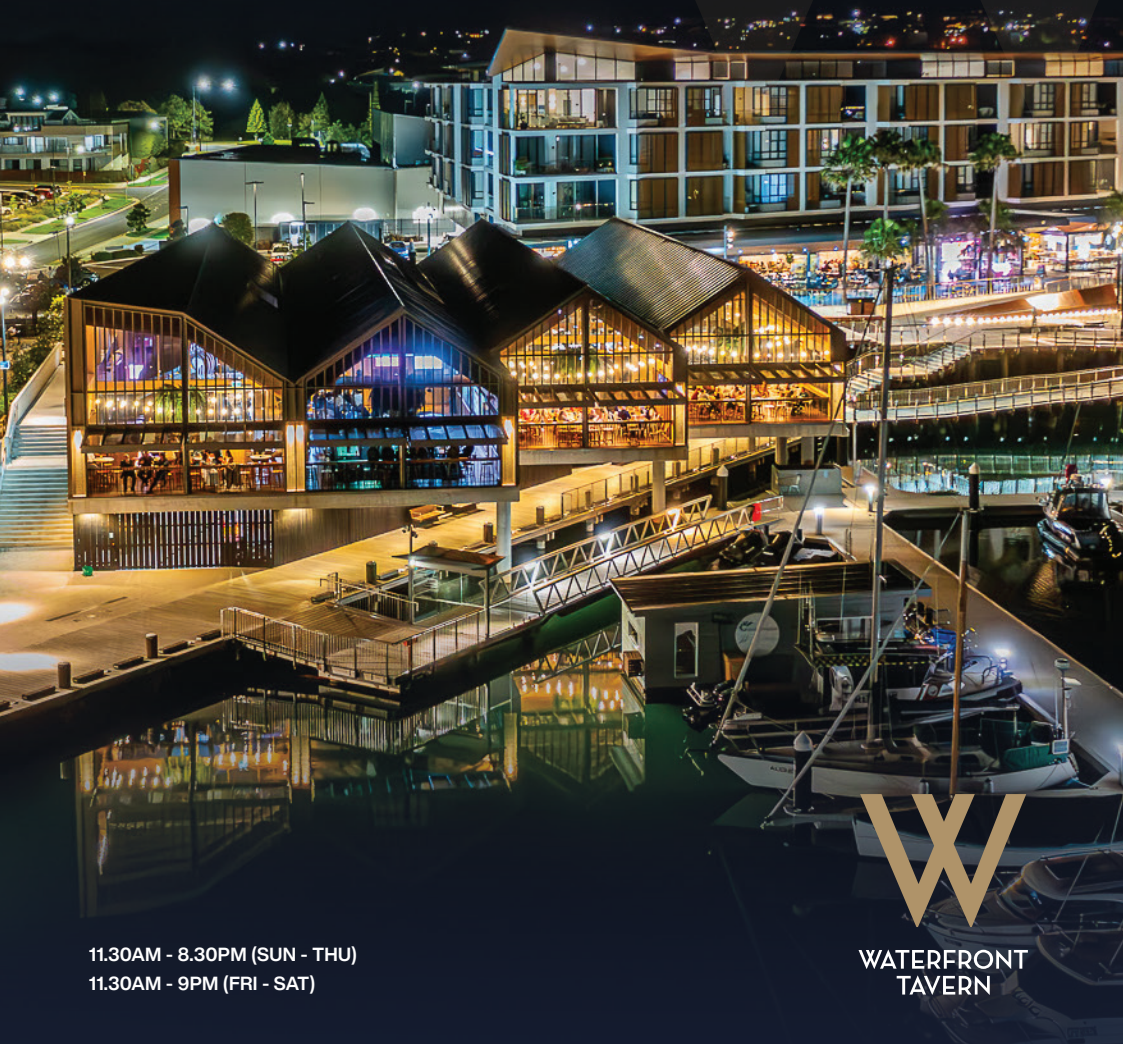


MENU



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 | 15 |
| Whipped garlic butter, extra virgin olive oil & almond dukkha | |
| Aglio Pizza | 18 |
| Roasted garlic, mozzarella, oregano | |
| Tomato Basil Bruschetta | 15 |
| With caramelized balsamic vinegar & olive oil (v) | |

Small Share Plates

| | |
|---|----|
| Haloumi Saganaki | 19 |
| Honey, toasted sesame, lemon (gf/v) | |
| Chargrilled Lamb Riblets | 21 |
| Green apple remoulade, sweet & sour glaze | |
| Salt & Pepper Squid | 17 |
| Shallots, chilli, garlic & lime aioli (gf/df) | |
| Mezze Platter for Two | 46 |
| Marinated olives, chargrilled mushrooms, artichoke hearts, roasted peppers, gtrio of dips, cured meats, artisan cheese & grilled pita bread | |

COLD SEAFOOD & SASHIMI BAR

| | |
|--|------------------------|
| Oysters | |
| Select market fresh oysters shucked in their prime | |
| Eschalot mignonette (gf) | 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, homemade cocktail sauce, fresh lemon (df/gf) | |
| Prawn Plate | 26 |
| Fresh tiger prawns (8), cocktail sauce | |
| Cold Seafood Platter for Two | 75 |
| Selection of fresh market seafood, assorted condiments | |
| Tuna Sashimi | 28 |
| Kingfish Sashimi | 28 |
| Salmon Sashimi | 26 |
| With your choice of yuzu & jalapeno, ginger soy or green coconut curry | |
| Sashimi Sampler | 38 |
| Indulge in a trio including buttery salmon to melt-in-your-mouth tuna & king fish each paired with a unique dressing | |

OCEAN TO TABLE

| | |
|---|-------------------|
| Dill Battered Whiting Fillets Fries, garden salad, house made tartare sauce & lemon (df) | 29 |
| Orecchiette of Prawns Prawns, zucchini, red onion, broccoli, tomato & chilli butter sauce shaved parmesan, rocket | 38 |
| Crispy Skin Barramundi Mild coconut curry sauce, steamed Asian greens, pumpkin pickled papaya, steamed rice (df) | 39 |
| BBQ Butterflied Rainbow Trout Crispy fried potato, roasted fierretto, brussel sprouts, caramelized onion butter | 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, fries, garden salad, lemon, condiments | 198 |
| Lobster Mornay Fries, garden salad, house dressing & lemon | half 45 / full 72 |

ARTISAN PIZZAS

| | |
|---|----------------------|
| Margherita (v) Cherry tomatoes, Napolitana sauce, melted mozzarella, fresh 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, bocconcini, tomato sugo, chilli oil | 26 |
| El Matador Confit chorizo, sofrito sauce, mozzarella, black olives, honey | 25 |
| Harissa Pumpkin Harissa roasted pumpkin, capsicum, red onion, black olives, feta chilli tomato base (v) | 24 |
| All pizzas have dfo/gfo options | |
| Gluten free base +5 | Dairy free cheese +4 |

BURGERS (All burgers served with fries)

| | |
|---|----|
| Classic Cheeseburger Chargrilled Angus beef patty, cheddar, dill pickles, house made relish, burger sauce | 26 |
| Korean Fried Chicken Burger Gochujang mayo, kimchee, lettuce, picked daikon | 25 |
| Chicken Schnitzel Burger Panko crumbed chicken, panache lettuce, aioli | 23 |
| Buddha Burger Plant based patty, lettuce, tomato, red onion, aioli, pickles (v) | 22 |

PUB CLASSICS

Japanese Panko Crumbed Chicken Breast Schnitzel 300g

29

Includes your choice of two sides & sauce:

Sides

Garden salad (gf/df)

Fries (gf)

Seasonal vegetables (gf)

Creamy mash (gf)

Honey miso glazed carrots
with toasted sesame

Fried rosemary potatoes (v/gf/df)

Sauces

Green Peppercorn

Mushroom & thyme

Diane

Truffle dijon mustard (gf)

Gravy

Smoked onion butter (gf)

Béarnaise (gf)

Schnitzel Toppers

Parmigiana

Double smoked ham, Napolitano sauce, mozzarella cheese

6

Boscaiola

Bacon, mushroom & creamy garlic sauce

7

Oscar

Grilled prawns, avocado, bearnaise sauce

9

Three Little Piggy's

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

8

Seafood Basket

Salt and pepper squid, battered fish, grilled prawns, seared scallops,
fries, salad, tartare (df)

46

Grilled Chicken Boscaiola

Crispy chat potatoes, broccolini, creamy mushroom & bacon sauce (gf)

33

Slow Cooked Lamb Shank Tagine

Pearl couscous, charred Japanese pumpkin, feta, olive, dates,
preserved lemon

42

FROM THE Paddock

| | |
|--|----|
| 250g Rump Black Angus, grain fed true north, Mb2+ | 39 |
| 250g New York Steak Black Angus, grain fed Riverina, Mb3+ | 44 |
| 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 (gf)
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 (gf)
Gravy (gf)
Truffle dijon mustard

Steak Toppers

| | |
|---------------------------------|---|
| Fried eggs (2) | 7 |
| Salt & pepper squid | 6 |
| Grilled prawns, béarnaise sauce | 8 |

FROM THE GARDEN

| | |
|--|----|
| Apple Orchard | 20 |
| Baby spinach, granny smith apples, dried cranberries, red onion, toasted cashews, pickled celery, feta, honey seeded mustard dressing (v/vgo/gf) | |
| The Gardener | 21 |
| Smoked eggplant, red onion, charred broccoli, cherry tomatoes, shaved cured fennel, rocket, herb & lemon dressing, grilled pita (vg/df/gfo) | |
| Mexican Bowl | 21 |
| Avocado, lettuce, sweet potato, brown rice, black beans, tomato, sweet corn, queso fresco, green goddess dressing, grilled tortillas (gfo/v) | |
| Classic Caesar | 22 |
| Baby cos, crispy bacon, soft boiled egg, shaved parmesan, croutons, house made Caesar dressing | |

Salad Toppers

| | |
|-------------------|---|
| Grilled chicken | 6 |
| Grilled prawns | 8 |
| Avocado | 4 |
| Hot smoked salmon | 6 |
| Grilled halloumi | 5 |

Sides

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

Kids Menu

| | |
|---------------------------|----|
| Fish & fries | 15 |
| Chicken schnitzel & fries | 15 |
| Pasta Napolitana | 15 |
| Ham & tomato pizza | 15 |

Something Sweet

| | |
|--|----|
| Burnt Basque Cheesecake | 16 |
| Spiced poached pear, white chocolate crumble | |
| Chocolate Fondant | 16 |
| Chocolate cake with molten centre, vanilla bean ice cream, berry compote | |
| Select Gelato Trio | 16 |
| Tuile biscuit | |



Sparkling Wine & Champagne

| | | S | L | B |
|------------------------|--------------------------------------|----|---|-----|
| Hilltops, Southern NSW | Victoria Park Sparkling Brut | 12 | | 39 |
| Prosecco, Australia | Redbank Elevage King Valley Prosecco | 14 | | 57 |
| Yarra Valley, VIC | Chandon NV | | | 70 |
| France | Marchand & Burch Brut Blanc NV | | | 88 |
| Champagne, France | Veuve Clicquot NV | | | 145 |
| Champagne, France | Bollinger Cuvee NV | | | 220 |
| Champagne, France | Dom Perignon 2013 | | | 585 |

Whites

| | | | | |
|------------------------|--------------------------------------|----|----|----|
| Hilltops, Southern NSW | Tyrrell's Old Winery Sauvignon Blanc | 10 | 14 | 40 |
| Marlborough, NZ | Clearwater Cove Sauvignon Blanc | 12 | 16 | 48 |
| NSW / ACT Region | Stump Jump Riesling | 13 | 17 | 51 |
| Hilltops, Southern NSW | Moores Creek Chardonnay | 10 | 14 | 40 |
| McLaren Vale, SA | d'Arenberg Olive Grove Chardonnay | 12 | 16 | 48 |
| Margaret River, WA | West Cape Howe Windy Hill Chardonnay | | | 59 |
| 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 |
| Langhorne Creek, SA | Potts' Catch Verdelho | | | 56 |

Rosé & Moscato

| | S | L | B |
|--------------------|----|----|----|
| Adelaide Hills, SA | 10 | 14 | 40 |
| Barossa, SA | 14 | 18 | 58 |
| Great Southern, WA | 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 | 12 | 16 | 52 |
| McLaren Vale, SA | Primo Estate IL Briccone Sangiovese Blend | | | 66 |
| Hunter Valley, NSW | Moores 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 |
| 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

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 Curacao with Monin coconut, agave with orange slices and rosemary topped with citrus soda

All shared carafes serves 3

Waterfront Classics

\$22

Margarita

Patrón Silver 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

