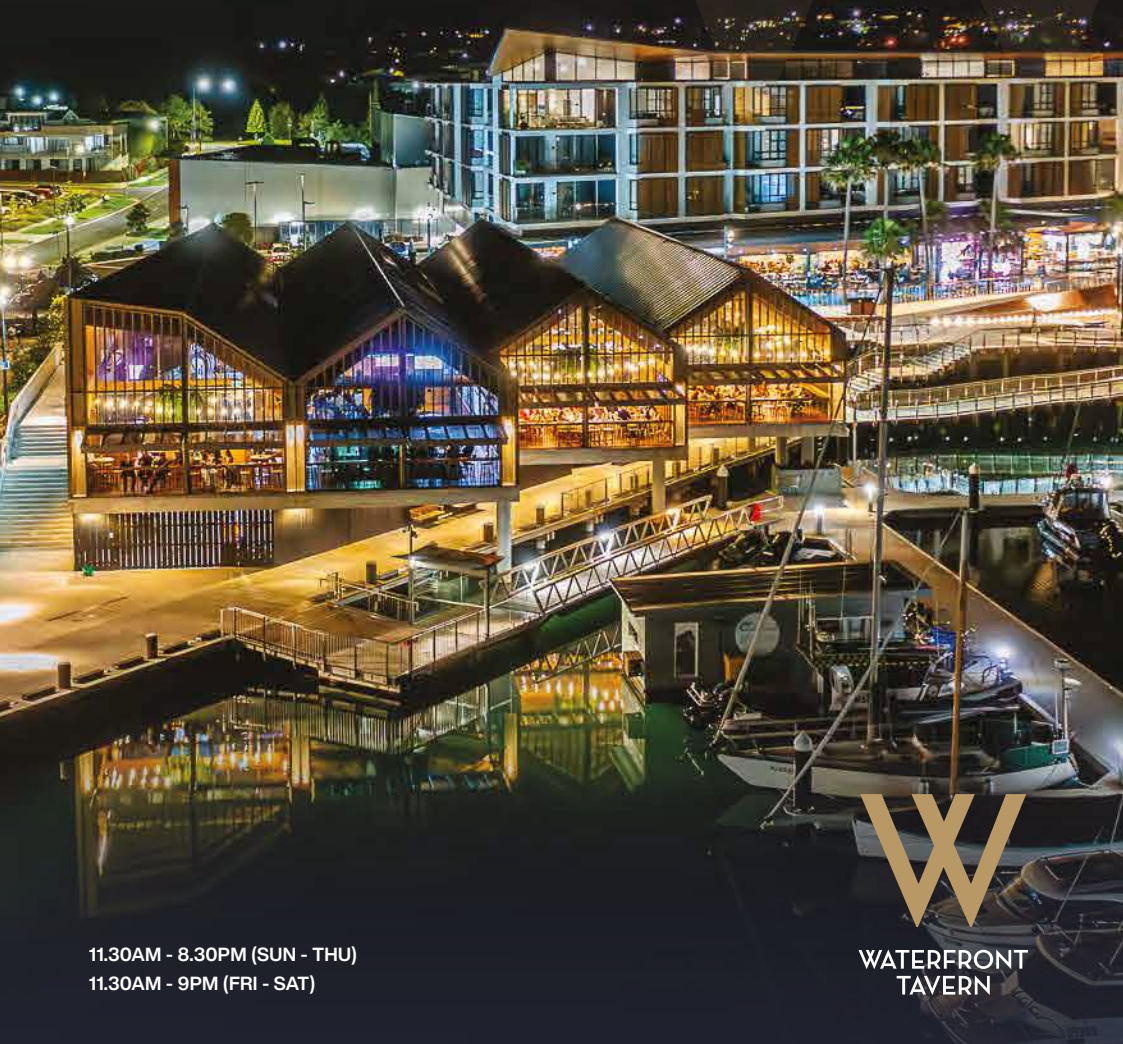


MENU



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

W
WATERFRONT
TAVERN

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.

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

Small Share Plates

Haloumi Saganaki Honey, toasted sesame, lemon (gf)	19
BBQ Lamb Riblets Mango & chilli salsa (gf/df)	21
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 Whiting Fillet (df) Fries, garden salad, house made tartare sauce & lemon	29
Orecchiette of Prawns Prawns, zucchini, red onion, broccoli, tomato & chilli butter sauce shaved parmesan, rocket	38
Crispy Skin Barramundi or Salmon (df) Mild coconut curry sauce, steamed Asian greens, pumpkin pickled papaya, grilled flat bread	39
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	198
Lobster Mornay Chips, garden salad, house dressing & lemon	half 45 / full 72

ARTISAN PIZZAS

Margherita (v) Cherry tomatoes, Napolitana sauce, melted mozzarella & picked basil	23
Surf & Turf Hickory smoked brisket, garlic prawn, mozzarella, red onion tomato base, hollandaise	27
Pepperoni Bocconcini, mozzarella & fresh basil	24
Capricciosa Confit artichoke, chicken, olives, cherry tomato, mushroom, burrata tomato sugo, chilli oil	26
El Matador Confit chorizo, sofrito sauce, mozzarella, honey	25
Harissa Pumpkin (v) Harissa roasted pumpkin, capsicum, red onion, black olives, feta chilli tomato base	24
Gluten free bases available	5

BURGERS *(All burgers served with fries)*

Classic Cheeseburger Chargrilled Angus beef patty, cheddar, dill pickles, house relish, burger sauce	24
Add extra pattie	6
Tavern Chicken Club Grilled marinated chicken, crispy bacon, fried egg, lettuce, tomato aioli, avocado	25
Chicken Schnitzel Burger Panko crumbed chicken, panache lettuce, aioli	22
Buddha Burger (v) Plant based patty, lettuce, tomato, red onion, aioli, pickles	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 6
Double smoked ham, Napolitano sauce, mozzarella cheese

Boscaiola 7
Bacon, mushroom & creamy garlic sauce

Oscar 9
grilled prawn, avocado, bearnaise sauce

Three Little Piggy's 8
Pepperoni, double smoked ham, cabanossi, passata, mozzarella
smokey BBQ

Seafood Basket (df) 46
Salt and pepper squid, battered fish, grilled prawns, seared scallops
served with chips, salad & tartare

Grilled Chicken Boscaiola 33
Crispy chat potatoes, broccolini, creamy mushroom & bacon sauce

Lamb Ragù 34
Slow cooked lamb shoulder, rigatoni, tomato sugo, pangrattato
chilli, parmesan

BBQ Pork Ribs (df, gf) 52
Smokey BBQ glaze served with seasoned potato wedges, cabbage
& apple slaw, buttered corn

FROM THE PADDOCK

300g Rump Black Angus, grain fed true north, MB2+	39
400g Rib Eye Grass fed Southern Rangers MB4+	59
300g Scotch Fillet Black Angus, grain fed, bravo platinum MB2+	52
300g Marinated Lamb Souvlaki Skewers Herbs, garlic, lemon, tzatziki	43

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

Fried eggs	5
Salt & pepper squid	6
Grilled bacon	5
Grilled prawns & béarnaise sauce	8

FROM THE GARDEN

Apple Orchard (v, gf, vgo) Baby spinach, granny smith apple, dried cranberries, red onion, toasted walnuts, pickled celery, feta, honey seeded mustard dressing	19
The Gardener (vgn, gf) Caramelised onion & eggplant caviar, charred broccoli, cherry tomatoes, shaved cured fennel, black beans, herb & lemon dressing	19.5
Seaside (v, gf, vgo) Compressed watermelon, feta cucumber, rocket, roasted pistachio avocado, black rice, agave & lime dressing	20
Classic Caesar Baby cos, crispy bacon, soft boiled egg, shaved parmesan, croutons, house made Caesar dressing	22

Top your salad

Grilled chicken	6
Grilled prawns	8
Avocado	4
Hot smoked salmon	6
Grilled haloumi	5

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 sweet potato fries 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
Pasta Napolitana	15
Ham & tomato pizza	15

Something Sweet

Coconut Panna Cotta	16
Macerated lychee & mango, toasted milk, lime sorbet	
Chocolate 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
Australian - Zero Ale	Mindful Wines Zero Alcohol Sparkling Cuvee			35
Hilltops, Southern NSW	Twelve Signs Sparkling Brut	12		39
Prosecco, Australia	Madfish Prosecco	14		57
Yarra Valley, VIC	Chandon NV			65
France	Marchand & Burch Brut Blanc NV			88
Champagne, France	Veuve Cliquot NV			140
Champagne, France	Bollinger Cuvee NV			199
Champagne, France	Dom Perignon 2013			525

Whites

Hilltops, Southern NSW	Twelve Signs Sauvignon Blanc	9	14	39
Marlborough, NZ	Clearwater Cove Sauvignon Blanc	12	16	48
NSW / ACT Region	Lock & Key Riesling	13	17	51
Hilltops, Southern NSW	Twelve Signs Chardonnay	9	14	39
McLaren Vale, SA	d'Arenberg Olive Grove Chardonnay	12	16	48
Langhorne Creek, SA	Kingston Pinot Gris	11	15	42
King Valley, VIC	Villa Fresco Pinot Grigio	13	17	51
Hunter Vineyards, NSW	Tyrrell's Hunter Valley Semillon	13	17	51
Shoalhaven, NSW	Coolangatta Estate Verdelho			56
Italy	Fontana Reale Nanà Falanghina del Sannio			47
France	Rigal Vin Orange Gros Manseng			46
Hunter Valley, NSW	Neil McGuigan Tier One Chardonnay			59
Rhone Valley, France	Paul Jaboulet Aine Cotes Du Rhone Parallele 45 Blanc 2019			58

Rosé & Moscato

		S	L	B
Tumbarumba, NSW	Twelve Signs Rose	9	14	39
Barossa, SA	Mark Bulman Grenache Rose	14	18	54
Great Southern, WA	Madfish 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	56
Orange, NSW	Printhie Mountain Range Merlot	13	17	51
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			95
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			469
Italy	Vinuva Nero D'Avola			49
France	La Ficelle Gamay Noir			47
Argentina	Finca El Origin Reserva Malbec			55
Burgundy, France	Louis Latour Marsannay Rouge Burgundy (Pinot Noir)			68

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

\$26

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 & watermelon liqueur, cranberry juice served with preserved orange & fresh basil

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

Shared Carafes

\$58

French Mermaid

Grey Goose Vodka, watermelon liqueur with fresh lychees & seasonal fruits topped with citrus soda

Diamond Rose

Grey Goose Vodka, Strawberry Liqueur, vanilla bean extract with fresh raspberries and lime topped with citrus soda

Goose Royale

Grey Goose Vodka, Blue Curaco with Monin coconut, agave with orange slices and rosemary topped with citrus soda

All shared carafes serves 3

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

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

G & T Tree

Sample all 3 elevated Gin & Tonics with a signature Gin & Tonic tree served straight to your table \$57

Waterfront Classics

\$22

Margarita

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

Espresso Martini

42 Below Vodka, Kahlua, espresso

Negroni

Bombay Sapphire, Campari & sweet vermouth

Cosmopolitan

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

Mojito

Bacardi Carta Blanca, muddled limes & mint topped with soda

French Martini

42 Below Vodka, Chambord & fresh pineapple juice

Waterfront Signatures

\$23

Aqua Kingdom (M)

Bombay Sapphire with kaffir lime leaf, guava liqueur & fresh raspberries topped with prosecco & 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 and candied lime float

Mango Cocojito (M)

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

South of Glasgow

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

Sunset Express (M)

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

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

\$35

Cuba By Night

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

Biscoff Old Fashioned

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

The Capaldi

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

Bespoke by Patrón

El Cielo Sunset

\$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

El Cielo Signature Serve

\$35

Experience the unique flavours of Patrón El Cielo served over ice with cresh citrus

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

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

