









YARRA RIVER

I. PORTSIDE BAR

50 seated, 90 standing
All bases are covered! Access to private bar, plasma screen and scope to combine with Garden Decks for indoor & outdoor space

2. PORTSIDE LOUNGE

40 seated, 60 standing

A secluded spot for you and yours - semi-private space complete with fireplace and plasma screen

3. NOOK

30 seated, 40 standing

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

4. CAPTAIN'S QUARTERS

20 seated, 40 standing

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

5. 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

6. COVERED PROMENADE GAP

20 seated, 40 standing

Combine our Covered Promenade spaces to cater for cocktail style groups of up to 110 and we'll throw in a portable bar to make beverage service a breeze

7. GARDEN DECKS

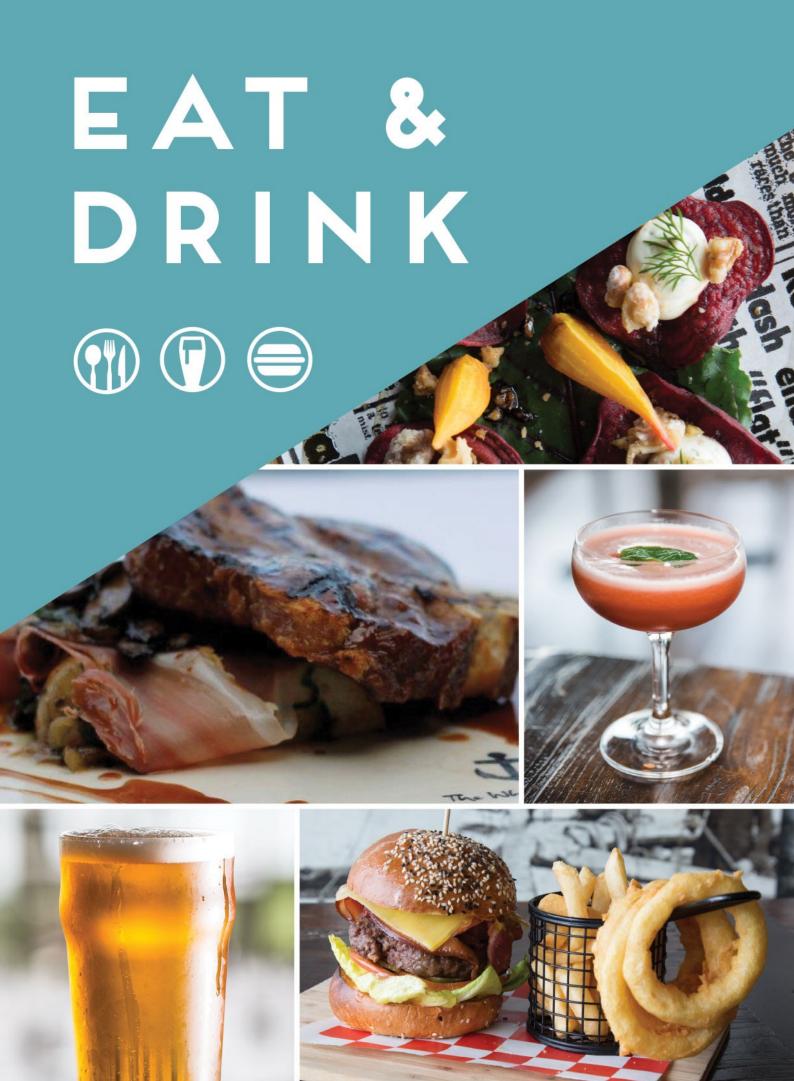
Up to 150 standing

Astro-turf, hardwood tables and oodles of plants give our Garden Decks the inner-city oasis vibe! The option to book for groups of 15+ means you can share a beer in the sun no matter how many mates you have in tow

8. LOWER WHARF

Up to 250 standing

Right on the banks of the Yarra, complete with private bar and only available for Fridays in December makes this one of Melbourne's most unique Christmas Party destinations!



CANAPÉS

\$25 PER PERSON 6 hot & cold items pp

\$35 PER PERSON 9 hot & cold items pp

\$45 PER PERSON

12 hot & cold items | 1 handheld item pp

\$55 PER PERSON

12 hot & cold items | 2 handhelds | 1 sweet pp

COLD

Freshly shucked oysters, natural or shallot & sherry vinaigrette (GF, DF)

Smoked duck, pickled cabbage & walnut tart (GF)

Salmon poke, sesame, prawn cracker

Pork & kimchi pancake, coriander, sesame kewpie (DF)

House made sushi, seasonal vegetables, wasabi, pickled ginger, mayo (V, GF, DF)

Tomato & goats cheese tart, basil oil (V)

Smoked chicken, olive & corn grebiche, en croute

Wild mushroom vol au vent, goats cheese, garlic, chives (V)

HOT

Lemon thyme lamb skewer, tzatziki, cumin salt (GF)

Jerk chicken skewer, lime ranch sauce (GF)

Duck & plum spring roll, sesame kewpie mayo

Vietnamese prawn & crab filo roll, red nam jim

Pork gyoza, sweet soy sauce

Falafel balls, Lemon tahini, sesame (V, GF, DF)

Spinach, feta and ricotta bourek, labne, pine nut dukkha (V)

Salt & pepper calamari, lime aioli (GF, DF)

Pork & fennel sausage roll, green tomato relish

HANDHELDS

Wagyu beef slider, American cheese, pickles

Spicy fried chicken slider, Asian herbs, chili, red nam jim, kewpie

Steam bun taco, 12 hour pork belly, wakame, kewpie mayo (DF)

Falafel pita pocket, tabouli, lemon tahini (DF)

Mini beef burgundy pie, tomato relish

SWEET

Salted caramel éclair

Banoffee pie, Frangelico crème

Flourless orange & chocolate cake (GF)



FEAST ON THIS

2 courses \$40pp

3 courses \$50pp

4 courses \$60pp

ENTREE

Selection of share platters for the table

Mount Zero olives

House made flat bread & dips

Salt 'n' pepper calamari

Spicy fried chicken

Garlic & rosemary pizza

MAIN

250g Grass fed Great Southern beef sirloin, crinkle cut chips, salad (GF) - served medium with red wine jus

Market fish of the day

The Wharf parmigiana, crinkle cut chips, garden salad

Pumpkin & broccoli orecchiette pasta, kale, pepitos, chilli, garlic, ricotta salata

Roast cauliflower salad, pickled cabbage, apple, almonds, pepitos, chickpeas, goat's cheese (GF)

House made lamb pie, Dijon mash, smashed peas, gravy

DESSERT

Chocolate fondant, dolce delice, salted caramel ice cream, peanut crumble

Warm sticky date pudding, crème anglaise, vanilla ice cream

CHEESE

Shared platter of three Australian cheeses, quince paste, walnuts, dates and cracker selection



DRINK UP CAPTAIN

LIEUTENANT PACKAGE

2 HOURS | \$30PP

3 HOURS | \$40PP

4 HOURS | \$50PP

Aura Sparkling Brut, Sauvignon Blanc & Shiraz

Furphy Refreshing Ale & Somersby Cider (tap)

Boag's Premium Light (bottled)

Soft drinks & juices

COMMANDER PACKAGE

2 HOURS | \$40PP

3 HOURS | \$50PP

4 HOURS | \$60PP

Veuve d'Argent Sparkling Brut NV, Loire Valley, FRA

St. Huberts 'The Stag' Chardonnay

Twin Islands Sauvignon Blanc, Marlborough, NZ

Earthworks Shiraz, Barossa Valley, SA

Truvee Pinot Noir, Adelaide Hills, SA

*Select one white and one red wine for your group

Furphy Refreshing Ale, Heineken & Somersby Cider (tap)

Boag's Premium Light (bottled)

Soft drinks & juices

CAPTAIN PACKAGE

2 HOURS | \$50PP

3 HOURS | \$60PP

4 HOURS | \$70PP

Veuve d'Argent Sparkling Brut NV, Loire Valley, FRA

Squealing Pig Rosé, Central Otago NZ

Corte Giara Pinot Grigio, Veneto, ITA

West Cape Howe Sauvignon Blanc, Mount Barker, WA

Tightrope Walker Chardonnay Yarra Valley, VIC

Seppelt 'The Drives' Shiraz Heathcote, VIC

Fickle Mistress Pinot Noir, Central Otago, NZ

Tatachilla Partners Cabernet Shiraz, Tanunda, SA

*Select two white and two red wines for your group

All first pour spirits (vodka, gin, scotch, bourbon, rum)

All tap beer & cider

Boag's Premium Light (bottled)

Soft drinks & juices

Upgrades:

Basic spirits for each package, \$5 per person, per hour. Additional wine option, \$2 per person, per hour.

CONFERENCES & CATCH UPS

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

Available Monday - Friday from 9am (Earlier starts can be arranged upon request)

Please note, no room hire applies when booking a conference package

\$45 HALF DAY CONFERENCE

Includes: Morning OR afternoon tea & lunch

\$65 FULL DAY CONFERENCE

Includes: Morning tea, 2 course lunch & afternoon tea

All packages include coffee, tea & ice water for the duration of your booking

ROOM HIRE

Captain's Quarters is also available for conference & meeting hire without catering.

Half day room hire - \$250 Full day room hire - \$450

Complimentary coffee, tea & ice water are provided for the duration of your booking.

