

# WATER GRILL

— YOUR WATERFRONT KITCHEN —

## to start\*

<b>bread roll &amp; butter</b> <b>V</b>	2
<b>garlic &amp; herb bread</b> <b>V</b>	9
<b>bowl of chips, aioli</b> <b>V DF</b>	9
<b>potato wedges</b> <b>V</b> sweet chilli and sour cream	9.5
<b>bowl of mixed olives</b> <b>V GF DF</b>	10
<b>mixed breads &amp; hummus</b> <b>V</b> pita bread, grissini, crispy bread, sumac dukkah	15
<b>arancini</b> 6 pieces <b>V</b> four cheese arancini, rocket, aioli	15
<b>salmon tartare</b> avocado, fennel, chives, sesame cracker, lime	24
<b>salt &amp; pepper squid</b> <b>DF</b> lemon pepper, aioli, lemon	24
<b>half shell scallops</b> 6 pieces mornay sauce, paprika	25
<b>cheese plate</b> <b>V</b> three cheeses, lavosh, crackers, grapes, quince paste	26
<b>antipasto plate</b> prosciutto, salami, buffalo mozzarella, olives, pickled chilli's, crisp flat bread, grissini	31
add hummus dip	6
add pita bread	5
<b>pizza</b>	
<b>gluten free base</b>	add 5.5
<b>garlic cheese</b> <b>V</b> bocconcini, mozzarella, oregano	18
<b>margherita</b> <b>V</b> bocconcini, mozzarella, cherry tomato, basil	22
<b>vegetarian</b> <b>V</b> capsicum, mushroom, zucchini, red onion, olives, feta	24
add vegan cheese option	2
<b>watergrill</b> pepperoni, leg ham, pineapple, capsicum, red onion, mushroom, oregano	27
<b>lamb</b> slow cooked lamb, feta, olives, capsicum, oregano, mint yoghurt	28
<b>prosciutto</b> mozzarella, bocconcini, shaved parmesan, rocket, balsamic	28
<b>prawns</b> mozzarella, tomato, chilli, rocket	29

## HOT & COLD SEAFOOD PLATTER FOR TWO 145

chips, salad, condiments, lemon

### cold

Sydney rock oysters, king prawns,  
pickled octopus, smoked salmon

### hot

whole grilled lobster with garlic herb butter  
salmon fillet, salt & pepper squid,  
half shell scallops, mornay sauce

## seafood

<b>sydney rock oysters*</b> <b>GF DF</b> natural, mignonette dressing	half dozen 23 dozen 42
<b>kilpatrick oysters</b> <b>GF DF</b> bacon, worcestershire	half dozen 26 dozen 44
<b>watergrill fish &amp; chips*</b> <b>DF</b> beer battered fish, salad, tartare, lemon	29.5
<b>barramundi fillet</b> <b>GF</b> potato mash, broccolini, green beans, capers, lemon butter	36
<b>salmon fillet</b> <b>GF DF</b> saffron fennel, buckwheat, quinoa, swiss chard, roasted pumpkin puree	34
<b>cold seafood plate*</b> <b>DF</b> sydney rock oysters, lemon, king prawns, marie rose sauce, smoked salmon, fennel, capers, pickled octopus	39.5
<b>mixed seafood plate</b> grilled salmon fillet, half shell scallops mornay, salt & pepper squid, chips, salad	42
add half grilled lobster with garlic herb butter	29
<b>pasta</b>	
<b>chorizo penne</b> napolitana sauce, olives, artichokes, crisp basil, parmesan	28
<b>gnocchi</b> <b>GF</b> mushroom, sage, peas, parmesan, walnut and lemon gremolata	28
<b>prawn linguine</b> prawns, cherry tomatoes, rocket, lemon, garlic, butter, parsley	30

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.

# WATER GRILL

YOUR WATERFRONT KITCHEN

## burger/roll\*

all served on a soft milk bun, chips

<b>classic beef burger</b>	26
cheese, lettuce, tomato, secret sauce, pickles (gluten free available)	
add extra beef patty & cheese	8
add bacon	4
<b>chicken burger</b>	25
grilled chicken, lettuce, tomato, spicy chilli mayo, (gluten free available)	
<b>chickpea burger</b> <b>V</b>	24
chickpea and lentil patty, lettuce, tomato, chilli jam, (vegan available)	
<b>lobster &amp; prawn roll</b>	28
lobster, prawn, cocktail sauce, dill, celery, lemon, (gluten free available)	

\*gluten free bun \$2 extra, served with salad instead of chips

## meat

<b>buttermilk fried chicken breast</b>	29
cabbage slaw, spicy mayo, chips, lemon	
<b>chicken supreme</b>	30
moroccan spice, almond sultana couscous, mint yoghurt	
<b>lamb shoulder</b> <b>GF</b>	36
potato mash, roasted brussel sprouts, salsa verde, jus	
<b>sirloin steak</b> 250g	34
<b>scotch fillet</b> 250g	42
potato mash, broccolini, green beans, sweet potato crisp, (gluten free available)	
add red wine sauce <b>GF DF</b>	3
add peppercorn sauce <b>GF</b>	3
add mushroom sauce <b>GF DF</b>	3.5

## sides

mixed leaf salad, tomato, cucumber, red onion <b>V GF DF</b>	8.5
steamed mixed vegetables, olive oil <b>V GF DF</b>	8.5
chips, aioli <b>V DF</b>	9
potato wedges, sweet chilli and sour cream <b>V</b>	9.5
mashed potato <b>V GF</b>	9.5

## salad

<b>caesar</b>	21
baby cos, bacon, croutons, boiled egg, parmesan cheese, caesar dressing	
<b>prawn</b> <b>GF DF</b>	29
rice vermicelli noodles, cucumber, carrot, chilli, bean sprouts, mint coriander, roasted almond, thai dressing	
<b>beetroot</b> <b>GF V</b>	24
roasted beetroots, quinoa, rocket, orange, walnut, feta, balsamic dressing	
<b>smoked salmon</b>	26
couscous, avocado, spinach, cucumber, radish, semi dried tomato, lemon dill dressing	
<b>additions for salads</b>	
add chicken	6
add smoked salmon	7
add prosciutto	8.5

## little grillers

fish & chips, salad* <b>DF</b>	14
calamari & chips, salad* <b>DF</b>	14
crumbed chicken tender & chips, salad* <b>DF</b>	14
margherita pizza	14
penne pasta, napolitana sauce, parmesan <b>V</b>	14

## OPENING HOURS

Open 7 days

<b>Café</b>	Daily from 10.30am
<b>Kitchen</b>	Monday – Friday: Lunch 11:30am - 3:00pm Dinner 5:30pm - 9:00pm
	Saturday & Sunday: All day full menu 11:30am - 9:00pm

\*Limited menu available weekdays 3:00pm - 5:30pm

## DESSERT BAR

See the display cabinet for wonderful dessert selections, gelatos & homemade biscuits.

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

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