

THE RAFT  
FOOD & BEVERAGE  
MENU



# THE FOOD

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The Raft Crew has curated menus to match our beautiful coastal landscape using fresh, local produce. Our Events Crew will work with you to ensure your food selections reflect your desired budget and taste.

To meet The Raft's Liquor License requirements and ensure Responsible Service of Alcohol, all events are required to offer food for the duration of the event. Please speak to our Events Crew, or use the suggested packages on the next page as a guide.

## **DIETARIES AND MENU SELECTION**

When selecting food items, we encourage you to select a variety of food items including vegetarian, gluten-free, nut-free and dairy-free, as well as a good variety of proteins.

If you have specific dietary requirements, these are due 14 days prior to the event. The Raft will work with all dietaries that are given in advance however can not guarantee alterations to the menu during the event to suit last minute dietary requests.



THE  
COCKTAIL  
MENU



# THE PACKAGES

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Use the below suggested packages to guide you in selecting your menu. Alternatively create your own package using the items on the following page. Please speak with our Events Crew if you would like us to put together a proposed menu specifically for your event.

**DECKHAND.....\$50 pp**

- 3 Standard Canapés
- 2 Substantials Canapés

**BOSUN.....\$74 pp**

- 4 Standard Canapés
- 4 Substantials Canapés

**CAPTAIN.....\$106 pp**

- 6 Standard Canapés
- 6 Substantials Canapés

**SAILOR SPECIAL.....\$55 pp**

- 4 Standard Canapés
- 1 Station\*

\*does not apply to the Live BBQ Station

**ADD ON'S**

- Standard Canapés.....\$6pp
- Substantial Canapés.....\$12pp



# THE CANAPÉ MENU

## CREATE YOUR OWN PACKAGE PRICING

### STANDARD CANAPÉS.....\$8ea

- prawn toast, golden sesame, chili ferment, miso mayonnaise (df)
- pork, sage sausage roll, tomato relish (df)
- goldband snapper with beetroot lavosh (gfo,df)
- three cheese arancini, tomato, pecorino (v)
- falafel, mint yoghurt (vg)
- black bean and sweet potato empanada with salsa (v)
- bruschetta, tomato, onion, basil (v,gfo,df)
- mac 'n' cheese bites, rosemary, truffle oil, pecorino (v)

### SUBSTANTIAL CANAPÉS.....\$14ea

- brisket slider, cheese, smokey bbq sauce (gfo)
- fried chicken slider, lettuce, chipotle mayo (df, gfo)
- veg tortilla bowl, guacamole, salsa, pico di gallo, queso (v,gf,dfo)
- pulled pork nacho bowl, salsa, pico di gallo, guacamole, queso (gf,dfo)
- baja fish taco, pico di gallo, guacamole, lime (gfo, nf, df)
- patatas bravas, smoked paprika, aioli (v,df,gf)

### DESSERT CANAPÉS.....\$7ea

- dark chocolate brownie, creme fraiche, raspberry (v,nf,gfo)
- assorted petit fours (v)
- assorted cannolis (v)
- macarons, assorted flavours (v,nf)

v - vegetarian | vg - vegan | gf - gluten-free | df - dairy-free | nf - nut-free | o - option available



# THE STATIONS & PLATTERS

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**all stations are inclusive of condiments**

**taco station.....\$25 pp**

corn tortilla chips (v)  
birria beef, pico di gallo, queso, corn tortilla (gf,nf)  
blackened whiting, avocado, slaw, corn tortilla (gf,df,nf)  
mojo pork, pineapple, jalapeno, corn tortilla (gf,df,nf)  
grilled cauliflower, avocado, pico di gallo, corn tortilla (v,gf,df,nf)

**live bbq.....\$65 pp**

chipotle chicken  
baja fish  
grilled cauliflower  
mojo pork collar  
green salad  
triple roasted potato

**2hr live oyster shucking.....\$20 pp**

cucumber, lime, gin  
pepper, berry, mignonette  
finger lime, mignonette  
sumac, pomegranate  
whiskey sour  
tarragon oil  
bloody mary

**burger station.....\$25 pp**

brisket chuck pattie  
chipotle grilled chicken tenders  
lentil, roasted garlic pattie (vg,gf,nf)  
hand cut fries  
*all buns are loafers milk buns unless gluten free is requested*

**charcuterie grazing.....\$30 pp**

chef selection  
cured meat  
homemade dips  
soft and hard cheese  
forcaccia  
crackers (gfo)

# THE SHARED & PLATED SIT-DOWN MENU



# THE SIT-DOWN MENU

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We provide two different options for you to choose between to create your perfect sit-down event; a shared feast or a full-course meal. The menu that is available doesn't vary, however the presentation and service differs.

For the course meals, you can choose between two or three individually plated courses, and also have the opportunity to include alternate drop. The shared-feast sees the dishes served in the middle of the table and has guests serving themselves. Please note, for the shared-feast, minimal table styling is required to be able to fit all of the dishes.

## 2 COURSE.....\$70pp

choose either:

- one entrée and one main OR
- one main and one dessert

choose:

- two sides

## 3 COURSE.....\$90pp

choose:

- one entrée, one main and one dessert
- two sides

## ALTERNATE DROP

one course.....\$10pp

two course.....\$15pp

three course.....\$20pp

## SHARED FEAST.....\$80pp

choose:

- two mains
- three sides

## SHARED DESSERT BOARD.....\$7pp

select:

- one dessert canapé (page five)



# THE SIT-DOWN MENU

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## ENTRÉE

exmouth grilled prawn, chilli ferment butter, avocado, desert lime (gf)  
margaret river beef tartare, crisp potato, egg yolk, turnip, sea purslane (df)  
pressed dorper lamb, leek veloute, kohlrabi, saltbush (gf)  
bruschetta, tomato, onion, basil (vg,gfo)

## MAINS

market fish, potato puree, pickled fennel & zucchini (gf,nf)  
pork collar pastrami, cacio e pepe butter beans, crackling, salsa verde (gf,nf)  
stirling ranges striploin, leek velouté, crisp brussels, snake beans, sheep's curd (gf,nf)  
beetroot gnocchi, truffled mascarpone, cavolo nero, lemon pangrattato (v,vgo,nf)  
truffled chicken roulade, pear puree, heirloom carrot (gf,nf)

## DESSERTS

pavlova, passionfruit curd, lemon verbena (v,gf)  
dark chocolate brownie, creme fraiche, raspberry (v,nf,gfo)  
lemon posset, yuzu, finger lime, shortbread (gfo,nf)  
mixed berry cheesecake (nf)

## SIDES

grilled gem lettuce, green goddess dressing, toasted grains (v,gf)  
caprese salad, fior di latte, heirloom tomato, basil, evoo (v,nf)  
rocket, pear, parmesan, balsamic glaze (v,nf,df,gf)  
patatas bravas, smoked paprika, aioli (v,df,gf)  
roasted cauliflower, baharat spice, coriander, pickled red onion, labneh (v,gf)

# THE SIT DOWN ADD-ONS

## TO START

oysters on arrival	\$60 per dozen
artisan bread, whipped butter (v,nf,gfo).....	\$5pp
shared antipasto platter.....	\$160 per platter
<i>san daniele prosciutto, bresaola, finocchiona, guindilla peppers, giardiniera vegetable, focaccia</i>	

## DESSERT / TO FOLLOW

cake cutting - individually plated.....	\$4pp
cake cutting - served as dessert finger food on platters/passed around.....	\$2pp
percolated coffee, 4 varieties of tea, milk.....	\$3pp



# THE BEVERAGES



# THE PORT PACKAGE

Hours	3	4	5	6
Cost	\$72pp	\$84pp	\$94pp	\$99pp

## BUBBLES

alpha box & dice tarot prosecco | murray darling  
plus minus 0% blanc de blanc

## WHITE

inreverie semillon sauvignon blanc | margaret river  
harewood estate flux chardonnay | margaret river  
mojo moscato | willunga

## ROSÉ

knee deep shiraz rosé | margaret river

## RED

fairbrossen tempranillo | perth hills  
three lions by plantagenet shiraz | margaret river

## BEER / CIDER ON TAP

the raft draught | swan river 4.2%  
single fin | perth 4.5%  
hello sunshine cider | perth 5%  
sidetrack XPA | perth 3.5%  
yeah buoy non-alc beer can | perth 0.5% (less than)

**soft drinks and juices also included**

# THE STARBOARD PACKAGE

Hours	3	4	5	6
Cost	\$102pp	\$114pp	\$124pp	\$129pp

## **BUBBLES** - *all included*

plantganet wyjup blanc de blanc | margaret river  
wills domain cuvee d'elevage sparkling rose | margaret river  
plus minus 0% blanc de blanc

## **WHITE** - *choose two*

folium sauvignon blanc | marlborough nz  
snake & herring love triangle pinot gris | great southern  
knee deep birdhouse chardonnay | margaret river  
inreverie semillion sauvignon blanc | margaret river

## **COLOURED** - *choose one*

dominique portet rosé | yarra valley  
unico zelo esteroico orange | adelaide hills

## **RED** - *choose two*

fairbrossen cabernet sauvignon | margaret river  
battle of bosworth shiraz | mclaren vale  
payten & jones pinot noir | yarra valley  
fairbrossen tempranillo | margaret river

## **COCKTAIL ON ARRIVAL** - *select up to two*

espresso martini  
raft paloma  
watermelon collins  
white chocolate pornstar martini  
aperol spritz  
pink gin spritz

## **2HR SPIRIT PACKAGE**

house spirits available for two hours during your event

## **BEER / CIDER ON TAP**

the raft draught | swan river 4.2%  
gage roads single fin | perth 4.5%  
cheeky monkey hazy pale | margaret river 4%  
hello sunshine cider | perth 5%  
matso ginger beer | broome 3.5%  
yeah buoy non-alc beer can | perth 0.5% (less than)  
+ rotating tap beer

**soft drinks and juices also included**

# THE BEVERAGE ADD-ONS

## THE MAGNUMS

aix rosé   provence, france .....	\$149
moet champagne imperial   epernay, france .....	\$249

## SPRITZ / COCKTAIL ON ARRIVAL

aperol spritz - aperol, prosecco, soda, orange.....	\$15
pink gin spritz - pink gin, prosecco, lemonade, strawberry.....	\$15
espresso martini - aussie vodka, coffee liqueur, cold drip.....	\$19
raft paloma - blanco tequila, agave, pink grapefruit, soda.....	\$19
white chocolate pornstar martini - aussie vodka, white chocolate, passionfruit, lime, sparkling wine	\$19
watermelon collins - gin, watermelon, citrus, rose, mint.....	\$19

## THE HOUSE SPIRITS.....\$25 per person for 2 hours

aether vodka   australia
four pillars gin   australia
starward whiskey   australia
batanga blanco tequila   mexico
flor de cana rum   nicaragua

Beverage packages are inclusive of The Raft's bar manager, drinks service staff and glassware. Please note beverage menus may change at any time depending on availability and seasonal changes.



# THE WINE TASTING NOTES

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o - organic | b - biodynamic | mi - min intervention | v - vegan | sb - small batch

## BUBBLES

**alpha box & dice tarot prosecco | murray darling** mi v

*zippy and fresh, apple blossom, lychee, hint of honey*

**plantagenet wyjup blanc de blanc | mt barker**

*zesty, crisp red apple and pear, light brioche, creaminess*

**moët & chandon impérial | epernay, france**

*pear, peach, apple, gooseberry*

**wills domain cuvee d'elevage sparkling rose | margaret river**

*raspberry, watermelon, cherry*

## WHITE

**inreverie semillon sauvignon blanc | margaret river** v

*meyer lemon, nectarine, marmalade*

**harewood estate flux chardonnay | margaret river**

*nectarine, roasted cashew, toasty oak*

**fowles moscato | strathbogie**

*sweet, light, tropical fruits*

**folium sauvignon blanc | marlborough, nz** o

*green apple, white peach, crisp juicy finish*

**knee deep birdhouse chardonnay | margaret river** v

*honeysuckle, peach, generous oak*

**snake & herring bizarre love triangle pinot gris blend | great southern**

*mineral, citrus acidity, ginger spice and floral aroma*

## SKIN CONTACT

**knee deep shiraz rosé | margaret river** v

*savoury, watermelon and raspberry, fresh red currant acidity*

**unico zelo estorico (orange) | riverland, sa** mi v

*mandarin, yellow peach, tropical, slight ginger*

**dominique portet fontaine rosé | margaret river**

*floral perfume, red fruits, slight pepperiness*

**aix rosé | provence, france**

*fresh and fragrant red fruits, peach, subtle floral beauty*

## RED

**fairbrossen tempranillo | perth hills** v

*dark berry, dried herb, savoury tannin*

**three lions by plantagenet shiraz | margaret river**

*lifted aromatics, mulberry and violet floral anise, black pepper, iodine*

**payten and jones pinot noir | yarra valley** mi v

*elegant, spicy, bright red fruits*

**battle of bosworth shiraz | mclaren vale** o v

*full flavoured red & blue fruits, spice, fresh and rounded mid-weight*

**fairbrossen cabernet sauvignon | perth hills** o v

*blackberry, chocolate, cedary oak complexity derived from french oak barriques*



## THE RAFT

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31°57'40.0"S 115°51'03.2"E

We acknowledge that we are floating on the Derbarl Yerrigan in traditional lands of the Noongar people, who for thousands of years have been the custodians of these lands and waters. We recognise their continuing connection to land, waters and community. We pay our respects to them and their cultures; and to elders both past and present.