

MENU



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

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

Please Note... Food Allergens

We love looking after our guests, but our busy kitchen uses all major allergens, and we can't guarantee allergen-free food.

**10% surcharge on Sunday & 15% on public holidays
1.4% card service fee**

Kitchen Hours

**11am - 9pm
7 days**

TO START

Breads

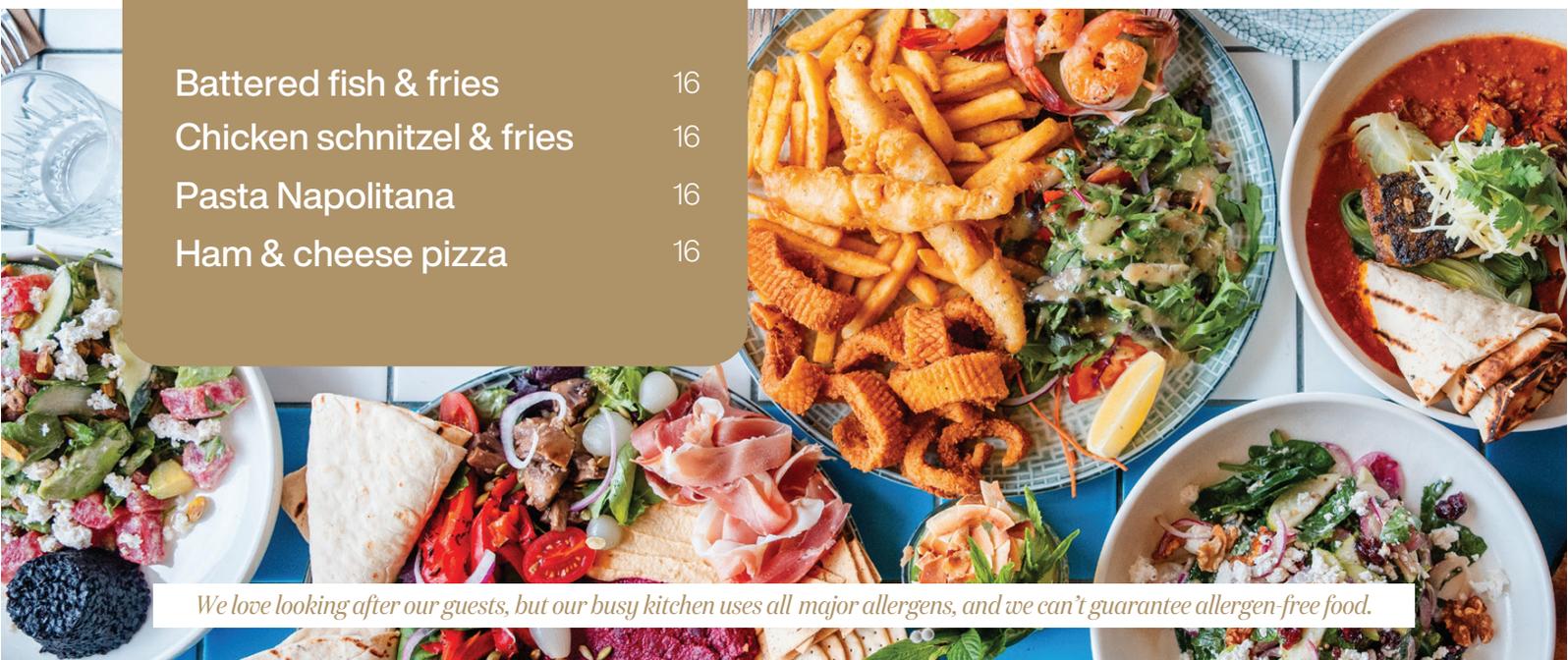
Baked Cob Loaf (v)	15
<i>Confit garlic butter, parmesan</i>	
Aglio Pizza (v)	18
<i>Roasted garlic, mozzarella, oregano</i>	
Heirloom Tomato and Stracciatella Flatbread (v)	18
<i>Aged balsamic, extra virgin olive oil, basil</i>	

Small Share Plates

Halloumi Saganaki (gf/v)	19
<i>Honey, toasted sesame, lemon</i>	
Chargrilled Lamb Riblets (df/gf)	21
<i>Mango, chilli salsa</i>	
Salt & Pepper Squid (gf/df)	19
<i>Shallots, garlic & lime aioli</i>	
BBQ Split King Prawns (d)	36
<i>Wasabi butter, sweet pickled radish</i>	
Twice Cooked Pork Belly Bites (gf)	18
<i>Tamarind & palm sugar glaze, sriracha</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

Battered fish & fries	16
Chicken schnitzel & fries	16
Pasta Napolitana	16
Ham & cheese pizza	16



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COLD SEAFOOD BAR

Oysters

Eschalot mignonette (gf)

1/2 doz. 35 doz. 58

Kilpatrick (gf)

1/2 doz. 39 doz. 62

Prawn Plate

Fresh tiger prawns (8) cocktail sauce

26

Bluefin Tuna Carpaccio (gf)

Truffle emulsion, parmesan, rocket, lemon dressing

25

Cold Seafood Platter for Two (gf/df)

Tiger prawns, Balmain bugs, oysters, smoked salmon, scallop crudo

85

Local Market Fish Ceviche (changes daily) (gf/df)

Avocado, lime, chilli & coconut dressing, wakame, sesame quinoa cracker

27

Sashimi Tasting Plate (gf)

A selection of three market sashimi served with assorted sauces and condiments

42

OCEAN TO TABLE

Dill Battered Whiting Fillets (df)

Fries, garden salad, house made tartare sauce, lemon

29

Balmain Bug Squid Ink Linguine

Garlic & chilli cream sauce, cherry tomato, parmesan, rocket

34

Stir Fried Prawns in X.O Butter

Singapore egg noodles, crispy shallots, red peppers, sesame

38

BBQ Butterfly Rainbow Trout

Crispy fried potato, roasted cauliflower, figs, caramelized onion butter

41

W.A Lobster Mornay

Fries, garden salad, lemon

half 48 / full 79

Waterfront Seafood Harvest Platter

Whole W.A Lobster mornay, salt & pepper squid, grilled king prawns, battered fish, oyster Kilpatrick (6), cooked tiger prawns, natural oysters (6), market sashimi, smoked salmon.

230

Served with fries, salad & assorted condiments



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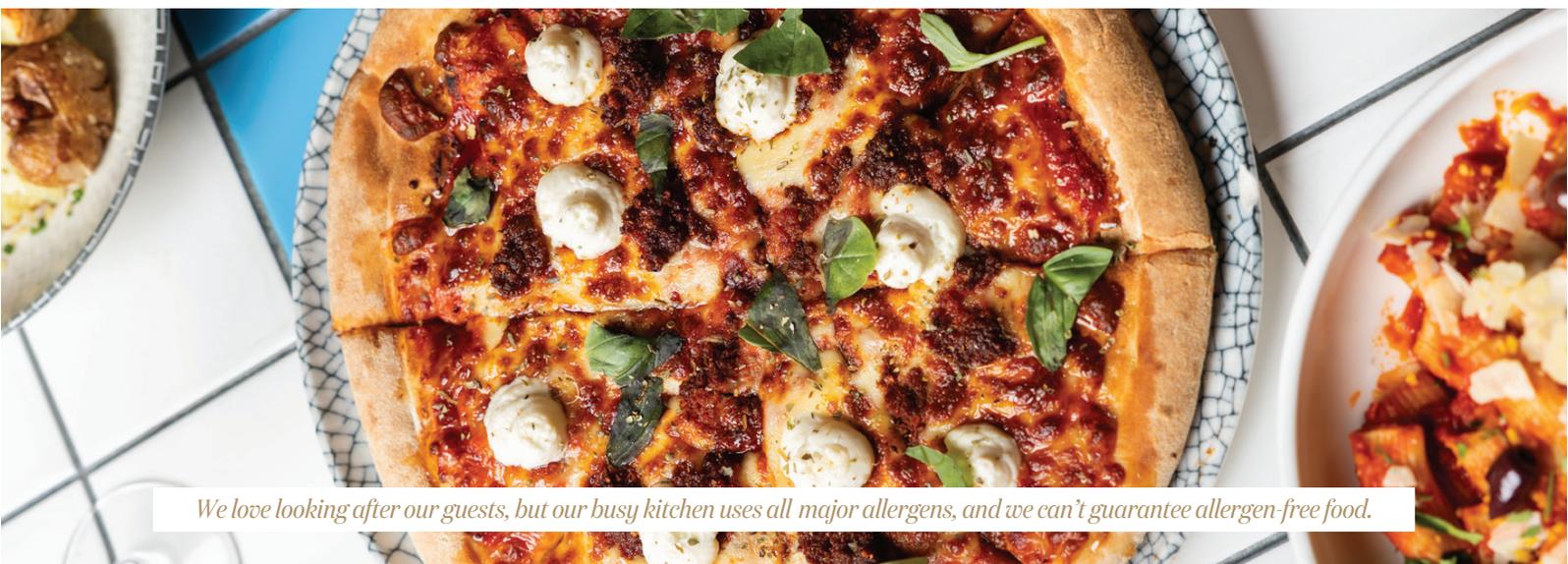
BURGERS *(All burgers served with fries)*

- Tavern Special (gfo)** 25
Wagyu beef patty, cheddar cheese, onion, sweet pickles, iceberg lettuce, house made burger sauce
Extra pattie +6
- Southern Fried Chicken Club (gfo)** 26
Buttermilk fried chicken, bacon, fried egg, lettuce, tomato, smoked chipotle sauce
- BBQ Brisket (gfo)** 29
Slow cooked smoked brisket, coleslaw, smoky maple BBQ sauce, soft potato roll
- Buddha Burger (vg / gfo)** 22
Butternut pumpkin patty, rocket, tomato, vegan aioli, beetroot relish
Gluten free bun +3

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
- Chipotle Chicken & Prawn** 27
Roasted capsicum, red onion, tomato base, mozzarella, chipotle mayo
- Capricciosa** 26
Tomato, shaved ham, artichokes, olives, mozzarella
- Four Cheese (v)** 26
Gorgonzola, mozzarella, taleggio, scamorza, tomato base

Gluten free base +5



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PUB CLASSICS

29

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
- BBQ: Streaky bacon, smoky BBQ sauce, scamorza, cabanossi chipotle mayo 8
- Oscar: Grilled prawns, avocado, bearnaise sauce 9
- El Matador: Smoked chorizo, confit peppers, mozzarella, honey 8
- Greco Roman (n): Pesto, semidried tomato, feta 7

Sides

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

Sauces

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

Hot Seafood Plate (df)

Crispy soft-shell crab, battered fish, garlic prawns, scallops, fries, salad, tartare (df)

48

Caribbean Lamb Shank Curry (gf/n/df)

Mild coconut curry sauce, pickled papaya, steamed greens, jasmine rice

42

Grilled Barramundi Fillet (gf/n)

Truffled creamed sweet corn & leeks, broccolini, puffed grain & hazelnut crumble

39

Grilled Chicken Boscaiola (gf)

Crispy chat potato, broccolini, creamy mushroom & bacon sauce

36

12hr Slow Cooked Beef Cheek (gf)

Served with garlic butter crushed kiplers, green beans, caramelized onion jus

44

SIDES

- Garden salad (gf/df) 8
- Bowl of fries, house blend seasoning & lime aioli (v/gf) 9
- Green beans with roasted sesame dressing (gf) 9
- Seasonal vegetables with garlic butter (gf) 10
- Truffle parmesan fried potatoes, truffle aioli 12
- Sweet potato fries, sweet chilli & sour cream (gf) 12



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FROM THE PADDOCK

250g Rump	39
<i>Black Angus, grain fed Grainge Silver MSA, Mb2+</i>	
300g Scotch Fillet	52
<i>Black Angus, Riverina MSA Mb2+</i>	
400g Rib Eye Cutlet	58
<i>Southern Prime</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	10
Salt & pepper squid	8
Grilled bacon	7

Sides

Garden salad (gf/df)
Fries (gf)
Green beans with roasted sesame dressing
Seasonal vegetables (gf)
Creamy mash (gf)

Sauces

Truffle mustard
Mushroom & thyme Diane
Béarnaise (gf)
Café de Paris butter Gravy

FROM THE GARDEN

Acropolis (v/gf/vgo)	23
<i>Compressed watermelon, feta cheese, rocket, pistachio, avocado, cucumber, black rice, lemon olive oil dressing</i>	
Mexican Bowl (v/gfo/vgo)	24
<i>Avocado, lettuce, sweet potato, brown rice, black beans, tomato, sweet corn, queso fresco, green goddess, grilled pita</i>	
Classic Caesar	24
<i>Baby cos, crispy bacon, soft boiled egg, shaved parmesan, croutons, house made Caesar dressing</i>	

Salad Toppers

Grilled chicken 7 Fresh tiger prawns 8 Avocado 4 Smoked salmon 7
Buffalo mozzarella 8 Kale & chickpea falafels 7 (gf)

SOMETHING SWEET

Housemade Pistachio Tiramisu (n)	18
New York Style Cheesecake	18
<i>Vanilla bean ice cream, berry compote</i>	
Select Gelato Trio (gf)	18
<i>Tuile biscuit</i>	



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