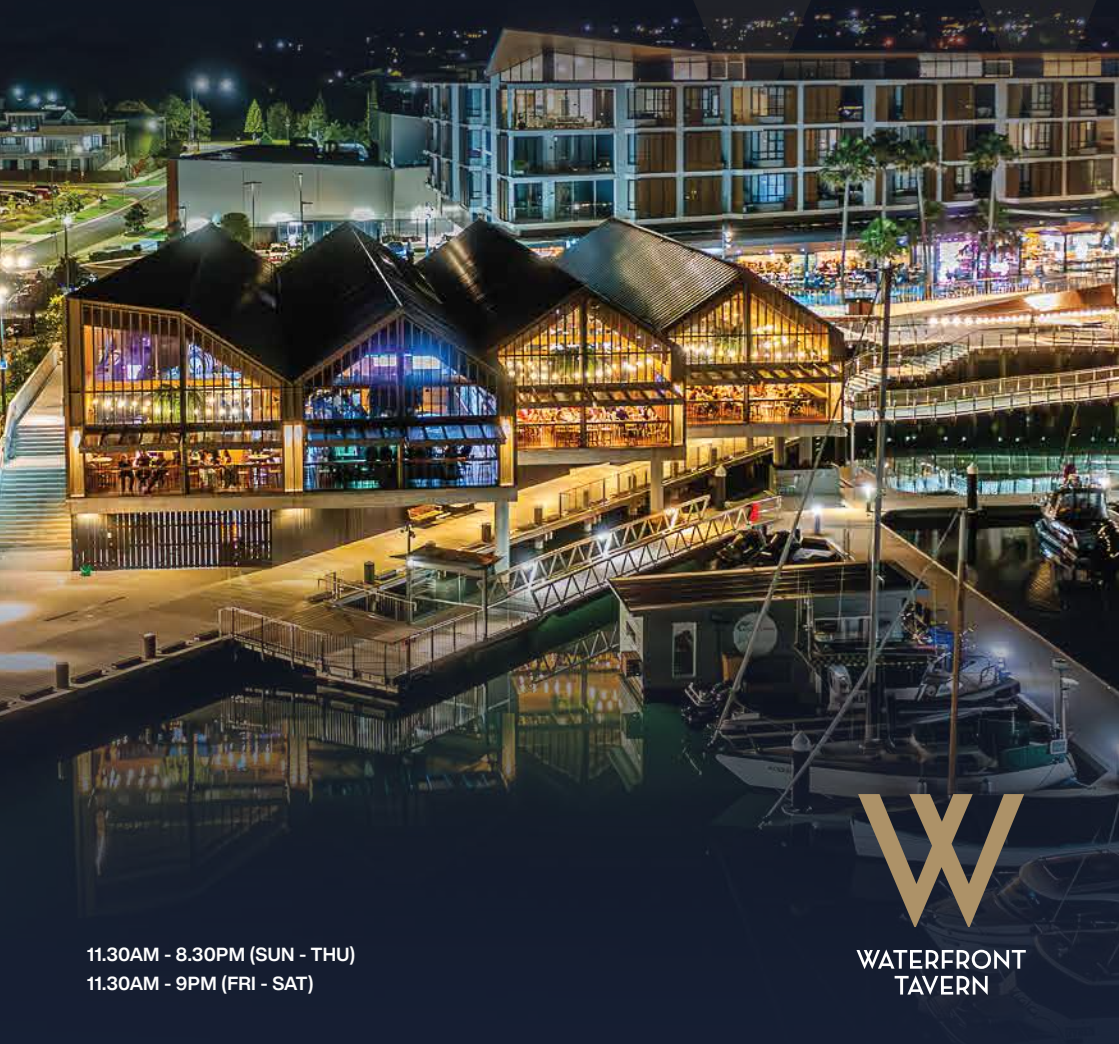


MENU



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.

Dietary Codes

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

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

TO START

Breads

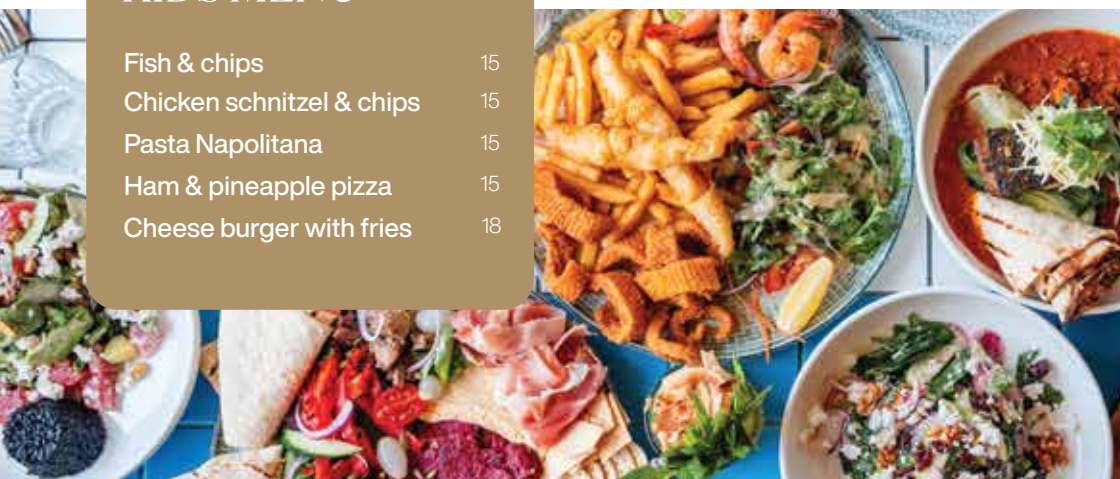
Warm Cob Loaf (v)	15
<i>Whipped garlic butter, extra virgin olive oil & almond dukkha</i>	
Aglio Pizza (v)	18
<i>Roasted garlic, mozzarella, oregano</i>	
Bruschetta of Tomato & Roasted Peppers (v)	16
<i>Marinated feta, garlic pana de casa, aged balsamic</i>	
Vegan Lahme a Bijan (vg/gfo)	21
<i>Plant based mince, extra virgin oil, lemon</i>	

Small Share Plates

Haloumi Saganaki (gf/v)	19
<i>Honey, toasted sesame, lemon</i>	
Chargrilled Lamb Riblets (df/gf)	21
<i>Green apple, remoulade, sweet & sour glaze</i>	
Salt & Pepper Squid (gf/df)	19
<i>Shallots, chilli, garlic & lime aioli</i>	
Half Shell Scallop's Thermidor (6)	30
<i>Baked in a mustard cream sauce, toasted garlic crumbs</i>	
Mezze Platter for Two	52
<i>Marinated olives, chargrilled mushrooms, artichoke hearts, roasted peppers, trio of dips, cured meats, artisan cheese & grilled pita bread</i>	

KIDS MENU

Fish & chips	15
Chicken schnitzel & chips	15
Pasta Napolitana	15
Ham & pineapple pizza	15
Cheese burger with fries	18





COLD SEAFOOD BAR

Oysters	
Eschalot mignonette or watermelon & lime granita (gf)	1/2 doz. 35 doz. 58
Kilpatrick (gf)	1/2 doz. 39 doz. 62
Prawn Plate (gf/df)	26
<i>Fresh tiger prawns (8) cocktail sauce</i>	
Classic Prawn Cocktail (gf/df)	32
<i>Tiger prawns, avocado, lettuce, tomato, red onion, Mary Rose sauce</i>	
Cold Seafood Platter for Two (gf/df)	79
<i>Selection of fresh market seafood, assorted condiments</i>	
Local Market Fish Ceviche (changes daily) (gf/df)	27
<i>Avocado, lime, chilli & coconut dressing, coriander, sesame quinoa cracker</i>	
Sashimi Sampler (gf/df)	42
<i>Indulge in a trio including buttery salmon to melt-in-your-mouth tuna & scallop each paired with a unique dressing</i>	
Tuna Sashimi 28 Scallop Sashimi 28 Salmon Sashimi 26	
<i>With your choice of yuzu & jalapeno, ginger soy or green coconut curry</i>	

OCEAN TO TABLE

Dill Battered Whiting Fillets (df)	29
<i>Fries, garden salad, house made tartare sauce, lemon</i>	
Fettuccini of Wood Smoked Salmon	32
<i>Caper, olive, salsa rosa, chilli oil, parmesan, rocket</i>	
Stir Fried Prawns in X.O Butter	38
<i>Egg noodles, crispy shallots, sesame</i>	
Crispy Skin Barramundi (gf)	39
<i>Creamed corn & leeks, broccolini, green beans, puffed grain crumble</i>	
BBQ Butterfly Rainbow Trout	41
<i>Crispy fried potato, roasted cauliflower, figs, caramelized onion butter</i>	
W.A Lobster Mornay	half 48 / full 79
<i>Fries, garden salad, lemon</i>	
Waterfront Seafood Harvest Platter	230
<i>Whole W.A Lobster mornay, salt & pepper squid, battered fish, scallop Thermidor (6), oyster Kilpatrick (6), cooked tiger prawns, natural oysters (6) market sashimi, Balmain bugs. Served with fries, salad & assorted condiments</i>	





BURGERS *(All burgers served with fries)*

Truffle Merchant

27

Wagyu beef patty, Swiss cheese, red onion, grilled mushrooms, sweet pickles, truffle aioli

The Surf & Turf

30

Chargrilled Wagyu beef patty, crispy soft-shell crab, coleslaw, chilli jam, aioli

Hot Honey Fried Chicken Burger

26

Lettuce, tomato, sweet & spicy pickles, sour cream mayo

Chicken Schnitzel Burger

24

Panko crumbed chicken, panache lettuce, aioli

Fun-Guy (vg/gf)

24

Plant based mushroom patty, rocket, tomato, beetroot relish, vegan aioli

ARTISAN PIZZAS

Margherita (v)

24

Cherry tomatoes, Napolitana sauce, melted mozzarella, picked basil

Meat Lovers

29

Hickory smoked brisket, shaved ham, pepperoni, cabanossi, chorizo, mozzarella, BBQ base

Pepperoni

25

Bocconcini, mozzarella, fresh basil

Peri Peri Chicken & Prawn

27

Roasted capsicum, red onion, tomato base, mozzarella, peri peri mayo

Calabrese (v)

26

Njudua, Napolitana base, fior de late, honey, ricotta (spicy)

Quattro Fromage (v)

26

Blue cheese, mozzarella, parmesan, bocconcini, creme fraiche base, rosemary





PUB CLASSICS

30

Japanese Panko Crumbed Chicken Breast Schnitzel 300g
Includes your choice of two sides & sauce:

Schnitzel Toppers

- Parmigiana:** Double smoked ham, Napolitana sauce, mozzarella cheese 7
- Boscaiola:** Bacon, mushroom & creamy garlic sauce 8
- Oscar:** Grilled prawns, avocado, bearnaise sauce 9
- El Matador:** Smoked chorizo, confit peppers, mozzarella, honey 8
- Ala Holstein:** Fried eggs, caper anchovy butter 8

Sides

- Garden salad (gf/df)
- Fries (df)
- Seasonal vegetables (gf)
- Creamy mash (gf)

Sauces

- Green peppercorn
- Mushroom & thyme
- Diane
- Béarnaise (gf)
- Café de Paris butter
- Gravy

Salt & Pepper Squid (gf/df)

Fries, garden salad, lime aioli

28

Seafood Basket (df)

Salt and pepper squid, battered fish, grilled prawns, scallops, fries, salad, tartare

46

Grilled Chicken Boscaiola (gf)

Crispy chat potatoes, broccolini, creamy mushroom & bacon sauce

36

Lamb Shoulder Ragù

House made rigatoni, tomato sugo, parmesan, pangrattato

36

12hr Slow Cooked Beef Cheek (gf)

Creamy mash, green beans, horseradish jus

42

SIDES

- Garden salad (gf/df) 8
- Bowl of fries, house blend seasoning & lime aioli (v/gf) 8
- Green beans with roasted sesame dressing (gf) 9
- Seasonal vegetables with lemon olive oil (gf) 10
- Truffle parmesan fried potatoes (gf/v) 12





FROM THE PADDOCK

250g Rump	39
<i>Black Angus, grain fed True North, Mb2+</i>	
300g Scotch Fillet	52
<i>Black Angus, grain fed, Bravo Platinum Mb2+</i>	
400g Wagyu T-bone	62
<i>Riverina MBS3+</i>	
300g Marinated Lamb Souvlaki Skewers	43
<i>Herbs, garlic, lemon, tzatziki</i>	
Includes your choice of two sides & sauce	

Steak Toppers

Fried eggs	6
Prawns & bearnaise	9
Salt & pepper squid	8
Grilled bacon	7

Sides

Garden salad (gf/df)
Fries (df)
Seasonal vegetables (gf)
Creamy mash (gf)

Sauces

Green peppercorn
Mushroom & thyme
Diane
Béarnaise (gf)
Café de Paris butter
Gravy

FROM THE GARDEN

Acropolis (v/vgo)	23
<i>Compressed watermelon, feta, rocket, pistachio, avocado, cucumber, black barley, lemon olive oil dressing</i>	
Crispy Falafel (df)	24
<i>Kale and chickpea falafels, lettuce, heirloom tomato, cucumber, red radish, onion beetroot puree, pomegranate dressing</i>	
Mexican Bowl (gfo)	24
<i>Avocado, lettuce, sweet potato, brown rice, black beans, tomato, sweet corn, queso fresco, green goddess, grilled flat bread</i>	
Classic Caesar	24
<i>Baby cos, crispy bacon, soft boiled egg, shaved parmesan, croutons, house made Caesar dressing</i>	

Salad Toppers

Grilled chicken 6 | Grilled prawns 8 | Avocado 4 | Smoked salmon 6 | Grilled halloumi 5

SOMETHING SWEET

Burnt Basque Cheesecake	16
<i>Spiced poached pear, white chocolate crumble</i>	
Chocolate Fondant	16
<i>Chocolate cake with molten centre, vanilla bean ice cream, berry compote</i>	
Select Gelato Trio (gfo)	16
<i>Tuile biscuit</i>	





**WATERFRONT
TAVERN**