





# FUNCTION SPACES





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## PORTSIDE

*100 seated, 250 standing*

All bases are covered! Access to private bar, plasma screen and scope to combine with Garden Decks for indoor & outdoor space



## CROWS NEST

*50 seated, 70 standing*

This newly renovated semi-private space is ideal for groups wanting some exclusivity whilst enjoying the atmosphere of the venue



## NOOK

*25 seated*

Move on up with this semi-private space. Overlooking our Portside bar, Nook shares the vibrant atmosphere while providing privacy for your guests



# FUNCTION SPACES



## CAPTAIN'S QUARTERS

20 seated

The all-occasions private dining room – perfect for your next intimate dinner, meeting or workshop. Utilise the plasma screen for presentations or get the team together to watch the next major sporting event



## COVERED PROMENADE LOUNGE

30 standing

Combine our Covered Promenade spaces to cater for cocktail style groups of up to 110

## COVERED PROMENADE FIREPLACE

50 seated, 70 standing

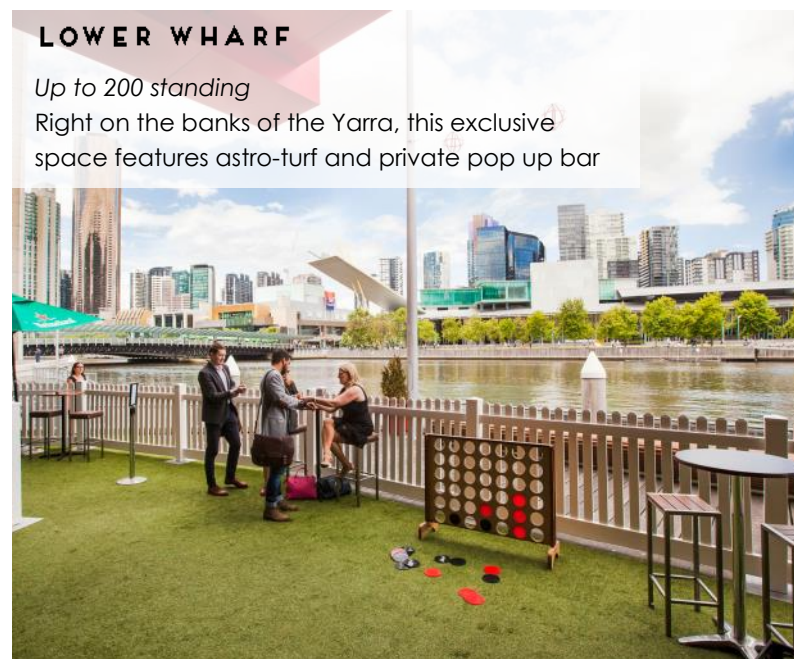
Wall-to-wall Riverside bliss! Retractable glass shutters and ample heating means this undercover outdoor space can be enjoyed by all your guests



## GARDEN DECKS

Up to 150 standing

Astro-turf, hardwood tables and oodles of plants give our Garden Decks the inner-city oasis vibe! Available to be split into two spaces catering for 60 to 90 guests standing.



## LOWER WHARF

Up to 200 standing

Right on the banks of the Yarra, this exclusive space features astro-turf and private pop up bar



# EAT & DRINK





# CANAPES

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6 canapes: \$27pp (your choice of 3 hot & 3 cold)

8 canapes: \$36pp (your choice of 4 hot & 4 cold)

10 canapes: \$45pp (your choice of 4 hot, 4 cold & 2 handhelds)

Additional handheld \$7pp

## COLD

Prawn & salmon sushi rolls soy, wasabi, pickled ginger (V)

Caprese bruschetta on toast, baby basil (V)

Oyster, straight up, lemon, shallot dressing, hot sauce

Tuna, wakame nigiri, citrus ponzu, sticky bulldog sauce

Roast duck pancakes, bbq, cucumber

## HOT

Lamb and rosemary pies, ketchup

Pork & Fennel sausage rolls, smoky BBQ

Smoked cod croquettes, tartare, dill

Crispy spring rolls, citrus ponzu dressing

Our halloumi, lemon, pear, honey

Crispy pork dumplings, red vinegar & truffle dip

Southern fried cauliflower, kimchi mayo

Cheeseburger spring rolls, burger sauce, pickles

## HANDHELDS

Mini prawn & lobster rolls, spiced mayo, hand cut crisps

Little cheeseburger sliders, burger sauce, pickles

Little fish & chip cones, chips, battered fish, tartare, lemon

Caesar salad cups, baby gem, parmesan mayo, crispy breadcrumbs



# BBQ PACKAGES & PIZZA PLATTERS

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## BBQ PACKAGE

**\$35pp**

Aussie sausages, pork & fennel

Chicken thighs, lemon pepper & garlic

Victorian beef minute steaks

On the side : Beer onions, sauces, ketchups, chutneys, hot sauces, crunchy bread rolls

Salads : Aunty Marg's potato salad, herb & vinegar slaw, leaf salad, tomato, cucumber, red onion pickle, house dressing

Add on :

Lamb chops: \$10pp

Aussie prawns: \$10pp (2 prawns)

Barramundi, lemon, dill, herb butter: \$10pp

Aussie oysters: \$5 per oyster

## WHARF PIZZA PLATTERS

Margherita; San Marzano tomatoes, fior di latte, basil

Hawaiian; ham, pineapple, Napoli, mozzarella

Capriccioso; ham, olives, artichoke, mushroom, Napoli, mozzarella

Seafood; prawns, garlic, zucchini, chilli, lemon, Napoli, mozzarella

Veggie; sweet potato, spinach, feta, kale & white bean pesto

BBQ Chicken; pineapple, red capsicum, Napoli, mozzarella

*\*All pizzas \$65 are for roaming platters or \$60 to have them served as a grazing station*



# FEAST ON THIS

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2 courses \$45pp

3 courses \$60pp

4 courses \$65pp

## ENTREE

*Selection of share platters for the table*

S&P squid

Crispy grilled halloumi, honey, pear & thyme

Bread, drips & olives

Cheeseburger spring rolls, burger sauce

Fried chicken ribs, buffalo sauce

## MAIN

*Select three mains for your choice on the day (including vegetarian option)*

280gm sirloin, chips, salad, butter, peppercorn sauce

Barramundi, shaved fennel & radish salad tartare, lemon

Pan-fried gnocchi, summer tomato sugo, torn mozza, sourdough crumbs, pesto

Chicken & chardonnay pie, mash, buttered peas, jus

Wharf chicken parma, chips, salad... as per menu

Ancient grain salad, quinoa, crispy kale, roasted root veg, spiced yoghurt, soft herbs & toasted seeds (V)

## DESSERT

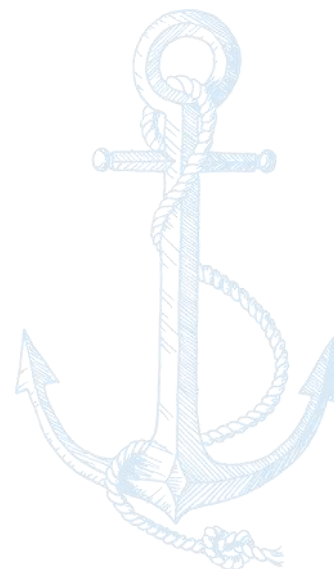
Chocolate lava cake, vanilla ice cream

Sticky date pudding, butterscotch sauce

Coconut panna-cotta, strawberries, crispy textures

## CHEESE

Aussie cheese, hard, soft, blue, Brie, crackers & crisp bread, fruit, pastes





# DRINK UP CAPTAIN

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## LIEUTENANT PACKAGE

2 HOURS | \$40PP

3 HOURS | \$50PP

4 HOURS | \$60PP

Edge of the World Sparkling Brut

Edge of the World Sauvignon Blanc

Edge of the World Rose

Edge of the World Cabernet Shiraz

ON TAP: Wharf Draught, Furphy & Orchard Crush Cider

BOTTLED: James Boag's Premium Light

Soft drinks & juices

## COMMANDER PACKAGE

2 HOURS | \$50PP

3 HOURS | \$60PP

4 HOURS | \$70PP

Edge of the World Sparkling Brut

Edge of the World Sauvignon Blanc

Wirra Wirra Chardonnay '17, McLaren Vale, SA

Edge of the World Rose

Edge of the World Cabernet Shiraz

Elephant in the Room Merlot '17, Lime Coast, SA

ON TAP: Wharf Draught, Furphy & Orchard Crush Cider

BOTTLED: James Boag's Premium Light

Soft drinks & juices

## CAPTAIN PACKAGE

2 HOURS | \$60PP

3 HOURS | \$70PP

4 HOURS | \$80PP

La Maschera Prosecco, King Valley, SA

Earthworks Reisling '16, Eden Valley, SA

Tar & Roses Pinot Grigio '17, Strathbogie Ranges, VIC

Kindred Spirit Sauvignon Blanc '17, Marlborough, NZ

Wirra Wirra Chardonnay '17, McLaren Vale, SA

La Vieille Ferme Rose, Rhone, FRA

Earthworks Shiraz '17, Barossa Valley SA

Elephant in the Room Merlot '17, Lime Coast, SA

Mawsons Cabernet Sauvignon, Far East '18 AUS

**Add House Spirits to your Beverage Package for  
\$10pp per hour**

**Add a cocktail on arrival for \$15pp,  
minimum 20 guests**

All Tap Beer and Cider

BOTTLED: James Boag's Premium Light

Soft drinks & juices



# CORPORATE PACKAGES

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An intimate & secluded private space, the Captain's Quarters is ideal for private groups of up to 20 guests. A plasma TV is available in room with other audio visual equipment available for hire upon request.

## CONFERENCE PACKAGES

### **\$30 LIGHT MORNING TEA**

Assorted mini muffins and house made scones  
Coffee, tea & iced water for the duration of your booking

### **\$50 HALF DAY CONFERENCE**

Morning OR afternoon tea & lunch  
Coffee, tea & iced water for the duration of your booking

### **\$65 FULL DAY CONFERENCE**

Morning tea, lunch & afternoon tea  
Coffee, tea & iced water for the duration of your booking

Choices available for Morning OR Afternoon tea:

Choice 1: Assorted muffins—mixed berry, chocolate & walnut, orange & poppy seed, Banana; seasonal fruit

Choice 2: House made scones, jam, cream (savory options available), seasonal fruit

Choice 3: assorted slices—caramel, lemon, chocolate brownie; seasonal fruit

Choice 4: Assorted sandwiches; egg & lettuce; ham, cheese & tomato; chicken & chive; Pastrami, rocket & pickle; smoked salmon, rocket, dill cream cheese; seasonal fruit

\*Lunch menu changes weekly

