

waterfront

Breads

Australian dampier with olive oil & spiced tomato relish	8.5
Garlic & olive bread with herb butter	8.5

To Share

Antipasto platter for two

Prosciutto, salami, eggplant & Persian feta involtini, caramelised onion & potato frittata, arrancini, veal & sage meatballs, marinated olives & grilled vegetables	38.0
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Oysters

½ Doz Sydney Rock Oysters served chilled with lemon & shallot mignonette		
OR, hot with cured bacon & Kilpatrick dressing	½ Doz 22.0	1doz 37.0

Entrees

Shellfish bisque with crayfish, prawn & chilli tomato butter	19.5
Caesar salad & roasted chicken wrap with prosciutto, Parmesan, poached egg and white anchovy	18.5
Greek salad , roast olives, tomato, cucumber, feta cheese & marinated onions with herb dressing	14.5
Rocket, pear & Parmesan salad with balsamic dressing & crisp pancetta	17.5
Smoked salmon with avocado salsa, red onion and brioche	19.5
Crispy deep fried whitebait with parsley, aioli & lemon	18.5
Salt & pepper tossed Queensland prawns with coriander, garlic & lime	20.5

Market fresh fish from the grill

Barramundi fillet	39
Snapper fillet	39.5
Salmon cutlet	37
Catch of the day	MP
John Dory	44.0
All fish served with potato, green beans & tomato and olive salsa	

Sides

Crisp fries & aioli	8.0
Green beans & almond butter	9.5
Field mushrooms with garlic & lemon butter	9.5
Mixed leaf salad	8.0
Creamy mash potato	9.5

Conditions Apply: Buy one main course, get one of equal or lesser value free. Valid: Sunday to Friday 12.00pm – 6.30pm
NOT INCLUDED IN THE 2 FOR 1 OFFER

Head Chef: Tom Hawley

*Waterfronts seafood platter for 2 *	150.0
a succulent selection of lobster, crab, prawn, bugs, oyster, mussels, market fresh fish & smoked salmon served chilled & hot with hand cut fries, salad & tartare sauce	

Beer Battered Fish Fillets with chunky fries, lemon & house made tartare sauce	34.0
*Reef & Beef 180g grilled beef tenderloin, Queensland king prawns & calamari with chilli butter *	47.0
120gm Sirloin burger with caramelised onion, Persian feta and tomato chilli jam with hand cut fries	28.0
Grilled roast chicken breast "coq au vin style" with crushed kifier potato	37.0
Spinach & ricotta ravioli , roast tomato & herb sauce & basil crisps	31.5
Spaghetti with tiger prawns , tomato, chilli, white wine and gremolata butter	32.0

From the Grill

New York cut sirloin

300g & 150 day aged Riverina premium grass fed steer	45.0
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Eye Fillet

250g & 100 day aged private selection grain fed steer	46.0
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*All steaks served with potato, slow roasted tomato, vegemite butter & your choice of the following sauces; **red wine jus, béarnaise or three pepper sauce.***

Desserts

Sticky Date & pecan pudding with butterscotch sauce & vanilla bean gelato	14.5
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Honeycomb Parfait

honeycomb parfait with macerated berries & chocolate coated honeycomb	14.5
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Voluptuous Chocolate Delight

Layers of dark chocolate brownie, chocolate ganache & milk chocolate mousse in a white chocolate cube with oreo ice cream	14.5
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Vanilla Bean Crème Brulee

Baked crème w/ a hint of cointreau served with biscotti	14.5
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Passionfruit Trio

Layered passionfruit jelly, bavaois & fresh passionfruit with almond tuille	14.5
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Gelato & Sorbet

Assorted gelato & sorbet with biscotti	14.5
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Cheese Selection

Local & Imported cheese selection with bread and crackers	22.0
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Please advise your waiter if you are allergic to any food item.

All prices are inclusive of GST. All ingredients are not listed. No smoking. No split bills. No BYO. Entertainment Cards Accepted
\$5.50 cake charge per person.

Weekend & public holiday surcharge of \$3.50 per person.