



SUMMER

PONTOON
EVENTS
BY THE BEACH

THE GRILL PRIVATE EVENTS - SEATED UP TO 30 GUESTS

FEASTING MENU \$80 per person

Pontoon food is designed to share and features fresh, quality ingredients
The menu is subject to change as our food changes seasonally.

TO START

Marinated mount zero olives

ANTIPASTI - TO SHARE

Served with wholemeal flatbread choice of below 3

Pickle plate

Salted sardines

Marinated peppers

Octopus & capsicum

White bean & confit garlic dip

Burrata, fresh figs & honey

Tomatoes & balsamic

Steamed mussels, chilli & tomato

Cucumber, yoghurt & mint

Prosciutto

Mortadella

Chili salumi

PASTA - TO SHARE

Fusilli, tomato sugo & parmesan

MAINS *choice of*

Market fish 180g – blistered tomato & balsamic sauce

250g Sirloin 3+ grass fed – lemon gremolata

Zucchini alla scapece – grilled halloumi, pinenuts & pesto

SIDES

French fries

Charred broccolini – anchovy bagna couda

DESSERT - CHOICE OF

Classic tiramisu

Orange creme caramel

The Grill is a semi-private area offering the perfect space for intimate gatherings and events.

Caters for up to 30 people seated.

With dedicated table service, it provides full views of the beach

and is tucked away from the main bar, allowing guests to enjoy their own special space.

UPGRADE \$15 per person

TO START

Pacific oysters

Cod croquette

Kingfish crudo & burnt orange



TERMS & CONDITIONS

Minimum spend \$4,000

Deposit \$1,000

Beverages charged on consumption

Lunch event time 4 hours from 12pm, until no later than 5:15pm

Dinner event time 5.5 hours from 6pm

Upgrade to include our upper deck for an additional \$2,000
(Weather dependent space)

Cancellation policy: 7 days prior

A 5% surcharge applies on weekends,

15% surcharge on public holidays

THE GRILL PRIVATE EVENTS - STAND UP - UP TO 70 GUESTS

SAMPLE CANAPE MENU

Pontoon's food features fresh, quality ingredients.
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SMALL

Fresh oysters, mignonette [G,D,N]	\$4.5
Compressed melon and prosciutto [G,D,N]	\$4
Gnocco fritto, white bean puree [D,N,VE,V]	\$3
Whipped cod belly, farinata [D,N]	\$4.5
Cod croquette, romesco [D]	\$4.5
Anchovy, olive on toast [D,N]	\$3
Pepperonatta in cos heart [D,N,G,VE,V]	\$3
Smoked tomato tartare in witlof [D,N,G,VE,V]	\$3
Fennel jam stuffed mussels [G,N,D]	\$4
Sardine on toast [D,N]	\$4.5
Cucumber, cumin yoghurt [D,N,G,V]	\$3
Cauliflower fritter, garlic aioli [D,N,V]	\$3

LARGE

Sirloin beef skewer, gremolata [D,N,G]	\$9
Swordfish skewer, blistered tomato sauce [D,G,N]	\$7
Fire roasted octopus, capsicum dressing, oregano [D,G,N]	\$7
Fried chicken, tahini [N]	\$6
Beef bolognaise arancini [N]	\$6
Seasonal agnolotti [N,V]	\$7
Ricotta zucchini flowers (seasonal) [N]	\$8
Grilled zucchini, Stracciatella, salsa verde [G,N,V,VE]	\$6
Polenta chips, parmesan, aioli [G,N,V]	\$6

DESSERTS

Lemonchello pavlova [G]	\$5
Tiramisu baba	\$5
Campari ice cream sandwich [G]	\$5
Cannoli with ricotta and pistachios	\$5
Milk chocolate and bitter orange brûlée [G]	\$5
Negroni soaked watermelon and aperol gelato [V,D,G]	\$5

V - vegetarian | VE - vegan | G - gluten free | D - dairy free | N - nut free

* Please note menu offer and pricing subject to change due to seasonality.



The Grill can host anything from an intimate birthday occasion to a corporate celebration. We can accommodate up to 50 guests in the Grill, or with the additional upper outdoor decking, up to 70 guests.

Choose any number of items from our canape offering to suit your event, prices are indicated per piece.

TERMS & CONDITIONS

- Minimum spend \$6,000
- Deposit \$1,000
- Beverages charged on consumption
- Lunch event time 4 hours from 12pm until no later than 5:15pm
- Dinner event time 5.5 hours from 6pm
- Upgrade to include our upper deck for an additional \$2,000 (Weather dependent space)
- Cancellation policy: 7 days prior

A 5% surcharge applies on weekends and 15% surcharge on public holidays