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# WATER GRILL

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YOUR WATERFRONT KITCHEN

## *To Share/Start*

Salt & pepper squid- lemon, thyme, pepper crust & aioli **\$26.00**

Mezze plate -chorizo, grilled halloumi, baba ghanoush, eggplant, tomato & mozzarella arancini & pita bread **\$25.00**

Toasted garlic butter focaccia **\$9.00**

Fries with aioli 8.50

Wedges with sour cream & sweet chilli sauce **\$12.00**

Eggplant, tomato & mozzarella arancini with lime aioli (v) **\$20.50**

Warm mixed olives marinated in chilli, oregano & garlic **\$8.00**

Sydney rock oysters-natural (gf)

*half dozen \$19.50 dozen \$38.00*

Sydney rock oysters-kilpatrick

*half dozen \$22.50 dozen \$44.00*

Half shell scallops- garlic butter, breadcrumbs, herbs & parmesan **\$18.00**

## *From garden*

Chicken, avocado & fetta salad-mixed green leaves, cucumber, cherry tomatoes, Spanish onion & honey mustard dressing **\$24.00**

Thai prawn salad-green papaya, mango, carrot, fresh mint, Asian herbs, vermicelli noodles & plum, sugar chilli dressing **\$28.00**

## *From the wok/pasta*

Seafood Linguine - prawns, salmon, calamari, barramundi, mussels, chilli, baby spinach, aurora sauce & shaved parmesan cheese **\$31.00**

Spinach & ricotta tortellini -cherry tomatoes, baby spinach, aurora sauce & shaved parmesan (v) **\$24.00**

Mala chicken stir fry - Szechuan chicken, chili, Asian greens, peanuts & steamed rice **\$27.00**

## *For the vegetarian*

Roasted pumpkin & pickled beetroot salad-spanish onions, walnuts, apples & balsamic dressing (v) **\$22.50**

Fried Tofu & mixed mushroom stir fry with Asian greens & steamed rice (v) (vg) **\$22.50**

Spinach & ricotta tortellini -cherry tomatoes, baby spinach, aurora sauce & shaved parmesan (v) **\$24.00**

*Sides may change according to market availability. All main ingredients for menu items are listed.*

*Please advise your waiter of any dietary requirements or allergies.*

*To expedite service times NO variation to menu items during peak periods. All pricing inclusive of GST*

*(v) vegetarian (vg) vegan (gf) gluten free*

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YOUR WATERFRONT KITCHEN

## *From the water*

Watergrill fish & chips - beer battered fish with fries, salad & tartare sauce **\$30.50**

Dukkah crusted salmon cooked medium, with pumpkin puree, rocket, cherry tomatoes & labneh (gf) **\$32.00**

Grilled john dory with lemon-pepper crust, fries, salad & tartare sauce **\$29.00**

Grilled barramundi with mashed potato, semi dried tomatoes, black olives & caper salsa **\$32.00**

Garlic BBQ King Prawns grilled & served with steamed rice **\$36.00**

## *From paddock*

Scotch fillet grain fed angus beef- with mashed potato, grilled roma tomatoes, broccolini, crispy bacon & red wine jus (gf) **\$37.50**

Surf & turf grain fed angus beef scotch fillet served with bbq prawns, fries, salad & red wine jus **\$43.50**

Mediterranean plate- lamb souvlaki with grilled haloumi, garden salad, tzatziki and toasted pita bread **\$29.50**

Buttermilk Southern fried chicken schnitzel with fries & salad **\$27.00**

Buttermilk Southern fried chicken parmigiana with napolitana sauce, bacon, mozzarella cheese, salad & fries **\$29.00**

Aussie beef burger -beetroot, egg, pineapple, bacon, tomato, Spanish onion, lettuce, bbq sauce on brioche bun & fries **\$26.00**

## *Kids Korner*

Battered fish & chips **\$11.50**

Linguine pasta with Bolognese sauce **\$11.50**

Chicken nuggets & chips **\$11.50**

## *Kids ice cream*

Vanilla ice cream with choice of topping (chocolate, caramel or strawberry) **\$5.50**

## *Desserts*

Sticky date **\$10.00**

Creme brulee **\$10.00**

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