

to start *

garlic & herb bread (four pcs) v	10
bowl of mixed olives VGFDF	10
arancini (six pcs) v porcini & truffle arancini, parmesan	15
oysters GF DF natural, ginger dressing half dozen / dozen	30/60
kilpatrick oysters GF DF bacon, worcestershire, tomato half dozen / dozen	33 / 66
taramasalata lemon myrtle oil, crisp bread, roe	24
grilled half shell scallops (four pcs) garlic butter pangrattato	24
salt & pepper squid DF lemon pepper, aioli, lemon	25.5
grilled king prawns (two pcs) GF DF fermented chilli, parsley, lemon, chilli threads	26
antipasto plate prosciutto, salami, la stella burrata, olives, picklec onion, crisp flat bread, grissini	33

salads *

house chopped salad v GF DF mixed greens, cherry tomato, red onion, avocado, cucumber, corn, chickpeas, kohlrabi, toasted almond, sherry vinaigrette	24.5
add chicken add prawn	6 8
prawn GF DF rice noodles, green mango, carrot, chilli, bean sprouts, mint, coriander, roasted almond, wasabi & citrus dressing	29.5
yellowfin tuna DF marinated tuna, chickpea, charred corn, cucumber, truss tomato, ginger dressing	27.5
chicken & soba <i>DF</i> poached chicken, soba noodle, bean sprouts, avocado, coriander, soy & sesame dressing	27

HOT & COLD SEAFOOD PLATTER FOR TWO

135

30

36

36

44

3

3

Menu is subject to change, depending on seasonality and availability of produce. For any additional dietary requirements please ask one of our friendly team members. Weekend & public holidays surcharges apol

ATERGRI

cold:

half dozen oy	sters with ginge	er dressing,	
king prawn co	ocktail, seared t	una,	50
marinated oc	ctopus DF		
add lobster:	1/2 grilled 29	whole 55	

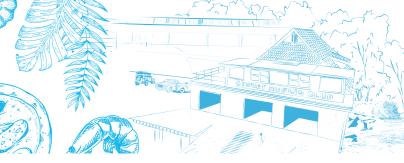
seafood

watergrill fish & chips [*] DF beer battered fish, chips, salad, tartare, lemon	32
squid & chips * DF salt & pepper squid, chips, salad, aioli, lemon	32
barramundi fillet GF charred sugarloaf cabbage, potato purée, brown butter dressing, soft herbs	38.5
grilled salmon GF DF charred broccolini floretto, eggplant caponata, watercress, olive oil	35
meat	
tuscan chicken GF grilled chicken breast, new potatoes, beans, cavolo nero	30
duck maryland GF braised cabbage, puy lentils, red wine jus	36
beef sirloin 250g GF	36
beef scotch fillet 300g GF	44
served with steamed broccolini florets, burnt butter, potato purée	

additions for meat	
add red wine jus GF	
add peppercorn sauce GF	

hot: garlic prawns, barramundi fillet, salt & pepper squid, half shell scallops with garlic butter pangrattato, condiments, lemon, chips, salad	 85
pizza & pasta add gluten free pizza base	6
margherita pizza v mozzarella, tomato, basil	23
garlic cheese pizza v	23
fior di latte, garlic, mozzarella	
funghi pizza v roasted mushroom, pecorino, mozzarella, fior di latte, lemon truffle oil, watercress	25
prawn pizza	29
fior di latte, tomato, chilli, rocket	
burrata pizza	29
la stella burrata, tomato, prosciutto, rocket, chilli oil	
supreme pizza fior di latte, tomato, pepperoni, leg ham, mushroom, artichoke, oregano	29
lamb pizza	29
salt bush spiced roasted lamb, crumbled feta, herbs, cavolo nero	
ricotta tortellini v roast cherry tomato sugo, pangrattato, parmesan	27
seafood fettucine QLD prawns, fraser isle spanner crab, cherry tomatoes, rocket, lemon, garlic, brown butter, parsley	32
lamb ragu rigatoni	30

lamb ragu rigatoni lamb ragu, pangrattato, parmesan



burger & rolls *

ADD GLUTEN FREE BUN	2.5
classic beef burger	26
american cheese, lettuce, tomato, secret sauce add extra beef patty & cheese	8
add bacon	4
chicken burger buttermilk fried chicken, coleslaw, chilli mayo	25
beyond meat cheeseburger v plant based patty, american cheese, lettuce, tomato, chilli jam	26
lobster & prawn roll	28.5
lobster, prawn, aioli, dill, celery, chilli, cucumber, lemon	
* All served on a soft milk bun with chips * GF bun served with salad instead of chips	
little grillers	
fish & chips, salad *	16
calamari & chips, salad *	16
crumbed chicken tender & chips, salad *	16
margherita pizza v	16
fettuccine, napolitana sauce, parmesan v	16
sides	
mixed leaf salad, tomato, cucumber, red onion VGFDF	11
chips, aioli v DF	11

potato purée V GF charred broccolini, crushed pistachio, olive oil $v_{\mbox{\scriptsize CF}}$ 11

11

GF – GLUTEN FREE, **DF** – DAIRY FREE, **V** – VEGETARIAN * - AVAILABLE ALL DAY

WATERGRILL - YOUR WATERFRONT KITCHEN-

coffee

tea

flat white	4.8 / 5.8
cappuccino	4.8 / 5.8
latte	4.8 / 5.8
mocha	4.8 / 5.8
long black	4.8 / 5.8
hot chocolate	4.8 / 5.8
chai latte	4.8 / 5.8
short black	4.8
piccolo	4.8
macchiato	4.8
babycino	3

iced coffee cream & ice-cream	8.2
iced chocolate cream & ice-cream	8.2
iced mocha cream & ice-cream	8.2
iced latte milk & ice	6.5
iced long black water & ice	6.5
affogato double espresso & ice-cream	9.8
almond, soy, oat milk extra shot	+ 0.8 + 0.8

english breakfast
earl grey
chamomile
green
peppermint
lemon & ginger

dessert

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our wonderful sweet se
homemade biscuits ar

opening hours Г

Café

From 10:30am daily

Kitchen

Monday – Friday 11:30am - 3:00pm 5:30pm - 9:00pm (limited menu from 3:00pm - 5:30pm) Saturday & Sunday 11:30am – 9:00pm



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WATERGRILL

DECKHOUSE



Flying Fish

View

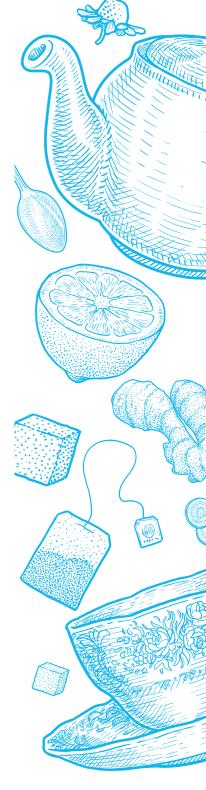
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4.8

et in the café for elections, ind gelato



