WATERLINE

BROOKE STREET PIER

ALTERNATE DROP GROUP MENU

Two course $70 • Three course $88

(Groups of 10-50 people)

ENTRÉE

Please choose two

Sesame and panko crumbed feta
leatherwood honey with flatbread crisps
& pear relish (v)

Gnocco fritto with prosciutto di parma
warm fried dough, whipped ricotta,
beetroot parsley dressing

Twice cooked pork belly
Fennel apple slaw, cider caramel, crispy sage (gf)

Crispy fried squid
Squid ink, smoky paprika aioli, charred lemon (gf, a)

MAINS

Please choose two

Pan roasted barramudi
orange carrot puree, braised calva Nero, squid ink
cracker and lemon myrtle dressing (a)

Confit duck leg
puy lentils, orange glaze, jus gras,
crispy shallots (gf)

Smoky beef roulade
creamy parmesan polenta, red wine jus (gf)

Preserved lemon chicken skewer
Served with tabbouleh, flatbread & chimichurri

SIDES

Twice cooked new potatoes
rosemary & sea salt (gf, v)

Roasted carrots
whipped feta, vin cotto, pistachio oil (gf, v)

DESSERTS

White chocolate and raspberry brûlée
Pistachio biscotti

Burnt basque cheese cake
rich chocolate ice-cream

Goat's cheese pannacotta
poached quince

(gf) gluten free • (gfo) gluten free option
• (v) vegetarian • (vegan) vegan
• (vgo) vegan option

Seafood
(a) Australian seafood • (i) imported seafood
• (m) Australian & imported

Gluten fee, vegetarian and coeliac friendly options available along with adjustments to suit your taste.

10% surcharge on Sundays. 15% surcharge on public holidays