

## to start \*

grilled flatbread <b>VGN</b>	11
tomato pesto <b>VGN GF</b>	5
whipped ricotta, honey, young herbs <b>V GF</b>	10
san danielle prosciutto <b>GF DF</b>	13
garlic & herb bread (four pcs) <b>V</b>	10
bowl of mixed olives <b>VGN</b>	10
arancini (six pcs) <b>V</b>	16
smoked buffalo mozzarella, sun-dried tomato, aioli	
<b>oysters</b> <b>GF DF</b>	
natural, cucumber mignonette	
half dozen / dozen	31 / 60
<b>mornay oysters</b>	
white wine comté, parmesan sauce	
half dozen / dozen	34 / 66
<b>salt &amp; pepper squid</b> <b>DF</b>	26.5
lemon pepper, aioli, lemon	
<b>tuna sashimi</b> <b>DF</b>	26.5
edamame, white soy, miso, sesame emulsion, chilli oil, kewpie mayo, nori furikake	
<b>burrata</b> <b>GF V</b>	26.5
smoked tomato relish, cherry tomato, pickled walnuts, herbs	
<b>soft shell tacos</b> (two)	
pico de gallo, guacomole, pickles, coriander, slaw	
baja style battered fish <b>DF</b>	22
pulled beef <b>DF</b>	21
add extra taco	10
<b>antipasto plate</b> <b>GFA</b>	36
prosciutto, salami, la stella burrata, olives, pickled onion, crisp flat bread, grissini	
<b>burgers &amp; rolls *</b>	
all served on a soft milk bun / roll with chips	
<b>classic beef burger</b> <b>DFA</b>	26
american cheese, lettuce, tomato, secret sauce	
add extra beef patty & cheese	8
add bacon	4
<b>chicken burger</b> <b>DFA</b>	25
butter milk fried chicken, coleslaw, chilli mayo	
<b>beyond meat cheeseburger</b> <b>V DFA</b>	26
plant based patty, american cheese, lettuce, tomato, chilli jam	
<b>lobster &amp; prawn roll</b> <b>DFA</b>	28.5
lobster, prawn, aioli, dill, celery, chilli bean, cucumber, lemon	
add gluten free bun <b>VGN GF</b>	2.5
served with salad instead of chips	

# WATER GRILL

YOUR WATERFRONT KITCHEN

## seafood

<b>watergrill fish &amp; chips</b> * <b>DF</b>	32
battered fish, chips, salad, tartare, lemon	
<b>squid &amp; chips</b> * <b>DF</b>	33
salt & pepper squid, chips, salad, aioli, lemon	
<b>grilled barramundi</b> <b>DF</b>	39
smoked tomato verjus, marinated zucchini, fregola, basil, olive crumb	
<b>grilled salmon</b> <b>GF DF</b>	39
green beans, roasted pumpkin, coconut laksa, crispy shallots	
<b>cold seafood plate</b> * <b>DF</b>	60
half dozen oysters with cucumber dressing, four fresh peeled prawns with marie rose, smoked salmon, tuna sashimi	
<b>rower's plate</b>	60
grilled barramundi, salt & pepper squid, two half shell scallops with garlic butter pangrattato, chips, salad, tartare	
<b>pizza</b>	
<b>margherita pizza</b> <b>V</b>	23
mozzarella, tomato sugo, basil	
<b>garlic cheese pizza</b> <b>V</b>	24
fior di latte, garlic, mozzarella, hot honey	
<b>prawn pizza</b>	29
garlic prawns, fior di latte, tomato sugo, chilli, rocket	
<b>burrata pizza</b>	29
la stella burrata, tomato sugo, prosciutto, rocket	
<b>capricciosa pizza</b>	29
fior di latte, tomato sugo, shaved ham, mushroom, artichoke, black olives	
<b>beef &amp; caramelised onion pizza</b>	29
pulled beef, caramelised onion, fior di latte, tomato sugo, smoked mozzarella, chives	
<b>chipotle chicken pizza</b>	29
chipotle chicken, fior di latte, tomato sugo, spanish onion, roasted red peppers, hot honey	
add gluten free pizza base <b>GF</b>	6

## hot & cold seafood platter

140

### cold

half dozen oysters with cucumber dressing, four fresh peeled prawns with marie rose, smoked salmon, tuna sashimi **DF**

### hot

grilled barramundi, salt & pepper squid, four half shell scallops with garlic pangrattato, two garlic prawns

served with chips, mixed leaf salad, condiments & lemon

### add on

one piece battered fish <b>DF</b>	10
two half shell scallops	16
two garlic prawns <b>GF</b>	20

## salads \* & sides \*

<b>house chopped salad</b> <b>VGN GF</b>	24.5
mixed greens, cherry tomato, red onion, avocado, cucumber, corn, chickpeas, kohlrabi, toasted almond, aged balsamic	
add grilled chicken	7
add prawn	10
<b>tiger prawn</b> <b>GF DF</b>	32
bean vermicelli, mint, coriander, toasted coconut, beansprouts, chili, coconut & coriander dressing, fried shallots	
<b>smoked salmon</b> <b>DF</b>	29.5
rocket, shaved fennel, heirloom tomato, carta musica, caperberries, sauce gribiche	
<b>chargrilled octopus</b> <b>DF GFA</b>	30
chickpeas, chorizo crumb, crispy potato, fennel, smokey paprika, sherry dressing	
<b>roast pumpkin &amp; beetroot</b> <b>V GF DFA</b>	28
marinated onion, feta, smoked almonds, spanish onion, saba dressing	
<b>mixed leaf salad, tomato, cucumber, red onion</b> <b>VGN</b>	11
<b>chips, aioli</b> <b>V DF</b>	11
<b>potato purée</b> <b>V GF</b>	11
<b>garlic beans, smoked almonds</b> <b>V GF</b>	11

## from the grill

chips & mixed leaf salad substitute available

<b>chicken schnitzel</b> *	31
parmesan, rocket salad, chips, mushroom sauce	
<b>tuscan chicken</b> <b>GF</b>	32
new potatoes, beans, cavolo nero, tuscan cream	
<b>chermoula cauliflower steak</b> <b>VGN GF</b>	27
hummus, dutch carrots, gremolata, pomegranate reduction, soft herbs	
<b>pork cutlet</b> <b>GF</b>	39.5
native herb marinated, celeriac purée, glazed apples, braised cabbage, seeded mustard jus	
<b>sirloin steak</b> <b>GF</b>	39
sirloin steak (250g) served with potato purée & garlic beans	
<b>scotch steak</b> <b>GF</b>	46
grainy scotch steak (250g) served with potato purée & garlic beans	
<b>add on</b>	
red wine jus <b>GF V</b>	3
peppercorn sauce <b>GF V</b>	3
mushroom sauce <b>GF V</b>	3
béarnaise sauce <b>GF V</b>	3
two garlic prawns <b>GF</b>	20

## pasta

<b>seafood casarecce</b>	34
QLD prawns, blue swimmer crab, cherry tomatoes, lemon, parsley, brown butter	
<b>slow braised beef tagliatelle</b> <b>DFA</b>	33
roasted tomato sugo, aged parmesan	
add gluten free pasta <b>GF</b>	5.5
<b>buffalo ricotta &amp; saffron ravioli</b> <b>V</b>	28
basil pesto, artichokes	
<b>mascarpone &amp; spinach tortellini</b>	32
mushroom, brown butter crema, toasted pine nuts, sage	

## little grillers

<b>fish &amp; chips, salad</b> *	16
<b>calamari &amp; chips, salad</b> *	16
<b>crumbed chicken tender &amp; chips, salad</b> *	16
<b>margherita pizza</b> <b>V</b>	16
<b>casarecce, napolitana sauce, parmesan</b> <b>V</b>	16

\* Available 11:30am - 9pm daily

Saturday (7%), Sunday (10%) & Public Holiday (15%) surcharges apply

**GF** Gluten Free **GFA** Gluten Free Available **DF** Dairy Free **DFA** Dairy Free Available **V** Vegetarian **VGN** Vegan

Menu is subject to change, depending on seasonality and availability of produce. For further requirements please ask our friendly team.

# WATERGRILL

YOUR WATERFRONT KITCHEN

## coffee

flat white	5.2 / 6
cappuccino	5.2 / 6
latte	5.2 / 6
mocha	5.2 / 6
long black	5.2 / 6
hot chocolate	5.2 / 6
hot matcha	5.2 / 6
chai latte	5.2 / 6
short black	5.2
piccolo	5.2
double espresso	6
macchiato	5.2
babycino	3

## gift cards

For the perfect way to celebrate someone special or say thank you, purchase an e-giftcard available at [www.dedesgroup.com.au](http://www.dedesgroup.com.au)



## group bookings & casual events

Enquire about our fantastic group bookings and private casual event spaces [www.watergrill.com.au](http://www.watergrill.com.au)

iced chai / iced matcha	8.5
iced chocolate cream & ice-cream	8.5
iced coffee cream & ice-cream	8.5
iced mocha cream & ice-cream	8.5
iced latte milk & ice	7.5
iced long black water & ice	7.5
affogato double espresso & ice-cream	10
<i>add almond, soy, lactose free milk</i>	+ 1
<i>extra shot &amp; decaf</i>	+ 1

## dessert

Visit our display cabinet in the café for our wonderful sweet selections, home made biscuits and gelato

## celebration cakes

View and order online our range of cakes made by our inhouse, award-winning pastry chef [www.watergrill.com.au](http://www.watergrill.com.au)

## tea

english breakfast	5.5
earl grey	5.5
chamomile	5.5
green	5.5
peppermint	5.5
lemon & ginger	5.5

## opening hours

### café

monday to sunday  
open from 10:30am

### kitchen

monday to friday  
11:30am - 3pm  
5:30pm - 9pm  
\* limited menu from 3pm - 5:30pm  
saturday & sunday  
11:30am - 9pm

