

A UNIQUE DINING EXPERIENCE IN MELBOURNE'S MOST ICONIC SEAFOOD BAR AND GRILL



**WATER FRONT**  
SEAFOOD • BAR • GRILL SOUTHGATE MELBOURNE

SOUTHGATE PRECINCT, SOUTHBANK VIC 3006

# WELCOME TO WATERFRONT RESTAURANT

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With over 100 years in hospitality, the Zampelis family warmly welcomes you to Waterfront Special Events & Private Dining. Here, every meal is crafted with passion and tradition, just like we've done for generations. We're not just serving food; we're sharing a part of our family with you. Relax, enjoy, and let us take care of you. If there's anything you need, just ask—you're part of our story now.

*Nick Zampelis*



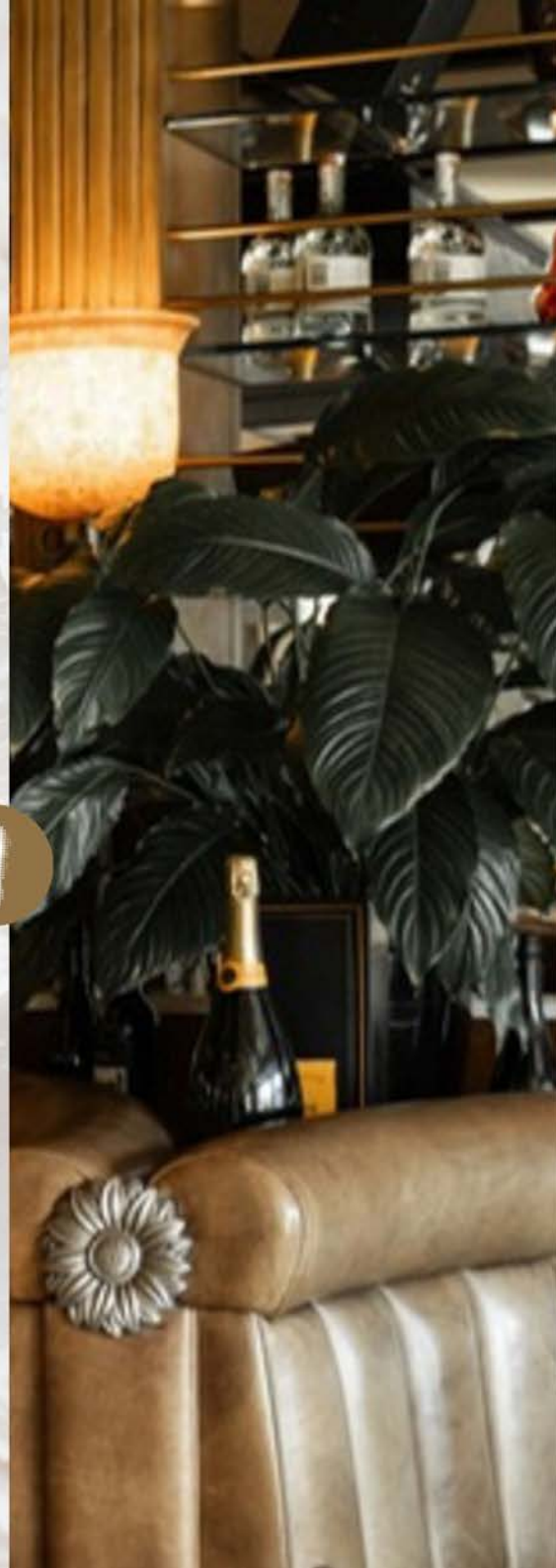


# FRESH

Enjoy the finest seafood and premium meats **Melbourne** has to offer, expertly sourced from the best producers across Australia.

The image shows the interior of a restaurant named 'Coral Room'. The room features a classic, elegant design with dark wood paneling and a prominent bar area in the background. The bar is well-stocked with various bottles of wine and spirits. In the foreground, several round tables are set with white tablecloths, black chairs, and glassware. A large, white, stylized text overlay reads 'CORAL ROOM' across the center of the image. The lighting is warm and inviting, with small candles on the tables and soft lights from the bar area. The overall atmosphere is sophisticated and comfortable.

# CORAL ROOM



# CORAL ROOM

*Indoor*

The Coral Room offers an intimate and enchanting ambiance. This beautiful room is bathed in natural light through a large glass wall, revealing captivating views of the city as it sparkles along the Yarra River. A private door opens to the terrace, inviting a soft breeze and the magic of the outdoors, while inside, guests are treated to the warm glow of the kitchen in full view.

With its delicate coral accents and rich wooden décor, this room radiates charm and romance, ideal for unforgettable moments.

# CORAL ROOM

SEATED CONFIGURATION



12-22 GUESTS SEATED  
AROUND ONE TABLE



22-48 GUESTS SEATED  
AROUND TWO TABLES





# WATER FRONT

*Terrace*

Situated along the serene banks of the Yarra River, the terrace offers a breathtaking open-air setting with the iconic Evan Walker Bridge standing gracefully just in front. This stunning, spacious terrace invites guests to enjoy panoramic views of the water and city skyline, making it the perfect spot for elegant outdoor events.

With the gentle river breeze and the twinkling city lights as a backdrop, the terrace provides a magical atmosphere, ideal for unforgettable celebrations under the open sky.

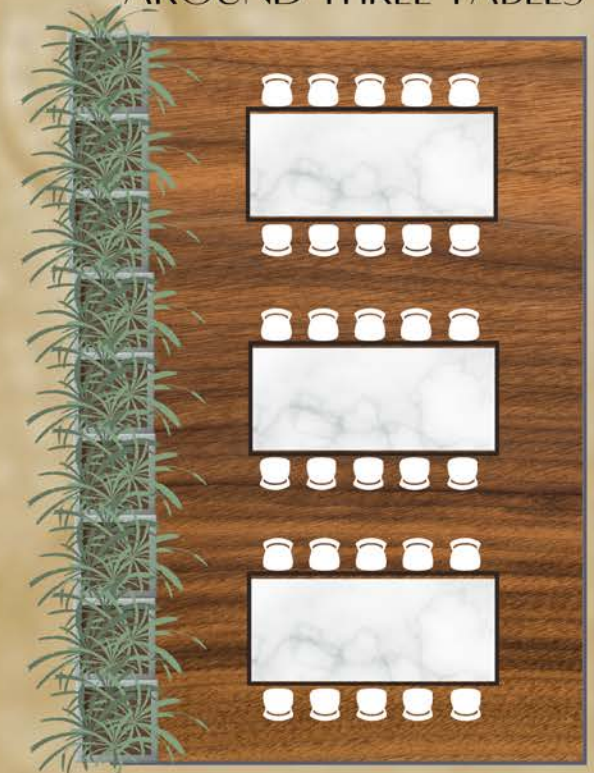
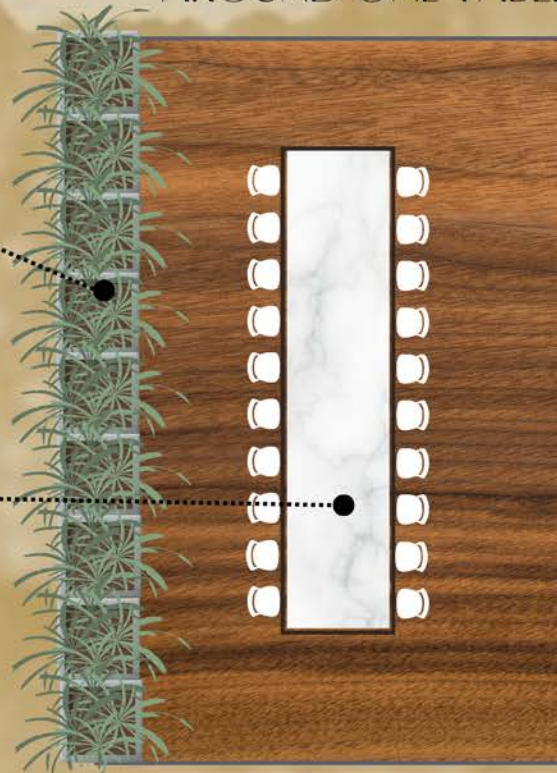
# WATERFRONT TERRACE

SEATED CONFIGURATION

MAX CAPACITY  
10 OR 30

10-18 GUESTS SEATED  
AROUND ONE TABLE

18-30 GUESTS SEATED  
AROUND THREE TABLES



# SET MENU

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HARBOUR

\$140 PP

OCEAN

\$160 PP

WATERFRONT

\$185 PP



# 2025 MENUS

## HARBOUR

\$140 PP

### CHOICE OF ENTRÉE

#### Tasmanian Pacific Oysters

*6 freshly shucked, shallot vinaigrette*

#### House Spiced Calamari

*kohlrabi salad, chilli mayo*

#### Roasted Cauliflower

*Harissa spiced cauliflower, hummus, salsa verde, chickpea*

#### Kingfish Carpaccio

*jalapeno, fried shallot, sriracha, white soy, yuzu puree*

### CHOICE OF MAIN

#### 300g Porterhouse (Potoro MBS4+)

*mix herbs & red wine jus (served medium)*

#### Crispy Battered Rockling Fillet

*chips, tartar sauce, market salad*

#### Pan Seared Atlantic Salmon Fillet

*pea purée, asparagus*

#### Vegetarian Linguine

*olives, tomatoes, broccolini*

sides to share

Fries

Butter lettuce

### CHOICE OF DESSERT

#### Passionfruit pavlova

*mascarpone mousse, white chocolate, Passionfruit*

#### Sticky date pudding

*butterscotch sauce, vanilla ice cream*

## OCEAN

\$160 PP

### CHOICE OF ENTRÉE

#### Tasmanian Pacific Oysters

*6 freshly shucked, shallot vinaigrette*

#### Beef Tataki

*black mushroom butter, shiso ponzu, micro herb*

#### Crispy Pork Belly

*chilli caramel, kohlrabi salad*

#### House Spiced Calamari

*kohlrabi salad, chilli mayo*

#### Roasted Cauliflower

*Harissa spiced cauliflower, hummus, salsa verde, chickpea*

### CHOICE OF MAIN

#### 250g Eye Fillet (Black Angus)

*mix herbs & red wine jus (served medium)*

#### Barramundi fillet

*pan seared served with mussel and clam chowder*

#### Vegetarian Linguine

*olives, tomatoes, broccolini*

#### Chargrilled Free Range Chicken

*herb salad, jus reduction*

#### 1/2 KG Moreton Bay Bugs

*garlic butter & baby broccolini*

sides to share

Fries

Three leaves salad

### CHOICE OF DESSERT

#### Passionfruit pavlova

*mascarpone mousse, white chocolate, passionfruit*

#### Sticky date pudding

*butterscotch sauce, vanilla ice cream*

#### Selection of Australian Cheese

*quince paste, lavosh*

## WATERFRONT

\$185 PP

### ENTRÉE TO SHARE

#### Waterfront Japanese Tasting Board

*Market Sashimi, Snow Roll, Beef Tataki, Hiramasi Kingfish  
Carpaccio, Cocktail Prawns, Blackman Bay Oysters*

#### Hot Tasting Plate

*Spiced Calamari, Skordalia Scallops*

### CHOICE OF MAIN

#### 300g Scotch Fillet (Black Angus)

*mix herbs & red wine jus (served medium)*

#### Grilled Barramundi Fillet

*pan seared served with mussel & clam chowder*

#### Riverina Premium Rack of Lamb

*wood chargrilled, rosemary garlic potatoes, salsa verde*

#### Chargrilled Bannockburn Chicken Kiev

*herb salad, jus reduction*

#### 700gm Whole Baby Snapper

*baked, garnished with Asian style dressing*

#### Waterfront Linguine

*mussels, clams, prawns, calamari, fish,  
cherry tomatoes & chilli*

#### Waterfront Garlic Lakes Entrance Prawns

*jasmine rice*

sides to share

Fries

Three leaves salad

### DESSERT TO SHARE

#### Passionfruit pavlova

#### Sticky Date Pudding

#### Chocolate Belgium Fondant

#### Bombe Alaska

*\*Dishes subject to seasonal produce and availability. Please advise any dietary requirements. \*A 10% service charge will be applied to parties of 14 or more guests.*

# BEVERAGE MENUS

## PACKAGE I

2 HOURS \$70 PP

3 HOURS \$80 PP

### BEER ON TAP

Great Northern Super Crisp 3.5%,  
4 Pines Pale Ale 5.1%

### WINE

Seppelt 'The Drives' Sparkling NV

*Regional Victoria*

821 Sauvignon Blanc

*Marlborough New Zealand*

Seppelt 'The Drives' Chardonnay

*Regional Victoria*

Seppelt 'The Drives' Shiraz

*Regional Victoria*

Fickle Mistress Pinot Noir

*Central Otago New Zealand*

### SOFT DRINKS

Pepsi/Pepsi Max

Lemonade

Solo

Dry Ginger Ale

Tonic Water

Soda Water

## PACKAGE II

2 HOURS \$80 PP

3 HOURS \$90 PP

### BEER ON TAP

Asahi  
Great Northern Super Crips,  
4 Pines Pale Ale, Balter XPA

### WINE

Seppelt 'The Drives' Sparkling NV

*Regional Victoria*

Squealing Pig Sauvignon Blanc

*Marlborough New Zealand*

Seppelt 'The Drives' Chardonnay

*Regional Victoria*

Fickle Mistress Pinot Noir

*Central Otago New Zealand*

Seppelt 'The Drives' Shiraz

*Regional Victoria*

### SOFT DRINKS

Pepsi/Pepsi Max

Lemonade

Solo

Dry Ginger Ale

Tonic Water

Soda Water

## PACKAGE III

2 HOURS \$95 PP

3 HOURS \$99 PP

### BEER ON TAP

Asahi  
Great Northern Super Crips,  
4 Pines Pale Ale, Balter XPA

### WINE

Seppelt 'The Drives' Sparkling NV

*Regional Victoria*

Squealing Pig Sauvignon Blanc

*Marlborough New Zealand*

Seppelt 'The Drives' Chardonnay

*Regional Victoria*

Seppelt 'The Drives' Shiraz

*Regional Victoria*

Fickle Mistress Pinot Noir

*Central Otago New Zealand*

Sanguine Estate

*Heathcote Victoria*

### SPIRITS

Jack Daniels

Dewar's 12YO

Artika

Bombay Sapphire

### SOFT DRINKS

*\*The following packages have been designed for group bookings. All beverages will be served throughout the entire duration of your function.*

# TERMS AND CONDITIONS

## OPERATIONAL TIMES

Lunch 12PM – 4PM

Dinner 5PM to 8PM OR 8PM – close

## FOOD AND BEVERAGE

All event food and beverage selections are to be finalized 15 working days prior to your function date. It is preferred that an on-site appointment be made to discuss all details.

Waterfront Southgate Kitchen requires a minimum of 7 working days prior to function date to cater for special dietary or allergy related requirements.

All menus are seasonal and subject to change, some dishes may contain traces of nuts.

Beverages are subject to availability. If a wine is unavailable, we will replace stock to equal value and same quality.

## CONFIRMATION OF GUEST NUMBERS, THE RUNNING OF YOUR FUNCTION

Final confirmation of guest numbers is to be confirmed 15 working days prior to your function date.

Final numbers confirmed will be charged on your function account.

Please supply details of any speeches, presentations or announcements that may require breaks in your service time.

These times will be given to our Chefs to ensure that quality and presentation of your meals are of the highest standard.

## TENTATIVE BOOKINGS AND DEPOSIT

We are able to hold a date tentatively for a period of seven days, after which time, if verbal confirmation has not been received, the date will be released.

A deposit of \$20 per person is required within seven days to secure your booking. Should the deposit not be received, the date will be released.

## PAYMENT STRUCTURE

A deposit of \$20 per person is required to secure your booking.

Your booking will be confirmed when deposit has been received together with signed acceptance of the Terms and Conditions.

Payment can be made by Cash, EFT, MasterCard, Visa or American Express.

Full payment based on your confirmed guest numbers and package will be due no later than 15 working days prior to your event.

## CANCELLATION POLICY

All cancellations must be made in writing to the Events Team, Waterfront Southgate.

Deposits are non-refundable if not made 24 hours prior to your booking.

Waterfront Southgate would be more than happy to transfer your booking details to another preferred date.

## SERVICE FEE

A 10% service charge will be applied to parties of 14 or more guests.

## RESPONSIBILITY AND DUTY OF CARE

Waterfront Southgate does not accept responsibility for damage or loss of guest's property before, during or after a function. Personal belongings are asked to be collected at the conclusion of your function as we unfortunately do not have the facilities to store any of these items.

Waterfront Southgate has a duty of care and as such has the right to refuse the service of alcohol to any person they deem to be intoxicated. Any person providing alcohol to the said guest will also be denied service and both (or all) persons will be asked to leave the premises immediately.

Function Hosts are financially responsible for any damage caused to the property of Waterfront Southgate. All damage costs and any additional abnormal cleaning deemed necessary will be charged for at a rate of \$40 per hour per staff member needed.

## SMOKING

Waterfront Southgate is a non-smoking venue.

## PARKING

Undercover parking is available directly underneath Southgate and is accessed via City Road and Southgate Avenue.



*Thank You!*

*We'd be delighted to host your next event, get  
in touch with our events team at*

(03) 9686 9766

[info@waterfrontsouthgate.com.au](mailto:info@waterfrontsouthgate.com.au)

<https://waterfrontsouthgate.com.au/>

[@waterfront.southgate](#)

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