

OCEAN TO TABLE

Kosciuszko Dill Battered Whiting Fillets Fries, garden salad, house made tartare sauce & lemon	27
Chilli Crab Spaghetti Aglio E Olio Lemon, capers, chilli, herbs & toasted crumbs	36
Crispy Skin Salmon Fillet or Barramundi (gf) Caponata of eggplant, zucchini, capsicum, pine nuts, raisins & mash potato	36
Waterfront Seafood Harvest Platter Whole lobster mornay, tiger prawns, natural oysters (6), grilled octopus, smoked salmon, beer battered fish, salt & pepper calamari, chips, garden salad, lemon & condiments	195
Lobster Mornay Chips, garden salad, honey mustard dressing & lemon	half 45 / full 68

Sides

Bowl of fries, sea salt flakes & lime aioli (v)	8
Fried smashed potatoes with rosemary salt (v/df)	9
Sweet potato chips with sour cream & sweet chilli sauce	10
Honey miso glazed carrots with toasted sesame seeds (df)	9
Seasonal vegetables with herbs & olive oil (gf)	8
Garden salad (gf/df)	8

Kids Menu

Fish & chips	15
Chicken schnitzel, chips & salad	15
Grilled chicken, mash & vegetables	15
Spaghetti Napolitana	15
Fettucine Boscaiola	15
Ham & pineapple pizza	15

Something Sweet

Chocolate Lava Fondant Chocolate cake with molten centre, served with vanilla bean ice cream & berry compote	16
Passionfruit and Mango Cheesecake Lychee & dragon fruit salsa, toasted coconut crumble, mango sorbet	16
Select Gelato Trio Tuile biscuit	16

MENU

Breads

Warm Cob Loaf (v) Whipped garlic butter, extra virgin olive oil & almond dukkha	15
Grotto Capri Aglio Pizza (v) Roasted garlic, picked marjoram leaves & mozzarella	18
Tomato Basil Bruschetta (v) With caramelized balsamic vinegar & olive oil	15

Small Share Plates

Peking Duck Spring Rolls (df) Plum dipping sauce	19
Cypriot Halloumi Saganaki (v/vg/gf) Toasted sesame, honey & lemon	18
Salt & Pepper Squid (gf/df) Green shallots, chilli & lime mayonnaise	17
Mezze Platter for Two Marinated olives, chargrilled mushrooms, artichoke hearts, mixed roasted peppers, garlic chips, trio of dips, cured meats, artisan cheese & grilled pita bread	38

Tumbarumba, NSW
Barossa, SA
Great Southern, WA

Hunter Valley, NSW
Sth Highlands, NSW
Hawkes Bay, NZ
Orange, NSW
Argentina
Canberra District, ACT
Hunter Valley, NSW
McLaren Vale, SA
Barossa, SA
Upper Hunter, NSW
Margaret River, WA
Coonawarra, SA
Italy
France
Argentina
McLaren Vale, SA
Burgundy, France

Rutherglen, VIC
Barossa, SA

Rosé & Moscato

	S	L	B
Twelve Signs Rose (Tempranillo)	9	14	39
Mark Bulman Grenache Rose	12	17	59
Puppet Master Moscato	10	15	49

Reds

Tyrrell's Old Winery Pinot Noir	9	14	39
Artemis Pinot Noir			58
Trinity Hill Pinot Noir	14	18	54
Printhie Mountain Range Merlot	11	16	49
Tilia Malbec	10	15	45
Four Winds Sangiovese			66
Moore's Creek Shiraz	9	14	39
d'Arenberg The Love Grass Shiraz			58
Peter Lehmann Eight Songs Shiraz			89
Moore's Creek Cabernet Sauvignon	9	14	39
Howard Park Miamup Cabernet Sauvignon			66
Penfolds Bin 169 Cabernet Sauvignon			399
Vinuva Nero D'Avola			52
La Ficelle Gamay Noir			52
Finca El Origin Reserva Malbec			55
Hugh Hamilton Black Ops Shiraz			86
Louis Latour Marsannay Rouge Burgundy (Pinot Noir)			88

After Dinner

Morris of Rutherglen Classic Tawny (500ml)	9	45
Peter Lehmann Botrytis Semillon (375ml)		56

WINES

Sparkling Wine & Champagne

		S	L	B
Hilltops, Southern NSW	Twelve Signs Sparkling Brut	10		39
Prosecco, Australia	Madfish Prosecco	12		57
Yarra Valley, VIC	Chandon NV			65
France	Marchand & Burch Brut Blanc NV			88
Champagne, France	Mumm Cordon Rouge Champagne Brut NV			120
Champagne, France	Bollinger Cuvee NV			179
Champagne, France	Dom Perignon 2012			499

Whites

Hilltops, Southern NSW	Twelve Signs Sauvignon Blanc	9	14	39
Marlborough, NZ	Clearwater Cove Sauvignon Blanc	11	16	52
NSW / ACT Region	Lock & Key Riesling	11	16	52
Hilltops, Southern NSW	Twelve Signs Chardonnay	9	14	39
McLaren Vale, SA	d'Arenberg Olive Grove Chardonnay	11	16	52
Langhorne Creek, SA	Checkerboard Pinot Gris	9	14	39
King Valley, VIC	Santa D'Sas Pinot Grigio	12	17	58
Southern Highlands, NSW	Artemis Pinot Grigio	11	16	52
Hunter Vineyards, NSW	Tyrrell's Hunter Valley Semillon	11	16	52
Shoalhaven, NSW	Coolangatta Estate Verdelho			52
France	Fortant Picpoul De Pinet			52
Italy	Fontana Reale Nanà Falanghina del Sannio			55
France	Rigal Vin Orange Gros Manseng			52
Rhone Valley, France	Paul Jaboulet Aine Cotes Du Rhone Parallele 45 Blanc 2019			72

COLD SEAFOOD BAR

Oysters

Select market oysters shucked in their prime

Eschalot mignonette (gf)	1/2 doz. 35	doz. 58
Cucumber and Lime Granita	1/2 doz. 35	doz. 58
Kilpatrick (gf)	1/2 doz. 39	doz. 62

Sashimi Bar

Tuna	26
King fish	26
Salmon	22

With your choice of Yuzu jalapeño, ginger soy, lychee soy mirin or spicy green cocount dressing

Sashimi Sampler	38
Indulge in a trio. From battery salmon to melt-in-your-mouth tuna & king fish each paired with a unique dressing	

Prawn Cocktail (6)	28
Succulent tiger prawns served with pickled fennel, avocado, onion, cherry tomato, cucumber & a zesty homemade cocktail sauce with a squeeze of fresh lemon	

Smoked Salmon Plate	25
Indulge in thinly sliced, silky-smooth smoked salmon served with capers, red onions, peach, toasted bread & a dollop of creamy dill sauce	

COCKTAILS

Waterfront Tavern x Grey Goose \$25

Royale Lychee Martini

Grey Goose vodka, Noily Pratt dry & lychee liqueur stirred over dragon fruit pieces, served straight up classic martini style.

Midnight Phoenix

Grey Goose vodka, blue curacao & Alize with seasonal fruits & mint topped with a citrus soda.

Ruby Ripe Espresso

Grey Goose vodka with dark cherry liqueur, crème de cacao and cold drip coffee with a ruby vanilla foam dusted with real Cherry Ripe pieces.

Handcrafted & designed by our team of mixologists. Our innovative approach to our specialty cocktail menu represents the most unique experience our region has to offer.

Waterfront Signatures \$23

Aqua Kingdom (M)

Bombay Sapphire with kaffir lime leaf, guava liqueur & fresh raspberries topped with prosecco and soda served spritz style.

Coast Melone (M)

The Marina's most in demand cocktail includes 42 Below vodka, watermelon liqueur, fresh pineapple & citrus with a mint & candied lime float.

South of Glasgow

Dewars 12yr whisky, passionfruit liqueur, pressed lemon juice, cane syrup with aromatic bitters & wonderfoam.

The Butterfly Effect (M)

Butterfly Pea infused Bacardi carta blanca with agave nectar, hand pressed lemon juice and fresh pineapple.

Mango Cocojito (M)

Coconut washed rum with mango injection, freshly squeezed lime with fresh mint, mango coulis & toasted coconut flakes.

Caribbean Gold

Bombay Presse with cane syrup and hand pressed lemon juice with candied lemon served collins style.

Illegal Blood Orange Margarita

Patrón Silver, Illegal Joven mezcal, fresh citrus, dark agave nectar and blood orange drops served with a volcano salt rim.

(M) Can be made as a mocktail

Platinum Selection \$38

Cuba By Night

Bacardi Ocho with vanilla bean extract muddled limes, mint & hand pressed lime juice topped with Fever Tree blood orange soda.

Chocolate Navy Negroni

Four Pillars navy strength, campari, crème de cacao, sweet vermouth and chocolate bitters with Lindt dark chocolate served in a cognac glass.

The Capaldi

Glenfiddich 12 yr single malt fused with Disaronno & aromatic bitters served over ice old fashioned style with preserved orange.

El Cielo Sunset \$89

The ultimate expression of luxury with Patrón El Cielo, Noilly Prat vermouth and orange bitters served with edible 24k gold flakes & a side of infused Grand Marnier cognac.

(Available Fri - Sun)

10% surcharge on Sunday & public holidays



More Ways To Order With Me&U

From the comfort of your seat tap or scan the beacon or QR code via the camera on your phone and we'll deliver your food and drinks to your table!

Don't worry if you still want to be served by our friendly staff head up to any of our bars.

Once ordered, please remain in your original seats so that our staff can find you when your food is ready!

Eating as a group?

We recommend ordering from the QR code located on the table you are seated at to make it easier for staff to locate you.

11.30AM - 8.30PM (SUN - THURS)
11.30AM - 9PM (FRI - SAT)

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FROM THE PADDOCK

300g Rump Black Angus, grain fed, 120 days, Riverina, mb 3	38
300g Scotch Fillet Black Angus, grain fed, 120 days, Riverina, mb 5+	52
300g Marinated Lamb Souvlaki Skewers Herbs, garlic, lemon, tzatziki	41

Includes your choice of two sides & sauce:

Sides	Sauces
Garden salad (gf/df)	Green peppercorn
Fries	Mushroom & thyme
Honey miso glazed carrots with toasted sesame	Diane
Seasonal vegetables (gf)	Béarnaise (gf)
Creamy mash (gf)	Miso and lime butter
Fried rosemary potatoes (v/gf/df)	Gravy (gf)
	Chimichurri butter (gf)

Top your steak

Surf & Turf (gf) Grilled prawns, béarnaise sauce	9
Salt & Pepper Squid (gf)	8
The Ultimate (gf) Grilled prawns, salt & pepper squid, béarnaise sauce	14
Two fried eggs (gf/df)	6

ARTISAN PIZZAS

Margarita (v) Cherry tomatoes, Napolitana sauce, melted mozzarella & picked basil	23
Shaved Ham & Smoked Roasted Pineapple Napolitano sauce & pine nuts	26
Wild Mushrooms (v) Mixed wild mushrooms, black olives, house made ricotta, Napolitana sauce & mozzarella	26
Texan BBQ Smoked brisket, maple smoked ham, chorizo, mozzarella, red onion, smoky BBQ & chipotle	27
Pepperoni Bocconcini, mozzarella & fresh basil	24
Grilled Chicken & Pesto Prawn Cherry tomato, red onion, mozzarella, Napolitana sauce, basil pesto aioli & rocket	27
Veggie Bang (v) Spinach, mushroom, cherry tomato, roasted pumpkin, mozzarella & chilli	24
Gluten free bases available	5

BURGERS (All burgers served with fries)

Truffle Merchant Burger Wagyu beef patty, Swiss cheese, dill pickle, onion & truffle mayo, mustard	22
Add extra pattie	6
The BLT Burger Grilled marinated chicken, bacon, lettuce, tomato, avocado, mild chipotle sauce	22
BBQ Pulled Pork Baguette Cheddar cheese, lettuce, celeriac apple cabbage slaw, aji Amarillo spicy sauce	24
Chicken Schnitzel Burger Panache lettuce & aioli	22
Buddha Burger (v) Plant based patty, lettuce, tomato, red onion & beetroot relish	22

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11.30AM - 9PM (FRI - SAT)

gf- gluten free v- vegetarian
df- dairy free vg- vegan

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PUB CLASSICS

FROM THE GARDEN

Yellow Japanese Panko Crumbed 250g Chicken Breast Schnitzel 28

Includes your choice of two sides & sauce:

Sides	Sauces	Gravy
Garden salad (gf)	Green peppercorn	Miso & lime butter
Fries	Mushroom & thyme	Béarnaise (gf)
Seasonal vegetables (gf)	Diane	
Creamy mash (gf)	Chimichurri butter (gf)	

Top your schnitzel

Parmigiana Double smoked ham, Napolitano sauce, melted mozzarella cheese	6
Hawaiian Pineapple, double smoked ham, Napolitana sauce, melted mozzarella	6
Godfather Pepperoni, cabanossi, ham, tomato passata, melted mozzarella, BBQ sauce	6
The Matador Smoked chorizo, prawn, roasted capsicum sofrito, melted mozzarella	8
Oscar Avocado, grilled prawns, béarnaise sauce	8
Fettuccine Boscaiola Bacon, mushroom & creamy garlic sauce	26
Chargrilled Free Range Spatchcock Served with chips, salad, harissa yoghurt, pickles, grilled pita	36
Grilled Chicken Boscaiola (gf) Crispy chat potatoes, broccolini, creamy mushroom & bacon sauce	33
Slow Cooked Beef Short Rib Served with Cajun spices, sweet potato & slaw, malt & seeded mustard jus	39
Caribbean Lamb Shank Curry Steamed coconut rice, pickled green papaya, crispy onions	38

Garden of Vegan (v/vg) 21
Sweet potato, chickpea & chipotle hummus, vine ripe tomatoes, cucumber, radish, grilled Greek pita & sumac dressing

Veggie Patch (v) 22
Broccolini, bean sprouts, heirloom tomatoes, cranberry, boiled eggs, cucumber, red onion, toasted chashew, spinach leaves, toasted sourdough & honey lemon dressing

Classic Caesar 22
Baby cos, crispy bacon, soft boiled egg, shaved parmesan, croutons, house made dressing

Top your salad

Add grilled salmon	9
Add grilled chicken	6
Add grilled prawns	8
Add bacon	6
Add avocado	4
Add haloumi	6
Add smoked salmon	6