

MENU



WATERFRONT
TAVERN



More Ways To Order With ClevaQ

From the comfort of your seat tap or scan the QR code 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

Seafood Codes

A - Australian
M - Mixed
I - Imported

Please Note... Food Allergens

Please inform your waiter of any allergens or dietary requirements and we will do our best to accommodate. Waterfront tavern cannot guarantee that any dish will be free from traces of allergens.

10% surcharge on Sunday & 15% on public holidays

1.4% card service fee

Kitchen Hours

11am - 9pm

7 days

SMALL PLATES

Warm Cob Loaf (v)	16
<i>House made dukkha, extra virgin olive oil, harissa butter</i>	
Heirloom Tomato and Stracciatella Flatbread (v)	19
<i>Aged balsamic, extra virgin olive oil, basil</i>	
Grilled Halloumi (gf/v)	22
<i>Thyme infused honey, figs, toasted seed crumble</i>	
Salt and Pepper Squid (df/l)	19
<i>Shallots, garlic, lime aioli</i>	
BBQ Swordfish Skewers (A)	24
<i>Gochujang glaze, kimchi, cucumber pickles</i>	
Slow Cooked Baharat Spiced Lamb Shoulder (gfo)	24
<i>Smoked labneh, pinenuts, pomegranate, grilled pita bread</i>	
Charcuterie Tasting Plate (gfo)	36
<i>Jamon serrano, mortadella, salami, pickles, condiments, relish</i>	

COLD SEAFOOD BAR

Pacific Oysters		
<i>Eschalot mignonette (gf)</i>	1/2 doz. 35	doz. 58
<i>Kilpatrick (gf)</i>	1/2 doz. 39	doz. 62
<i>Thermador, toasted garlic breadcrumbs</i>	1/2 doz. 39	doz. 62
Yellowfin Tuna Tataki (gf/A)		26
<i>Ginger & shallot dressing, pickled jalapenos, peanut sesame crumble, wasabi cream</i>		
Tiger Prawn & Crab Tian (gf/df/M)		28
<i>Avocado, persimmon, avruga caviar, yuzu emulsion, rice cracker</i>		
Prawn Plate (gf/A)		27
<i>Fresh tiger prawns (8) cocktail sauce</i>		
Cold Seafood Platter for Two (gf/df/A)		80
<i>Pacific oysters, tiger prawns, Morten Bay bugs, smoked salmon, served with sauces & condiments</i>		
Sashimi Tasting Plate (gf/A)		42
<i>Yellowfin tuna, yuzu & jalapeno, wakame Petuna Atlantic salmon, ginger soy dressing, pickled daikon, Spencer Gulf kingfish with green curry dressing</i>		



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FROM THE GRILL

Includes your choice of two sides & sauce

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 T-bone	58
<i>Pinnacle MB2+</i>	
300g Marinated Lamb Souvlaki Skewers	43
<i>Herbs, garlic, lemon, tzatziki</i>	

Sides

Garden salad (gf/df)
 Fries (gf)
 Seasonal vegetables (gf)
 Creamy mash (gf)
 Honey miso glazed carrots
 with toasted sesame

Sauces

Mushroom & thyme (gf)
 Diane (gf)
 Béarnaise (gf)
 Gravy (gf)
 Cafe de Paris butter (gf)
 Peppercorn (gf)

Steak Toppers

Fried eggs 6
 Popcorn cauliflower
 truffle bearnaise sauce (gf) 8
 Battered prawns with
 hot honey butter (l) 12
 Salt & pepper squid (l) 8

TO SHARE

Chargrilled 800g Rib Rye Cutlet Delmonico	140
<i>Truffle parmesan fries, charred broccolini, Cafe De Paris butter, beef jus</i>	
Waterfront Seafood Harvest Platter (M)	250
<i>Whole W.A Lobster mornay, salt & pepper squid, battered fish, oyster Kilpatrick (6), cooked tiger prawns, natural oysters (6) market sashimi, smoked salmon. Served with fries, salad & assorted condiments</i>	



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MAINS

Panko Crumbed Chicken Breast Schnitzel 250g 29
Includes your choice of two sides & sauce

Make it a Parm 35
Smoked ham, Napolitano sauce, mozzarella cheese

Sides

Garden salad (gf/df) | Fries (v/gf)
 Seasonal vegetables (gf) | Creamy mash (gf)
 Honey miso glazed carrots

Sauces

Mushroom & thyme (gf) | Diane (gf)
 Béarnaise (gf) | Gravy (gf)
 Peppercorn (gf) | Cafe de Paris butter (gf)

Aglio e olio of Scallop, Prawn & Squid (M) 38
Fresh angel hair pasta, tomato, garlic, chilli, white wine & extra-virgin olive oil

Salt & Pepper Squid (df/l) 28
Fries, garden salad, house made aioli

Dill Battered New Zealand Whiting Fillets (df/l) 29
Fries, garden salad, house made tartare sauce, lemon

Grilled Barramundi or Salmon (gf/A) 40
Braised black lentils, Brussels sprouts, roasted pumpkin, smoked garlic butter

W.A Lobster Mornay (l) Half 49/ Full 79
Fries, garden salad, lemon

Half Chargrilled Harissa Chicken (gfo) 36
Skordalia, fried potatoes, house made harissa, pickles, coleslaw, grilled pita

Lamb Shank Curry (gf/n/df) 42
Mild coconut curry sauce, pickled papaya, steamed greens, jasmine rice

SIDES

Garden salad (gf/df) 8
 Bowl of fries, house blend seasoning & lime aioli (v/gf) 9
 Seasonal vegetables with garlic butter (gf) 10
 Creamy mash (gf) 12
 Honey miso glazed carrots with toasted sesame 12



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BURGERS *(All burgers served with fries)*

Truffle (gfo) <i>Wagyu beef patty, Swiss cheese, portobella mushroom, dill pickles, onion, truffle mayo</i>	26
Double Cheeseburger (gfo) <i>Two wagyu beef patties, cheese, burger sauce, sweet & spicy pickles, house made tomato relish</i>	30
Panko Crumbed Schnitzel Burger (gfo) <i>Coleslaw, dijonaise, Swiss cheese, mushroom Diane cream sauce</i>	25
Falafel Burger (v)/gfo) <i>Lettuce, tomato, house made aioli, beetroot relish</i> <i>Gluten free bun +3</i>	24

ARTISAN PIZZAS

Aglione (v) <i>Confit garlic, mozzarella, oregano</i>	18
Margherita (v) <i>Cherry tomatoes, Napolitana sauce, melted mozzarella, picked basil</i>	24
Hawaiian <i>Roasted pineapple, double smoked ham, mozzarella, Napolitana sauce</i>	24
Reef & Beef (l) <i>Hickory smoked brisket, garlic prawns, red onion, capsicum, mozzarella, hollandaise sauce</i>	30
Pepperoni <i>Bocconcini, mozzarella, picked basil</i>	25
Chicken Capricciosa <i>Seasoned roasted chicken, mushroom, artichoke, olives, mozzarella, parmesan, chilli oil</i>	27
Quattro Funghi (v) <i>Wild mushroom ragout, mozzarella, goats' cheese, truffle oil</i> <i>Gluten free base +4</i>	28

SALADS

Roasted Sweet Potato (gfo/vg/df) <i>Rocket, roasted sweet potato, chickpeas, heirloom tomato, cucumber, radish, chipotle hummus, grilled pita</i>	24
Apple & Feta (gfo/v/vgo) <i>Baby spinach, pickled celery, marinated feta, cranberries, green apple, roasted walnuts, seeded mustard dressing</i>	22
Classic Caesar <i>Baby cos, crispy bacon, soft boiled egg, shaved parmesan, croutons, house made Caesar dressing</i>	22

Salad Toppers

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

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KIDS MENU

Battered Fish & Fries (I)	16
Chicken Schnitzel & Fries	16
Cheese Pizza	16
Cheeseburger & Fries	18

DESSERTS

White Chocolate & Matcha Brownie <i>White fudge sauce, Chantilly cream</i>	18
New York Style Cheesecake <i>Vanilla bean ice cream, berry compote</i>	18
Lemon & Lime Curd Tart <i>Dark chocolate sorbet</i>	18

Thank you for dining with us

We look forward to welcoming you back soon

