

## to start

bread roll & butter (V)	1.5
garlic & herb bread* (V)	8.5
bowl of mixed olives* (V)	8.5
bowl of chips, aioli* (V)	8.5
sweet potato wedges* (V) spicy chilli mayo	9.5
mixed breads & hummus* (V) pita bread, grissini, crisp bread, hummus, crispy chickpeas, za'atar	14
arancini 6 pieces* (V) mushroom & pea arancini, aioli	14
salt & pepper squid* (DF) lime pepper seasoning, lemon, aioli	24
half shell scallops 6 pieces (GF) mornay sauce, parsley	24
cheese plate* (V) three cheeses, lavosh, crackers, grapes, quince paste	26
antipasto plate* prosciutto, salami, bocconcini, cheddar, pickles, artichokes, semi dried tomatoes, mix olives, crispy bread, grissini	28

## burger/roll

all served on a soft milk bun, chips

classic beef burger* cheese, lettuce, tomato, special sauce add extra beef patty & cheese	24 8
chicken burger buttermilk fried chicken, asian cabbage slaw, spicy chilli mayo add extra chicken & cheese	24 5.5
lobster & prawn roll celery, aioli, chive, lemon	26
smoky kale and quinoa burger (V) kale slaw, tomato, roasted pumpkin, tzatziki	24

## OPENING HOURS

Open 7 days

### Café

Daily from 10.30am

### Kitchen

Monday – Friday:

Lunch 11.30am–3pm & Dinner 5.30pm–9pm  
(\*Limited menu available weekdays 3pm–5.30pm)

Saturday & Sunday:

All day dining full menu 11.30am–9pm

# WATER GRILL

YOUR WATERFRONT KITCHEN

## hot & cold seafood platter for two - 135

chips, salad, condiments, lemon

### cold

sydney rock oysters, king prawns,  
seared tuna, smoked salmon

### hot

whole grilled lobster with garlic butter,  
barramundi fillet, salt & pepper squid,  
half shell scallop mornay

## pizza

gluten free base	add 5.5
garlic cheese (V) bocconcini, mozzarella, oregano	15
margherita (V) bocconcini, mozzarella, cherry tomato, basil	22
mushroom (V) mushroom, mozzarella, spinach, red onion, feta cheese, white sauce	24
pepperoni mozzarella, pepperoni, oregano	24
moroccan lamb moroccan spiced lamb, black olives, cherry tomato, jalapeno, tzatziki	26
prosciutto mozzarella, shaved parmesan, rocket, balsamic	26
prawns mozzarella, cherry tomato and chilli	28

## pasta

pumpkin gnocchi (V) roasted pumpkin, baby peas, spinach, mushroom sauce, herb croutons	25
chorizo & olive penne spanish chorizo, black olive, napolitana sauce, basil, parmesan cheese	27.5
prawn & squid linguini (DF) prawn, squid, confit cherry tomato, chilli, garlic, white wine	29.5

## seafood

sydney rock oysters* (GF) (DF) natural, lemon	half dozen 22 dozen 39.5
kilpatrick oysters (GF) (DF) bacon, worcestershire	half dozen 25 dozen 41
prawn cocktail* (DF) marie rose sauce, crisp bread, lemon	half dozen 25
watergrill fish & chips* (DF) beer battered fish, salad, tartare, lemon	29
barramundi fillet (GF) (DF) mash potato, broccoli, cherry tomato, kale, caper and herb mayo	33
salmon fillet (DF) fennel, bok choy, red curry sauce, coconut cream, crispy herb	33
cold seafood plate* (GF) (DF) sydney rock oysters, lemon, king prawns, marie rose sauce, smoked salmon, fennel, capers, seared tuna, seaweed salad	39
mixed seafood plate grilled lobster with garlic butter, beer battered fish, half shell scallop mornay, salt & pepper squid, chips, salad	49.5
meat	
buttermilk fried chicken breast asian cabbage slaw, spicy chilli mayo, chips, lemon	28.5
oven roasted chicken breast root vegetables, charred kale, za'atar, peppercorn sauce	29.5
slow cooked lamb shoulder (GF) (DF) roasted pumpkin, chickpeas, black olive, chimichurri	34
sirloin steak 250g (GF) (DF)	29.5
scotch fillet 280g (GF) (DF) mash potato, roasted vegetables, rocket, cherry truss tomato	36
add peppercorn sauce (GF)	2.5
add red wine sauce (GF) (DF)	2.5
add chimichurri (GF) (DF)	2.5

## kids meals

fish & chips, salad* (DF)	14
calamari & chips, salad* (DF)	14
crumbed chicken tender & chips, salad*	14
ham & pineapple pizza	14
penne pasta, napolitana sauce, parmesan (V)	14

## sides

mixed leaf salad (V) (GF) (DF)	8.5
steamed mixed vegetables, olive oil (V) (GF) (DF)	8.5
chips (V) (DF)	8.5
sweet potato wedges, spicy chilli mayo (V)	9.5
roasted root vegetables (V)	9.5

## salad

caesar salad baby cos, bacon, croutons, boiled egg, parmesan cheese, caesar dressing	20
pumpkin and beetroot (V) spiced cous cous, roasted pumpkin, beetroot, kale slaw, za'atar bread, feta cheese, balsamic dressing	22
smoked salmon (DF) avocado, edamame, red radish, rocket, brown rice, sesame seed, red onion, citrus vinaigrette	26
thai prawn (DF) vermicelli noodle, cucumber, pineapple, coriander, shallot, spanish onion, toasted almond, crispy onion, chilli & lime dressing	28
additions for salads	
add chicken	6
add smoked salmon	7
add prosciutto	8.5

## DESSERT BAR

See the display cabinet for a wonderful  
selection of desserts, gelatos &  
homemade biscuits.

Order a whole cake for you next occasion  
from our in-house pastry chef.

(GF) GLUTEN FREE (DF) DAIRY FREE (V) VEGETARIAN

Menu is subject to change, depending on seasonality and availability of produce.  
For any additional dietary requirements please ask one of our friendly team. Sunday & Public Holiday surcharge applies.