

# waterfront menu

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## Entreés

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### FRESH COFFIN BAY OYSTERS

Natural \$24 - Kilpatrick \$26 - Lemon & Caviar \$32

### BLUEFIN TUNA TARTARE \$26

Marinated in ginger & sesame seed sauce, served with avocado & cucumber salsa with sriracha sauce

### ARANCINI

Crab & Parmesan \$24 - Chicken & Chorizo \$22

### LAMB KOFTA \$22

Lamb mince skewers served with homemade tzatziki and pita bread

### PAN FRIED SCALLOPS \$24

Served with carrot pureé, honey & thyme dutch carrot, watercress and crumbed walnuts

### BEETROOT & VODKA CURED SALMON SALAD \$24

House cured salmon served with rocket, shredded red cabbage, cubed beetroot and feta cheese with a honey and mustard dressing

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## Mains

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### 100 DAY GRAIN-FED PRIME PORTERHOUSE STEAK \$47

250g Porterhouse cooked to temperature served with roasted rosemary potatoes, roasted roma tomato and red wine jus.

### YELLOWTAIL KINGFISH \$42

Pan-fried kingfish served with honey roasted vegetables and a lemon caper butter.

### FISH & CHIPS \$38

Beer-battered flathead tails, served with a crunchy house salad, steak fries and homemade tartare sauce

### CHICKEN SUPREME \$40

Stuffed with lemon and herb cream cheese, served with herb roasted cocktail potatoes, pumpkin and garlic cream sauce

### LAMB SHANK \$44

Slow cooked lamb shank served with potato puree, sauteed kale and red wine jus

### RICOTTA GNOCCHI \$34

Homemade ricotta gnocchi served with forest mushroom, rocket and walnuts in a creamy pesto sauce.

### RISOTTO \$32

Beetroot & asparagus risotto garnished with crispy kale

### LINGUINI

Linguini tossed in shallots, garlic, chili and fresh parsley

Array of Seafood \$38

Chicken & Chorizo \$36

Mediterranean Vegetables \$32

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## Platters

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### SEAFOOD PLATTER

Kadaifi prawns, beetroot & vodka cured salmon, oysters, battered flathead tails, salt & pepper squid, scallops, crab & parmesan arancini, tuna tartar, served with a mediterranean mixed salad, lemon wedges, tartar sauce and mignonette

For 2 \$109

For 4 \$ 179

### CHARCUTERIE BOARD

Bresaola, prosciutto, chorizo, salami, blue cheese, bocconcini, smoked cheese, served with mediterranean mixed salad, grapes, crackers, figs & strawberries

For 2 \$89

For 4 \$149

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## Desserts/Sides

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**Chocolate Frangelico Lava Cake \$22**  
With a vanilla bean ice - cream, fresh berries and chocolate

**Crème Brûlée \$22**  
With fresh fruits and edible flowers

**Lemon Meringue \$18**  
Tarte lemon curd, swiss meringue with raspberries and chantilly cream

**Pavlova \$20**  
With fresh berries, cream and coulis

**ROSEMARY SALTED  
FRIES \$11**

**SAUTÉED  
VEGETABLES \$11**

**HOUSE SALAD \$11**

**HERB ROASTED  
POTATOES \$11**