
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

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.

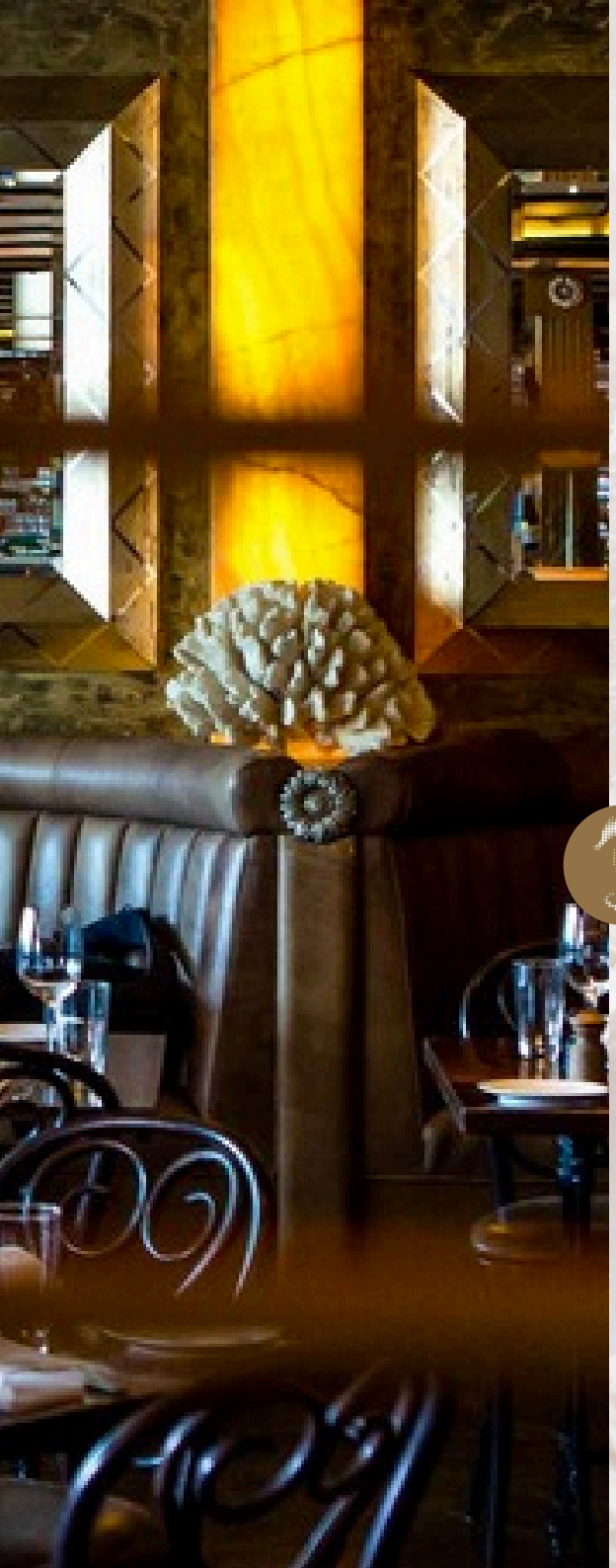


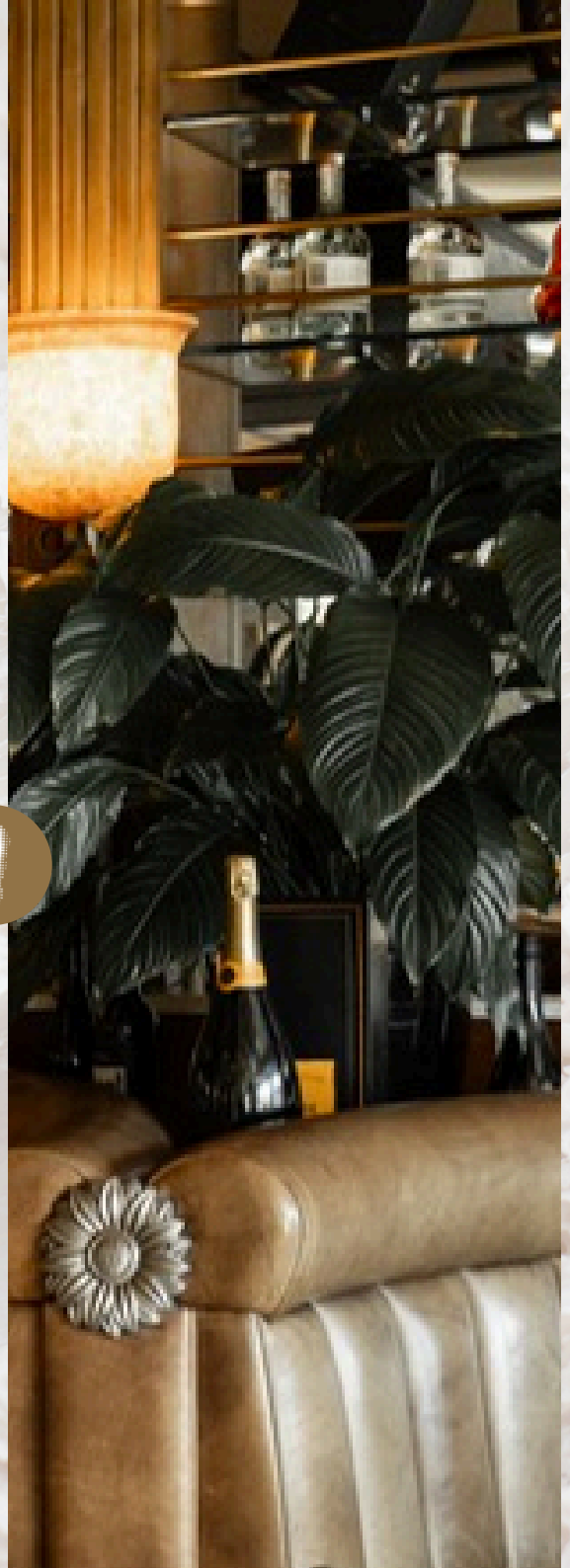







CORAL
ROOM





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

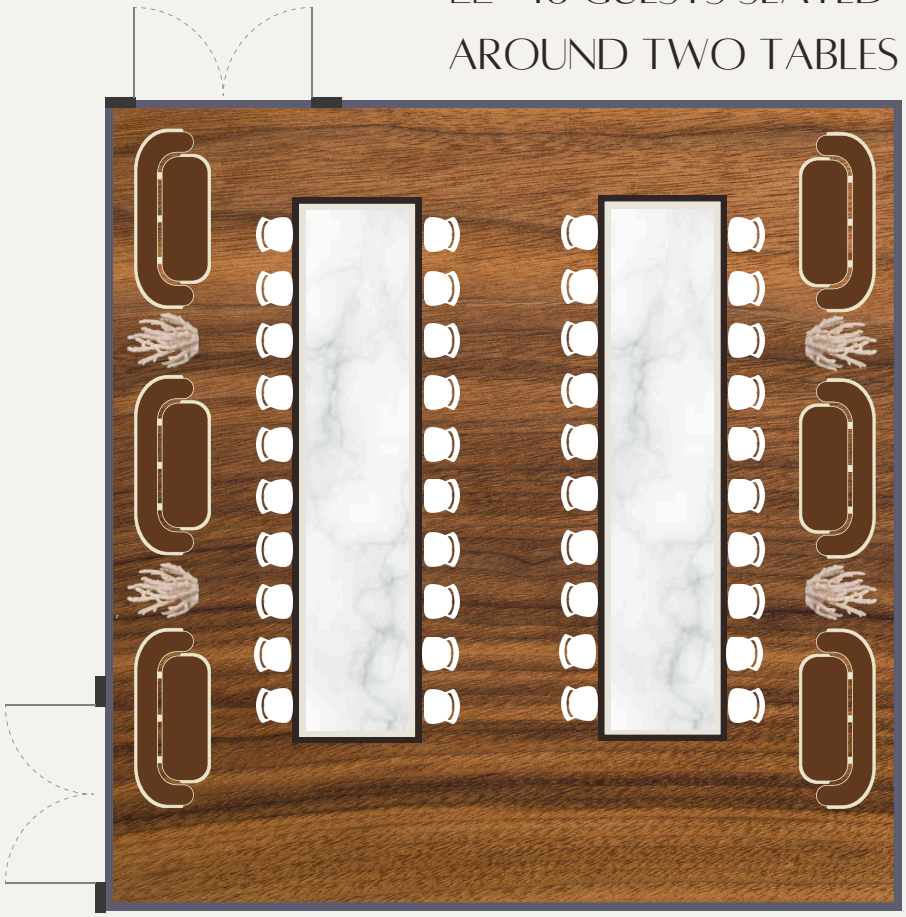
MAX CAPACITY

12 OR 48

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

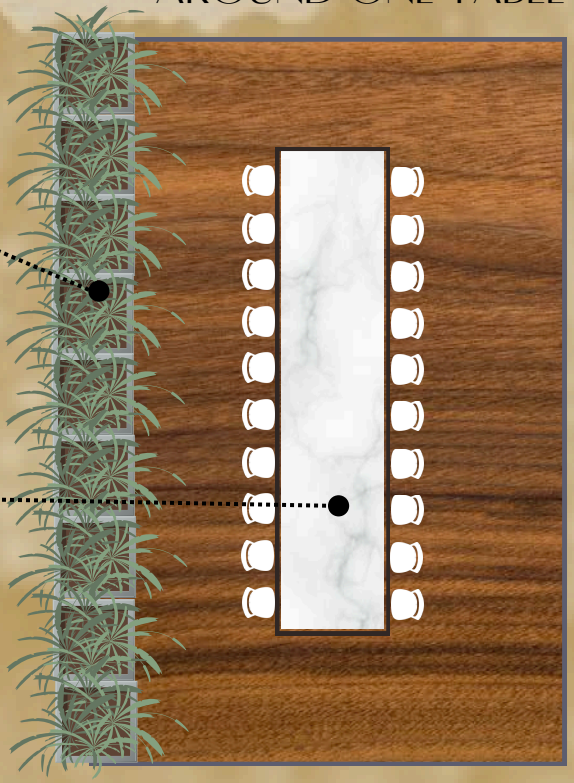




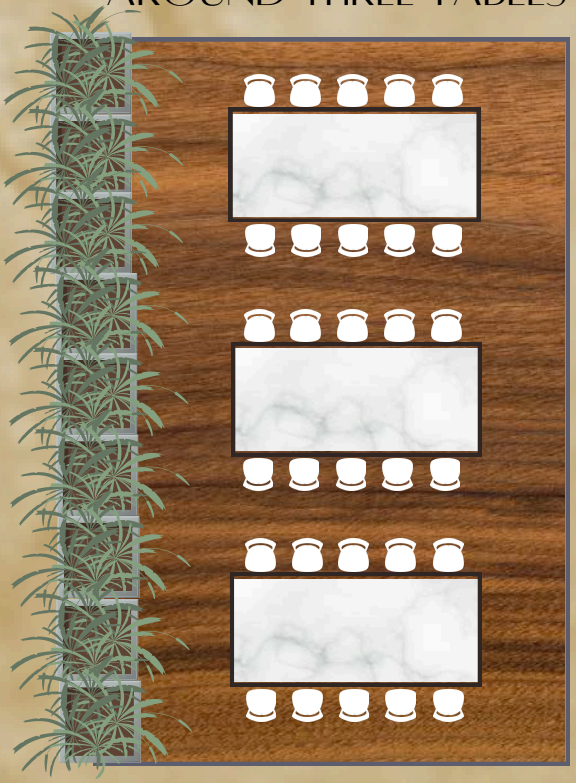
MAX CAPACITY

10 OR 30

10–18 GUESTS SEATED AROUND ONE TABLE



18–30 GUESTS SEATED AROUND THREE TABLES



SET MENU

HARBOUR
$140 PP

OCEAN
$160 PP

WATERFRONT
$185 PP











SET 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

Upside Down Sparkling NV
South Australia
821 Sauvignon Blanc
Marlborough New Zealand
Wynns 'The Gables' Chardonnay
Coonawarra, SA
Saltram 'Skins' Shiraz
Barossa Valley, SA
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

Upside Down Sparkling NV
South Australia
Squealing Pig Sauvignon Blanc
Marlborough New Zealand
Wynns 'The Gables' Chardonnay
Coonawarra, SA
Saltram 'Skins' Shiraz
Barossa Valley, SA
Fickle Mistress Pinot Noir
Central Otago New Zealand

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

Upside Down Sparkling NV
South Australia
Squealing Pig Sauvignon Blanc
Marlborough New Zealand
Wynns 'The Gables' Chardonnay
Coonawarra, SA
Fickle Mistress Pinot Noir
Central Otago New Zealand
Sanguine Estate Shiraz
Heathcote Victoria
Wynns ' The Gables' Cab Sav
Coonawarra, SA

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 12 or more guests.

RESPONSIBILITY AND DUTY OF CARE

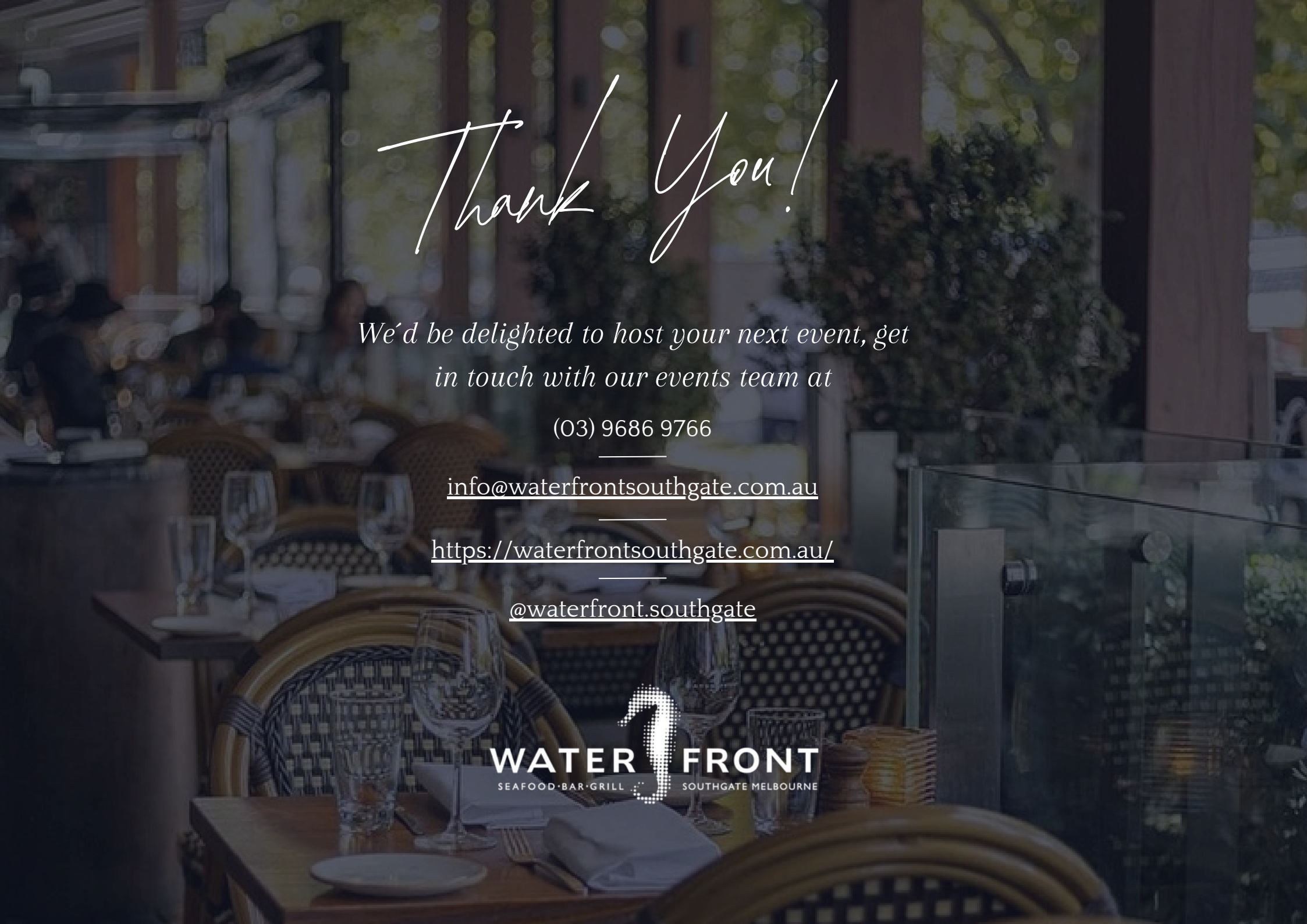
Waterfront Southgate does not accept responsibility for damage or loss of guest's property before, during or after a function.
Personal belongings are asked to be collected at the conclusion of your function as we unfortunately do not have the facilities to store any of these items.
Waterfront Southgate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

https://waterfrontsouthgate.com.au/

@waterfront.southgate

WATER FRONT
SEAFOOD·BAR·GRILL SOUTHGATE MELBOURNE