
WATER GRILL

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
Pappardelle pasta - slowed cooked duck ragout & parmesan cheese				\$31.00
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

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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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 confit tomatoes, crushed chats potatoes, lemon & hollandaise sauce	\$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
Chicken breast -stuffed with spinach & feta, lemon crushed chats potatoes, broccolini & tomato concasse	\$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
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Desserts

Sticky date	\$10.00
Creme brulee	\$10.00

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