

DOCKSIDE DINING

By the Waterfront Tavern



Smalls

Oysters + Scallops
Eschalot mignonette (gf)
1/2 doz. \$39 doz. \$62

Kilpatrick (gf)
1/2 doz. \$43 doz. \$66

Baked half shell scallop's thermidor (6)
\$36

Prawn Plate \$29
Fresh tiger prawns (8), cocktail sauce

Classic Prawn Cocktail \$36
Tiger prawns, avocado, lettuce, tomato,
red onion, Mary rose sauce



Platters

Sashimi Sampler \$48
Indulge in a trio including buttery salmon
to melt-in-your-mouth tuna & scallop each
paired with a unique dressing

Mezze Platter for Two \$69
Marinated olives, chargrilled mushrooms,
artichoke hearts, roasted peppers, trio of
dips, cured meats, artisan cheese & grilled
pita bread

Cold Seafood Platter for Two \$89
Selection of fresh market seafood,
assorted condiments

Waterfront Seafood Harvest Platter \$250
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 and
assorted condiments

Sips

Chandon	\$75
Veuve Clicquot NV	\$150
Bollinger Cuvee	\$230
Dom Pérignon 2013	\$595
Penfolds Bin 169 Cabernet Sauvignon	\$479





Artisan Pizzas

Margherita (v) \$27

Cherry tomatoes, Napolitana sauce, melted mozzarella, picked basil

Meat Lovers \$32

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

Pepperoni \$29

Bocconcini, mozzarella & fresh basil

Peri Peri Chicken and Prawn \$32

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

Calabrese \$29

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

Quattro Fromage \$29

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

Enjoy effortless dining from the comfort of your home - simply order online and we'll have your freshly prepared meal ready for collection at the Waterfront Tavern's host desk.

Scan here
to order



@waterfronttavernshellcove

