

waterfront

Entrée

Smoked salmon with avocado salsa, red onion & brioche
Salt & pepper tossed Queensland prawns with coriander, garlic & lime
Tea smoked duck breast with slow roast tomato & pomegranate
Greek salad - roast olives, tomato, cucumber, feta cheese & marinated onions with herb dressing

Main

New York cut sirloin - 300g & 150 day aged Riverina premium grass fed steer
250g Northern rivers veal cutlet with potato, slow roast tomato & herb butter
Pan fried barramundi fillet with green beans, potato & olive salsa
Spinach & ricotta ravioli, roast tomato & herb sauce with basil crisps
Chicken breast stuffed with mascarpone & lemon thyme, soft polenta, wilted spinach & pan juices

Side Dishes – Additional \$9.50 Each Serve

Mixed leaf salad
Crispy fries & aioli
Green beans & almond butter

Breads – \$8.50

Australian Damper with olive oil & spiced tomato relish
Garlic & olive bread with herb butter

Dessert

Honeycomb parfait with mascerated berries & chocolate coated honeycomb
Voluptuous chocolate delight - Layers of dark chocolate brownie, chocolate ganache & milk chocolate mousse in a white chocolate cube with oreo ice cream
Vanilla bean creme brulee - baked crème with a hint of cointreau & served with biscotti
Cheese selection - local & imported cheese selection with lavosh, grissini & quince paste

2 Course - \$50.00 per person

3 Course - \$70.00 per person

Tea & freshly brewed coffee included

Waterfront Restaurant
27 Circular Quay West, The Rocks, Sydney NSW 2000
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