]  
 Trout Rilletto Taco  
 Salami, Blue Cheese, Caramelised Onion, Brioche Toast  
 Arancini Cacio e Pepe [V]  
 Potato Truffle Croquette [VG, LG]  
 Jamon Manchego Croquette, Chipotle [LG]  
 Goat's Curd, Truffle Honey, Buckwheat Cracker [V, LG]  
 Caramelised Onion, Goat's curd & Beetroot Vol-au-vent [V]  
 Steak Tartare, Wonton Crisps  
 Prawn Spring Roll  
 Potato Curry Samosa [V]

#### SWEET

Chocolate Mousse Tart [VG, LG]  
 Lemon Meringue Tart [LG]  
 Sesame Salted Egg Custard Ball [LG]  
 Coconut & Palm Sugar Mochi [VG]

### SUBSTANTIALS

Crispy Fried Chicken, Hot Honey  
 Braised Lamb Empanada  
 Lasagna Bites, Sugo, Pecorino  
 Gnocchi, Sugo, Bocconcini, Basil Pesto [V]  
 Smashed Angus Beef & Cheese Slider [LGO]  
 Smashed Falafel & Garlic Yoghurt Slider [V, LGO]  
 Battered Market Fish & Chips, Tartare Sauce [LGO]  
 Beef Brisket Sando, Aioli, Zucchini, Jalapeno  
 Cocktail Prawn Roll  
 Vietnamese Chicken Noodle Salad [VGO, LG]  
 Cold Soba, Confit Salmon, Edamame & Nori

### GRAZING STATIONS

#### PREMIUM SEAFOOD STATION \$35PP

An indulgent, market-fresh selection featuring freshly shucked oysters with classic accompaniments, steamed Port Phillip Bay mussels, chilled Mooloolaba cocktail prawns, Chef's choice of assorted raw sashimi

#### PREMIUM GRAZING TABLE \$25PP

A generous, visually stunning spread featuring a curated assortment of local and imported cheeses, premium cured meats, grilled seasonal vegetables, rustic breads and crackers served with specialty spreads.



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## LEVEL ONE

# WATERSIDE EVENTS

### PRICING

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2 COURSE SHARED \$75PP

3 COURSE SHARED \$95PP

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### SHARED SEATED MENU

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SHARED ENTRÉES [choose two] :

Charcuterie Plate - Wagyu Bresaola, Prosciutto, Salami, Chicken Terrine with house accompaniments

Raw Kingfish, Ginger Lime Dressing, Finger Lime, Shallot Oil, Pickled Kohlrabi, Salmon Caviar [LG]

Stracciatella, Heirloom Tomato, Olives, Herb Oil, Focaccia [V]

SHARED MAINS [choose two] :

Roast Chicken, Creamed Corn, Burnt Chilli Pepper Salsa [LG]

Soy Glaze Beef Short-rib, Miso Pumpkin, Chimichurri

Pan Seared Snapper, Pearl Barley, Romesco, Cherry Tomato [LD]

SHARED SIDES:

Crispy Potatoes, Sour Cream, Chilli Jam [LG]

Mixed Leaves, Waterside Vinaigrette [VG]

SHARED DESSERTS:

Chocolate Mousse, Cherries, Coconut Crumble [VG]

Eton Mess, Berries, Whipped Yoghurt, Fresh Citrus [LG]

### OPTIONAL UPGRADE

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ARRIVAL CANAPÉS \$20PP

Your selection of three roaming canapés ahead of your seated menu





## LEVEL ONE

# WATERSIDE EVENTS

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### BRONZE

Ottillie Brut NV, Multi-Regional, AUS	2hrs @ \$55pp
Heatherlie Semillon Sauvignon Blanc 2025, Multi-Regional, AUS	3hrs @ \$65pp
Upside Down Rosé 2024, Clare Valley, SA	4hrs @ \$75pp
Baroola Wines 'Caitlin' Shiraz 2021, Multi-Regional, AUS	
Carlton Draught	
Balter XPA	
Balter Easy Hazy	

### SILVER

Hare & Tortoise Prosecco NV, King Valley, VIC	2hrs @ \$65pp
Red Hut Sauvignon Blanc 2025, Marlborough, NZ	3hrs @ \$80pp
Galante Pinot Grigio 2024, Delle Venezie, Italy	4hrs @ \$90pp
Alpha Box & Dice 'Tarot' Rosé 2025, McLaren Vale, SA	
Yering Lane Pinot Noir 2024, Yarra & King Valley, VIC	
Mesta Tempranillo 2024, Ucles, Spain	
Carlton Draught	
Balter XPA	
Balter Easy Hazy	
Asahi	

### GOLD

Chandon Brut NV, Yarra Valley, VIC	2hrs @ \$80pp
Red Hut Sauvignon Blanc 2025, Marlborough, NZ	3hrs @ 95pp
Galante Pinot Grigio 2024, Delle Venezie, Italy	4hrs @ 110pp
Mac Forbes Yarra Junction 'Village' Chardonnay 2021, Yarra Valley, VIC	
Jules Cotes de Provence Rosé 2024, Provence, France	
Yering Lane Pinot Noir 2024, Yarra & King Valley, VIC	
Mesta Tempranillo 2024, Ucles, Spain	
Semprevino Shiraz 2024, McLaren Vale, SA	
Carlton Draught	
Balter XPA	
Balter Easy Hazy	
Asahi	
Brookvale Union Ginger Beer	
Hard Rated Lemon	

### PLATINUM

Aperol Spritz	2hrs @ \$115pp
Espresso Martini	3hrs @ \$135pp
Moet & Chandon Imperial Brut NV, Epernay, France	4hrs @ \$155pp
Cloudy Bay Sauvignon Blanc 2024, Marlborough, NZ	
Shaw & Smith M3 Chardonnay 2023, Adelaide Hills, SA	
William Fevre Petit Chablis 2023, Burgundy, France	
Jules Cotes de Provence Rosé 2024, Provence, France	
Coldstream Hills 'Deer Farm' Pinot Noir 2021, Yarra Valley, VIC	
Pierre-Marie Chermette Beaujolais 'Les Griottes' 2023, Beaujolais, France	
Heathcote Estate Shiraz 2022, Heathcote, VIC	
Carlton Draught	
Balter XPA	
Balter Easy Hazy	
Asahi	
Brookvale Union Ginger Beer	
Hard Rated Lemon	

