

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

## Small Share Plates

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

# 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

<b>Dill Battered Whiting Fillets</b> Fries, garden salad, house made tartare sauce & lemon (df)	29
<b>Orecchiette of Prawns</b> Prawns, zucchini, red onion, broccoli, tomato & chilli butter sauce shaved parmesan, rocket	38
<b>Crispy Skin Barramundi</b> Mild coconut curry sauce, steamed Asian greens, pumpkin pickled papaya, steamed rice (df)	39
<b>BBQ Butterflied Rainbow Trout</b> Crispy fried potato, roasted fierretto, brussel sprouts, caramelized onion butter	38
<b>Waterfront Seafood Harvest Platter</b> 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
<b>Lobster Mornay</b> 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	



# WINES

## 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

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*gf - gluten free v - vegetarian vg - vegan  
df - dairy free gfo - gluten free option  
vgo - vegan option available*

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

## Rosé & Moscato

		S	L	B
Adelaide Hills, SA	Counterpoint Rose (Tempranillo)	10	14	40
Barossa, SA	Mark Bulman Grenache Rose	14	18	58
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	12	16	52
McLaren Vale, SA	Primo Estate IL Briccone Sangiovese Blend			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
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 Curaco 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*



