

# MENU



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

**W**  
WATERFRONT  
TAVERN

# TO START

## Breads

Warm Cob Loaf (v) Whipped garlic butter, extra virgin olive oil & almond dukkha	15
Aglio Pizza (v) Roasted garlic, mozzarella, oregano	18
Tomato Basil Bruschetta (v) With caramelized balsamic vinegar & olive oil	15
Add goats cheese	3

## Small Share Plates

Sticky Pork Adobo Tacos (2) (df) Asian slaw, daikon, sesame	21
Chargrilled Corn Riblets (v/gf) Smoked chilli butter, queso fresco	18
Salt & Pepper Squid (gf/df) Green shallots, garlic & lime aioli	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	46

# COLD SEAFOOD & SASHIMI BAR

Select market oysters shucked in their prime

Eschalot mignonette (gf) 1/2 doz. 35 doz. 58

Ponzu & sesame 1/2 doz. 35 doz. 58

Kilpatrick (gf) 1/2 doz. 39 doz. 62

Prawn Cocktail (df/gf) 30

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

Prawn Plate (df/gf) 25

Fresh tiger prawns (8) served with cocktail sauce

Cold Seafood Platter for Two 75

Selection of fresh market seafood served with assorted condiments

Tuna Sashimi 28

King Fish Sashimi 28

Salmon Sashimi 26

With your choice of ponzu, ginger soy or green coconut curry

Sashimi Sampler 38

Indulge in a trio, from battery salmon to melt-in-your-mouth tuna & king fish each paired with a unique dressing

# OCEAN TO TABLE

Dill Battered Hoki Fillet (df) Fries, garden salad, house made tartare sauce & lemon	27
Seafood Linguine Prawns, scallop, fish, little neck clams, sauce of white wine, chilli, garlic, cream, shaved parmesan, rocket	39
Crispy Skin Barramundi or Atlantic Salmon (gf) Baby eggplant, agrodolce, chargrilled broccolini, mash potato	38
Waterfront Seafood Harvest Platter Whole lobster mornay, tiger prawns, natural oysters (6), Kilpatrick oysters (6) grilled octopus, smoked salmon, beer battered fish, salt & pepper calamari, chips, garden salad, lemon & condiments	195
Lobster Mornay Chips, garden salad, house dressing & lemon	half 45 / full 72

# ARTISAN PIZZAS

Margherita (v) Cherry tomatoes, Neapolitana sauce, melted mozzarella & picked basil	23
Texan BBQ Smoked brisket, maple smoked ham, chorizo, mozzarella, red onion, smoky BBQ & chipotle	27
Pepperoni Bocconcini, mozzarella & fresh basil	24
Confit Chorizo & Garlic Prawn Roasted capsicum, black olives, tomato sugo, mozzarella, thyme infused honey	27
Pizza Romano Grilled zucchini, artichoke, eggplant, creme fraiche base, mozzarella, goats cheese & truffle oil	24
Gluten free bases available	5

# BURGERS *(All burgers served with fries)*

Classic Cheeseburger Chargrilled Angus Beef patty, cheddar, dill pickles, house ketchup, burger sauce	24
Add extra pattie	6
Korean Fried Chicken Burger Gochujang, kimchi, lettuce, yellow pickled radish	23
Chargrilled Wagyu mb3+ Sirloin Baguette Blue cheese sauce, rocket, tomato & red onion.	26
Chicken Schnitzel Burger Panko crumbed chicken, panache lettuce, tomato & aioli	22
Chickpea & Kale Burger (v) Chickpea & kale patty, lettuce, tomato, red onion, aioli, chipotle hummus	22

# PUB CLASSICS

Yellow Japanese Panko Crumbed 300g Chicken Breast Schnitzel

29

Includes your choice of two sides & sauce:

## Sides

Garden salad (gf)  
Fries  
Seasonal vegetables (gf)  
Creamy mash (gf)  
Honey miso glazed carrots  
with toasted sesame

## Sauces

Green peppercorn  
Mushroom & thyme  
Diane  
Truffle dijon mustard (gf)

## Gravy

Smoked onion butter (gf)  
Béarnaise (gf)

## Top your schnitzel

### Parmigiana

Double smoked ham, Napolitano sauce, mozzarella cheese

6

### Boscaiola

Bacon, mushroom & creamy garlic sauce

7

### Aegean

Grilled eggplant, artichokes, tomato passata, mozzarella, olives, feta cheese

7

### The Frenchman

Truffle mornay sauce, caramelised onion, mozzarella, goats cheese

8

### Meat Lovers

Pepperoni, double smoked ham, cabanossi, passata, mozzarella, smokey BBQ

8

### Seafood Basket

Salt and pepper squid, battered fish, grilled prawns, seared scallops  
served with chips, salad & tartare

46

### Grilled Chicken Boscaiola

Crispy chat potatoes, broccolini, creamy mushroom & bacon sauce

33

### Twice Cooked Chermoula Spiced Lamb Rump 350g

Served with lemon garlic sauce, crispy fried potato, Greek salad, pita bread

44

# FROM THE PADDOCK

300g Wagyu Rump 120 days, Northern Australia, mb3+	40
400g Rib Eye True North, Black Angus, grain fed, mb2+	59
300g Scotch Fillet Grain fed, Bravo Platinum, mb3+	52

Includes your choice of two sides & sauce:

## Sides

Garden salad (gf/df)  
Fries  
Honey miso glazed carrots  
with toasted sesame  
Seasonal vegetables (gf)  
Creamy mash (gf)  
Fried rosemary potatoes (v/gf/df)

## Sauces

Green peppercorn  
Mushroom & thyme  
Diane  
Béarnaise (gf)  
Smoked onion butter  
Gravy (gf)  
Truffle mustard

## Top your steak

Salt & pepper squid	8
Grilled bacon & eggs	8
Grilled prawns & béarnaise sauce	9

# FROM THE GARDEN

Ancient Grain (vg/gf/df) 22  
Quinoa, buckwheat, barley, confit cherry tomato, roasted Spanish onion, spinach smoked eggplant, toasted pepitas, lemon vinaigrette

Healthy Living (vg/gf/df) 22  
Maple roasted sweet potato, beetroot, chickpeas, heirloom tomato, baby gem lettuce, rocket, toasted cashews, tahini & lime dressing

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

## Top your salad

Grilled chicken 6  
Grilled prawns 8  
Avocado 4  
Smoked salmon 6



## Sides

Bowl of fries house blend seasoning & lime aioli (v)	8
Fried potatoes with rosemary salt (v/df)	9
Honey miso glazed carrots with toasted sesame seeds (df)	9
Seasoned potato wedges served with sweet chilli & sour cream	12
Seasonal vegetables with lemon olive oil (gf)	9
Garden salad (gf/df)	8

## Kids Menu

Fish & chips	15
Chicken schnitzel & chips	15
Linguine Napolitana	15
Ham & pineapple pizza	15

## Something Sweet

Coconut Panna Cotta	16
Macerated lychee & mango, toasted milk, lime sorbet	
Chocolate Lava Fondant	16
Chocolate cake with molten centre, served with vanilla bean ice cream & berry compote	
Select Gelato Trio	16
Tuile biscuit	

# WINES

## Sparkling Wine & Champagne

		S	L	B
Hilltops, Southern NSW	<b>Twelve Signs Sparkling Brut</b>	11		39
Prosecco, Australia	<b>Madfish Prosecco</b>	13		57
Yarra Valley, VIC	<b>Chandon NV</b>			65
France	<b>Marchand &amp; Burch Brut Blanc NV</b>			88
Champagne, France	<b>Mumm Cordon Rouge Champagne Brut NV</b>			120
Champagne, France	<b>Bollinger Cuvee NV</b>			179
Champagne, France	<b>Dom Perignon 2013</b>			499

## Whites

Hilltops, Southern NSW	<b>Twelve Signs Sauvignon Blanc</b>	9	14	39
Marlborough, NZ	<b>Clearwater Cove Sauvignon Blanc</b>	12	16	48
NSW / ACT Region	<b>Lock &amp; Key Riesling</b>	13	17	51
Hilltops, Southern NSW	<b>Twelve Signs Chardonnay</b>	9	14	39
McLaren Vale, SA	<b>d'Arenberg Olive Grove Chardonnay</b>	12	16	48
Langhorne Creek, SA	<b>Checkerboard Pinot Gris</b>	11	15	42
King Valley, VIC	<b>Santa D'Sas Pinot Grigio</b>	13	17	51
Hunter Vineyards, NSW	<b>Tyrrell's Hunter Valley Semillon</b>	13	17	51
Shoalhaven, NSW	<b>Coolangatta Estate Verdelho</b>			56
Italy	<b>Fontana Reale Nanà Falanghina del Sannio</b>			55
France	<b>Rigal Vin Orange Gros Manseng</b>			52
Rhone Valley, France	<b>Paul Jaboulet Aine Cotes Du Rhone Parallele 45 Blanc 2019</b>			72

## Rosé & Moscato

		S	L	B
Tumbarumba, NSW	Twelve Signs Rose	9	14	39
Barossa, SA	Mark Bulman Grenache Rose	13	17	51
Great Southern, WA	Puppet Master Moscato	12	16	48

## Reds

Hunter Valley, NSW	Tyrrell's Old Winery Pinot Noir	10	14	40
Hawkes Bay, NZ	Trinity Hill Pinot Noir	14	18	54
Orange, NSW	Printhie Mountain Range Merlot	12	16	48
Canberra District, ACT	Four Winds Sangiovese			66
Hunter Valley, NSW	Moore's Creek Shiraz	10	14	40
McLaren Vale, SA	d'Arenberg The Love Grass Shiraz			58
Barossa, SA	Peter Lehmann Eight Songs Shiraz			89
Upper Hunter, NSW	Moore's Creek Cabernet Sauvignon	10	14	40
Margaret River, WA	Howard Park Miamup Cabernet Sauvignon			66
Coonawarra, SA	Penfolds Bin 169 Cabernet Sauvignon			449
Italy	Vinuva Nero D'Avola			52
France	La Ficelle Gamay Noir			52
Argentina	Finca El Origin Reserva Malbec			55
Burgundy, France	Louis Latour Marsannay Rouge Burgundy (Pinot Noir)			88

## After Dinner

Rutherglen, VIC	Morris of Rutherglen Classic Tawny (500ml)	45
Barossa, SA	Peter Lehmann Botrytis Semillon (375ml)	56

# COCKTAILS

## Waterfront Tavern x Grey Goose

### Handcrafted Signatures

\$25

#### The Flying Goose

*Grey Goose vodka, lychee, butterfly pea, fresh citrus & cane syrup topped with Fever Tree lemonade*

#### 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 & cold drip coffee with a ruby vanilla foam dusted with real Cherry Ripe pieces*

### Classic Interpretations

\$23

#### Caramelised Peach Caipiroska

*Grey Goose vodka with Crème De Peche, cane syrup, fresh rosemary & caramelized peaches*

#### Strawberry Infused French Martini

*Grey Goose vodka with strawberry, Chambord & fresh pineapple juice with fresh florals*

#### Watermelon & Basil Cosmopolitan

*Grey Goose vodka with orange liqueur, citrus & cranberry juice with preserved orange & fresh basil*

*Our innovative approach to our specialty cocktail menu represents the most unique experience our region has to offer*

## Elevated Gin & Tonic Selection by Bombay

\$21

#### Bombay Premier Cru

*dehydrated lemon & coconut injection topped with Fever Tree premium tonic water served in a copa glass*

#### Bombay Presse (G&T)

*cardamom, fresh lemon slices & Fever Tree premium tonic water served in a copa glass*

#### Bombay Sapphire

*juniper berries, fresh mint, limes & butterfly pea infusion topped with Fever Tree tonic water served in a copa glass*

*(Sample all 3 for \$55)*

### Waterfront Classics

\$22

#### Margarita

*Cazadores Blanco, triple sec, fresh lime juice, cane syrup & sea salt flake rim*

#### Cosmopolitan

*42 Below Vodka, Triple Sec, fresh lime juice, cane syrup & cranberry juice*

#### Espresso Martini

*42 Below Vodka, Kahlua, espresso*

#### Mojito

*Bacardi Carta Blanca, muddled limes & mint topped with soda*

#### Negroni

*Bombay Sapphire, Campari & sweet vermouth*

#### French Martini

*42 Below Vodka, Chambord & fresh pineapple juice*

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10% surcharge on Sunday & public holidays  
1.4% card service fee

## Waterfront Signatures

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\$23

### Aqua Kingdom (M)

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

### South of Glasgow

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

### Coast Melone (M)

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

### Sunset Express (M)

*Blood orange infused Bacardi Carta Blanca with agave nectar, hand pressed lemon juice & fresh pineapple*

### Mango Cocojito (M)

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

### Mezcal Me Daddy

*Patron silver vs Illegal Joven Mezcal, strawberry liqueur, vanilla bean extract with fresh citrus, served with candied lime & a volcano salt rim*

*(M) Can be made as a mocktail*

## Platinum Selection

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\$35

### Cuba By Night

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

### The Capaldi

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

### Biscoff Old Fashioned

*Angels Envy whiskey with Lotus Biscoff syrup & chocolate bitters served over ice with a side of Biscoff paste & Biscoff*

## El Cielo Sunset

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\$89

*The ultimate expression of luxury with Patron El Cielo, Noilly Prat vermouth & orange bitters served with edible 24k gold flakes in a Nick & Nora glass & a side of Grand Marnier cognac*



# More Ways To Order *With ClevaQ*

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 on the table. Simply select "Yes" when asked if you are dining as a group.

Orders received within 3 1/2 minutes of the first order will be grouped on the one docket.



*DRINKS*