

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

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

MARGHERITA v, vgo 22
mozzarella, fior de latte, fresh basil

MEAT LOVERS 28
mozzarella, salami, chorizo, ham

PROSCIUTTO 28
mozzarella, cherry tomato, prosciutto, rocket, grana panado

VEGGIE v, vgo 24
mozzarella, olives, artichoke, mushroom, spinach, danish fetta

PRAWN 28
mozzarella, cherry tomato, chilli, garlic, parsley, fior di latte,

CAPRICCIOSA 27
mozzarella, olive, artichoke, ham, mushroom

+ gfo/gluten free base 5
+ dfo/vegan cheese 3

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



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.

