

Group Menu & Booking Form

Group Bookings provide the perfect way to celebrate a special event or occasion with us. Organise one of our unique two or three course set menu packages and take the hassle of selections and payment out of your important day

All bookings over fourteen guests must be placed on a group booking, with a selection of two main courses to be made prior to your event – to be served alternatively on the day

Before making your selections below, please reserve your table online by clicking [HERE](#), then fill in the details below

Booking Name Date Time
 Email Phone Guests

Choose your menu	Monday – Friday (Not Public Holidays)	Saturday, Sundays & Public Holidays
Two Course (Main & Dessert)	\$45.00	\$50.00
Two Course (Entrée & Main)	\$60.00	\$65.00
Three Course (Entrée, Main & Dessert)	\$65.00	\$70.00
Seafood Experience	\$90.00	\$95.00
Children 12 years & under (includes child's meal & gelato) - \$19.00		(Specify if any)

Entrée	Shared platters of the below items
Garlic & herb bread v	
Antipasto plate - prosciutto, salami, la stella burrata, olives, pickled onion, crisp flat bread, grissini	
Salt & pepper squid, lemon pepper, aioli, lemon DF	
Porcini & truffle arancini, parmesan v	
Vegetarian / Vegan	(choose if applicable)
Vegetarian / Vegan Alternative: House chopped salad – mixed greens, cherry tomato, red onion, avocado, corn, chickpeas, kohlrabi, toasted almond, sherry vinaigrette v GF DF	

Mains	Choose two options for an Alternate serve
Barramundi Fillet - charred sugarloaf cabbage, potato puree, brown butter dressing, soft herbs GF	
Grilled Salmon – charred broccolini floretto, eggplant caponata, watercress, olive oil DF	
Tuscan Chicken – new potatoes, beans, cavolo nero GF	
Braised Beef Cheek – broccolini, potato puree, glazed carrots, gremolata GF	
Vegetarian / Vegan	(choose if applicable)
Vegetarian / Vegan Alternative: Fettuccine with zucchini, cherry tomatoes, mushrooms, sun-dried tomatoes, parsley, salsa verde v DF	

Mains served with chips and salad for the table

Dessert	Shared platters of the below items
Lemon Meringue Tart Raspberry White Chocolate Sponge Chocolate Ganache GF	
Vegetarian / Vegan Alternative: Sorbet available at Watergrill Cafe	
Cakes available at www.watergrill.com.au/cake-order/	

Seafood Experience	Shared platters of the below items
Entrée	
Garlic Bread v Antipasto plate - prosciutto, salami, la stella burrata, olives, pickled onion, crisp flat bread, grissini	
Mains	
Cold Seafood - oysters with ginger dressing, king prawn cocktail, seared tuna, marinated octopus DF Hot Seafood - garlic prawns, barramundi fillet, salt & pepper squid, half shell scallops, garlic butter pangrattato	
Additions	
Add 1/2 Grilled Lobster \$29 or Full Grilled Lobster for \$55 – served with garlic butter	

Mains served with chips and salad for the table

V (vegetarian), GF (gluten free), DF (dairy free)

Celebrating a milestone occasion or simply want to sit back and relax, let our team provide a full-service experience with the addition of a beverage attendant		
	Cost	Qty
Beverage Attendant (up to 25pax) for 3 hours	\$250	

Enhance your guest experience with the additional menu upgrades below		
Item	Cost	Qty
Oysters per dozen, natural, lemon DF GF	\$60	
Kilpatrick oysters per dozen, bacon, worcestershire, tomato DF GF	\$66	
Antipasti platter - prosciutto, salami, la stella burrata, olives, pickled onion, crisp flat bread, grissini (serves 10)	\$150	
Fresh peeled local king prawns, marie sauce, lemon (40 pcs) DF GF	\$180	
Fresh seasonal fruit platter (serves 10) V DF GF	\$80	
Cheese platter - three cheese, crackers, lavosh, accompaniments (serves 10)	\$100	
Gold framed glass cake table – small	\$50	
Gold framed glass cake table – medium	\$70	
Gold framed glass cake table – large	\$90	
Assorted miniature cakes platter – chef's choice of three premium cakes (18 pcs)	\$95	
External cakeage fee – self served by guest at table	\$2.0pp	
External cakeage fee – cut and served by staff	\$3.5pp	