

Available:
Friday 5-8pm
Saturday 6-9pm

THE DECK PARTY PACKAGES

Additional food platters
can be purchased for \$100
each with a Party Pack

AVAILABLE FOR FOR
GROUPS OF 10-30 PPL



COMMANDER'S PACK

\$600

- 2 x Large savoury platter •
- 1 x \$350 bar tab •
- 1 x Veuve Clicquot Magnum •



CAPTAIN'S PACK

\$1000

- 3 x large savoury platter •
- 1 x dessert platter •
- 1 x \$500 bar tab •
- 1 x Veuve Clicquot Magnum •

SAVOURY PLATTERS

ANTIPASTO [GF]

Freshly shucked oysters with shallot dressing (gf)
Smoked salmon, avocado & cream cheese
croutons (gf), Roma tomato bruschetta with
parmesan & balsamic glaze (gf), Smokey glazed
chicken wings (gf), Vietnamese rice paper rolls
with soy chilli dressing (ve)(gf).

MEAT

Bolognese arancini with herb aioli Pork, bacon &
fennel meatballs with onion jam, Smokey glazed
chicken wings (gf), Rare beef rice paper rolls
with asian dressing (gf), Mini lamb koftas.

VEGETARIAN

Corn, beer & sriracha fritters with tomato chilli
relish (v), Sweet potato & goats cheese frittata
(v), Mushroom & truffle arancini with herb aioli
(v), Vietnamese rice paper rolls with soy chilli
dressing (ve)(gf), Roma tomato bruschetta with
parmesan and balsamic glaze (v)

SEAFOOD

Salt & pepper squid with rocket and aioli (gf),
Grilled prawns with chimichurri (gf), Bloody
mary oyster shots (gf), Smoked salmon,
avocado & cream cheese croutons, Fish goujons
with tartare sauce

DESSERT PLATTERS

Chocolate brownie (v) OR Seasonal fruit crumble (v)

(gf) Gluten Free
(v) Vegetarian
(ve) Vegan

Spaces/tables are allocated based on what is available.
Spaces cannot be requested.
Outside spaces will be allocated if available.

Party Packs available from
January to October.