

MENU





Order with CleVaQ

Scan the QR code to order your food and drinks, and we'll deliver everything straight to your table. Prefer to order in person? Our friendly team will be happy to help at any of our bars.

Once you've placed your order, please remain at your original table so our team can easily find you when your food is ready. Dining as a group? We recommend everyone orders using the QR code at the table. Simply select "Yes" when asked if you're dining as a group. Orders placed within 3½ minutes of the first order will be grouped together on the one docket.

Kitchen Hours

11am - 9pm
7 days

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.

Surcharges - 10% on Sunday, 15% on public holidays,

SMALL PLATES

Warm Cob Loaf (v)	16
<i>House made dukkha, extra virgin olive oil, cultured butter</i>	
Heirloom Tomato & Stracciatella Flatbread (v)	18
<i>Aged balsamic, extra virgin olive oil, basil</i>	
Sweet Potato Wedges (v)	12
<i>Sour cream, sweet chilli</i>	
Grilled Halloumi (gf/v)	22
<i>Thyme infused honey, figs, toasted seed & sesame crumble</i>	
Salt & Pepper Squid (df/l)	19
<i>Shallots, garlic & lime aioli</i>	
Indonesian Fried Chicken Riblets (df)	20
<i>Peanut sauce, pickles, coriander</i>	
Slow Cooked Baharat Spiced Lamb Shoulder (gfo)	24
<i>Labneh, pinenuts, pomegranate dressing, pita bread</i>	
Charcuterie Tasting Plate (gfo)	35
<i>Jamon serrano, mortadella, salami, pickles, condiments, relish</i>	

SEAFOOD

Waterfront Signature Seafood Platter (M)	230
<i>Whole W.A Lobster mornay, salt & pepper squid, battered fish, oyster Kilpatrick (6), cooked tiger prawns (8), natural oysters (6) market sashimi, smoked salmon. Served with fries, salad & assorted condiments</i>	
Pacific Oysters (A)	
<i>Eschalot mignonette</i> (gf)	½ doz. 35 doz. 58
<i>Kilpatrick</i> (gf)	½ doz. 39 doz. 62
<i>Thermador, toasted garlic breadcrumbs</i>	½ doz. 39 doz. 62
Prawn Plate (gf/A)	27
<i>Fresh tiger prawns (8), cocktail sauce</i>	
Hot Smoked Salmon Rilette (gfo/A)	27
<i>Dill cultured cream, baby capers, pickled onion, Avruga caviar, toasted sourdough</i>	
Prawn Cocktail (6) (A)	28
<i>Avocado, cherry tomato, cucumber, iceberg lettuce, cocktail sauce</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>	
Cold Seafood Plate (gf/df/A)	80
<i>Pacific oysters (6), tiger prawns (8), Moreton Bay bugs (2), smoked salmon, served with sauces & condiments</i>	

SEAFOOD

Dill Battered Whiting Fillets (df/l)	29
<i>Fries, garden salad, house made tartare sauce & lemon</i>	
Salt & Pepper Squid (df/l)	28
<i>Fries, garden salad house made aioli</i>	
Seafood Linguine (M)	39
<i>Prawns, scallop, fish, little neck clams, tomato, white wine, chilli, garlic & cream sauce, shaved parmesan, rocket</i>	
Cone Bay Grilled Barramundi or Atlantic Salmon (gf/A)	42
<i>Braised Beluga lentils, Brussel sprouts, roasted pumpkin, curry butter</i>	
Lobster Mornay (l)	Half 49/ Full 78
<i>Fries, garden salad & lemon</i>	

TAVERN CLASSICS

Chicken Schnitzel	29
<i>300g Panko crumbed chicken breast schnitzel. Includes your choice of two sides & sauce</i>	
Parmigiana	35
<i>Panko crumbed chicken breast schnitzel smoked ham, Napolitano sauce, mozzarella cheese Includes your choice of sides & sauce</i>	
<i>Sides</i>	<i>Sauces</i> (all gf)
Garden salad (gf/df) Fries (gf)	Green peppercorn Gravy Café de Paris butter
Seasonal vegetables (gf) Creamy mash (gf)	Mushroom & thyme Diane Béarnaise
Tajima Wagyu Beef Bolognaise	36
<i>Bucatini, stracciatella, basil pesto</i>	
Twice Cooked Half Chargrilled Chicken	37
<i>Salt & vinegar fried potatoes, corn riblets, slaw, creamy mushroom sauce, grilled pita</i>	
Lamb Shank Curry (gf/n/df)	42
<i>Mild coconut curry sauce, pickled papaya, steamed greens, jasmine rice</i>	

SIDES

Garden salad (gf/gf)	8	Bowl of fries, lime aioli (v/gf)	10
Creamy mash (gf)	10	Seasonal vegetables with garlic butter (gf)	12



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>	
500g Rib Eye Cutlet Southern Prime	62
300g Marinated Lamb Souvlaki Skewers (gfo)	44
<i>Herbs, garlic, lemon, tzatziki, grilled pita bread</i>	

Sides

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

Sauces

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

Steak Toppers

Grilled bacon 8
Fried eggs 6
Battered prawns with
hot honey butter (l) 12
Salt & pepper squid (df/l) 8

BURGERS *(All burgers served with fries)*

Truffle Merchant	26
<i>Wagyu beef patty, Swiss cheese, portobella mushroom, dill pickles, onion, truffle mayo</i>	
Great Aussie Bite	29
<i>Wagyu beef patty, tasty cheese, betroot, fried egg, bacon, tomato, lettuce, relish, aioli</i>	
Panko Crumbed Schnitzel Burger	24
<i>Lettuce, tomato, house made aioli</i>	
Kale & Chickpea Falafel Burger (v)	23
<i>Aioli, jalapeno chutney, rocket, tomato, onion, pickles</i>	
<i>All burgers are gfo, gluten free bun +3</i>	





ARTISAN PIZZAS

Aglío (v)	18
<i>Confit garlic, mozzarella, oregano</i>	
Margherita (v)	24
<i>Cherry tomatoes, Napolitana sauce, melted mozzarella, picked basil</i>	
Hawaiian	24
<i>Roasted pineapple, double smoked ham, mozzarella, Napolitana sauce</i>	
Reef & Beef (l)	30
<i>Hickory smoked brisket, garlic prawns, red onion, capsicum, mozzarella, hollandaise sauce</i>	
Pepperoni	25
<i>Bocconcini, mozzarella & fresh basil</i>	
Chicken Capricciosa	27
<i>Seasoned roasted chicken, mushroom, artichoke, olives, mozzarella, parmesan</i>	
Quattro fungi (v)	29
<i>Wild mushroom ragout, mozzarella, goat's cheese, truffle oil</i>	
<i>Gluten free base +5</i>	

SALADS

Garden of Vegan (veg/gfo)	24
<i>Rocket, roasted sweet potato, chickpeas, heirloom tomato, cucumber, radish, chipotle hummus, grilled pita</i>	
Apple Orchard (gf)	22
<i>Baby spinach, pickled celery, marinated feta, cranberries, green apple, red onion, roasted walnuts, seeded mustard dressing</i>	
Classic Caesar	22
<i>Baby cos, crispy bacon, soft boiled egg, shaved parmesan, croutons, house made Caesar dressing</i>	

Salad Toppers

Grilled chicken 7 | Avocado 4 | Smoked salmon (A) 7 | Halloumi 8 | Crispy falafel 6

DESSERTS

White Chocolate & Matcha Brownie (n)	18
<i>White chocolate fudge sauce, Chantilly</i>	
Dark Chocolate Fondant	18
<i>Wattle seed ice cream, raspberry compote</i>	
Lemon & Lime Curd Tart	18
<i>Mascarpone ice cream</i>	

KIDS MENU

Battered Fish & Fries (l)	16
Chicken Schnitzel & Fries	16
Ham & Tomato Pizza	16
Cheeseburger & Fries	18

Thank you for dining with us

We look forward to welcoming you back soon

