

# 8Knots Tavern

## FUNCTION PACKAGE





## The Observation Deck

Located at the forefront of the venue, the Observation Deck boasts balcony access to enjoy the beautiful scenery the river provides. Whether it's the sun shining or the moonlight dancing on the water, this space is perfect for taking in our unmatched views at any time of the day.

This space is decked out with low seating and a variety of large and small tables to accommodate everyone.

MAXIMUM Capacity  
100pax





## The Quarter Deck

The Quarter Deck is our smaller space located within the observation deck. This area includes a variety of elevated seating, comfort with the inclusion of booths and a feature fireplace to set a cozy tone.

At close reach to all amenities this space is perfect for mingling and enjoying the company of family and friends.

MAXIMUM Capacity  
50pax

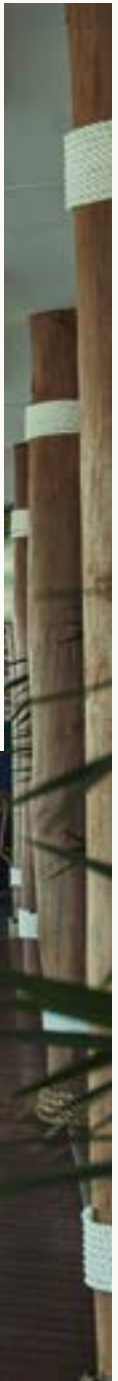




## Private Riverside

Our Private Riverside area is an exclusive haven for your event. Enjoy the entire waterfront space together with your private bar boasting unmatched Swan River views. Whether it's a corporate gathering or a personal celebration this area is perfect for your larger event that requires some privacy.

MAXIMUM Capacity  
250pax







# TASTE 8 KNOTS TAVERN



## PLATTERS - 24 PIECES

<b>TRIO OF DIPS</b> v, vg, gfo	<b>75</b>
toasted focaccia, house made dips, olives, evoo + gluten free bread alternative \$8	
<b>SAUSAGE ROLLS</b>	<b>120</b>
house made chorizo sausage rolls served with tomato sauce	
<b>BEEF PIES</b>	<b>120</b>
house made ale braised, beef pies served with tomato sauce	
<b>BRISKET CROQUETTES</b>	<b>100</b>
smoked beef brisket crouquettes served with aioli	
<b>MINI QUICHES</b> v	<b>120</b>
house made mini quiches with roast pumpkin and feta	
<b>SUNDRIED TOMATO AND MOZZARELLA ARANCINI</b> v	<b>100</b>
sundried tomato and mozzarella arancini with saffron aioli	
<b>SEAFOOD PLATTER</b>	<b>140</b>
salt & pepper calamari, beer battered local snapper goujons, panko crumbed prawn cutlets with lemon wedges, tartar sauce	
<b>OYSTERS (2 DOZEN)</b> gf	<b>120</b>
served with lemon wedges, tabasco & shallot vinaigrette, natural or killpatrick	

v: vegetarian, vg: vegan, gf: gluten free



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### PLATTERS - 24 PIECES

**PORK BELLY BITES** 100  
plum sauce marinated pork belly bites with sesame

**CHICKEN SKEWERS** gfo 100  
lemongrass marinated chicken, satay sauce and crushed peanuts

**GREEK PLATE** gfo 120  
chargrilled lamb cutlets, flat bread with toum, tzatziki citrus gremolata and lemon wedges

**FRUIT PLATTER** 100  
seasonal fruit, greek yoghurt, mixed nuts

**GRAZING BOARD** gfo 120  
chefs selection of cured meats, local cheeses, dried fruits, season fresh fruit, mixed nuts, quince, olives, crackers and toasted focaccia  
+ gluten free bread alternative \$8

**SLIDER PLATTERS** 130  
*your choice of:*  
smokey chipotle pulled pork  
crispy chicken  
mushroom & guacamole (v)

v: vegetarian, vg: vegan, gf: gluten free



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### PIZZAS - SERVED ON A SAN MARZANO TOMATO BASE

<b>MARGHERITA</b> v, vgo	22
mozzarella, fior de latte, fresh basil	
<b>MEAT LOVERS</b>	28
mozzarella, salami, chorizo, ham	
<b>PROSCIUTTO</b>	28
mozzarella, cherry tomato, prosciutto, rocket, grana panado	
<b>VEGGIE</b> v, vgo	24
mozzarella, olives, artichoke, mushroom, spinach, danish fetta	
<b>PRAWN</b>	28
mozzarella, cherry tomato, chilli, garlic, parsley, fior di latte,	
<b>CAPRICCIOSA</b>	27
mozzarella, olive, artichoke, ham, mushroom	
+ gfo/gluten free base	5
+ dfo/vegan cheese	3

v: vegetarian, vg: vegan, go: gluten free





## TASTE 8 KNOTS TAVERN



### PLATED

\$45 FOR 2 COURSE / \$55 FOR 3 COURSE (Minimum 10 people)

### ENTRÉE

HEIRLOOM TOMATO BRUSCHETTA (1 PC)  
LEMON PEPPER SQUID

### MAIN

#### MARKET FISH

pan seared atlantic salmon, baby potatoes, asparagus, caper butter

#### PASTA OF THE DAY

mushroom and bacon spaghetti, with garlic cream and grana padano

#### PORTERHOUSE STEAK

chat potatoes, broccolini, choice of sauce

### DESSERT

#### STRAWBERRY CHEESECAKE

almond crumble, strawberry puree and strawberry sorbet

#### WARM STICKY DATE PUDDING

butterscotch sauce, vanilla ice cream

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## Terms & Conditions

To secure the date for your reservation we require a \$200 deposit which is deducted from your catering order or bar tab.

We allow decorations within reason, nothing too large and nothing that has to be pinned into the walls.

Food orders must be ordered and paid for a minimum of 10 business days in advance. Anything within this time frame cannot be guaranteed and will need confirmation.

We do not allow any outside food or drinks to be brought into the venue, unless agreed prior with venue management. Cakes allowed.

If you would like to come down and view any of the spaces we offer, we would be more than happy to arrange a time to show you around the venue.

The venue reserves the right to charge for any damage or costs incurred as a result of the function.

