

WATER GRILL

YOUR WATERFRONT KITCHEN

to start *

garlic & herb bread (four pcs) **V** 10

bowl of mixed olives **V GF DF** 10

arancini (six pcs) **V** 15

porcini & truffle arancini, parmesan

oysters **GF DF** 15

natural, ginger dressing

half dozen / dozen 30 / 60

kilpatrick oysters **GF DF** 15

bacon, worcestershire, tomato

half dozen / dozen 33 / 66

taramasalata 24

lemon myrtle oil, crisp bread, roe

grilled half shell scallops (four pcs) 24

garlic butter pangrattato

salt & pepper squid **DF** 25.5

lemon pepper, aioli, lemon

grilled king prawns (two pcs) **GF DF** 26

fermented chilli, parsley, lemon, chilli threads

antipasto plate 33

prosciutto, salami, la stella burrata, olives, pickled onion, crisp flat bread, grissini

salads *

house chopped salad **V GF DF** 24.5

mixed greens, cherry tomato, red onion, avocado, cucumber, corn, chickpeas, kohlrabi, toasted almond, sherry vinaigrette

add chicken 6

add prawn 8

prawn **GF DF** 29.5

rice noodles, green mango, carrot, chilli, bean sprouts, mint, coriander, roasted almond, wasabi & citrus dressing

yellowfin tuna **DF** 27.5

marinated tuna, chickpea, charred corn, cucumber, truss tomato, ginger dressing

chicken & soba **DF** 27

poached chicken, soba noodle, bean sprouts, avocado, coriander, soy & sesame dressing

HOT & COLD SEAFOOD PLATTER FOR TWO

135

cold:

half dozen oysters with ginger dressing, king prawn cocktail, seared tuna, marinated octopus **DF** 50

add lobster: 1/2 grilled 29 whole 55

hot:

garlic prawns, barramundi fillet, salt & pepper squid, half shell scallops with garlic butter pangrattato, condiments, lemon, chips, salad 85

seafood

watergrill fish & chips* **DF** 32

beer battered fish, chips, salad, tartare, lemon

squid & chips * **DF** 32

salt & pepper squid, chips, salad, aioli, lemon

barramundi fillet **GF** 38.5

charred sugarloaf cabbage, potato purée, brown butter dressing, soft herbs

grilled salmon **GF DF** 35

charred broccolini floretto, eggplant caponata, watercress, olive oil

meat

tuscan chicken **GF** 30

grilled chicken breast, new potatoes, beans, cavolo nero

duck maryland **GF** 36

braised cabbage, puy lentils, red wine jus

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** 3

add peppercorn sauce **GF** 3

pizza & pasta

ADD GLUTEN FREE PIZZA BASE 6

margherita pizza **V** 23

mozzarella, tomato, basil

garlic cheese pizza **V** 23

fior di latte, garlic, mozzarella

funghi pizza **V** 25

roasted mushroom, pecorino, mozzarella, fior di latte, lemon truffle oil, watercress

prawn pizza 29

fior di latte, tomato, chilli, rocket

burrata pizza 29

la stella burrata, tomato, prosciutto, rocket, chilli oil

supreme pizza 29

fior di latte, tomato, pepperoni, leg ham, mushroom, artichoke, oregano

lamb pizza 29

salt bush spiced roasted lamb, crumbled feta, herbs, cavolo nero

ricotta tortellini **V** 27

roast cherry tomato sugo, pangrattato, parmesan

seafood fettucine 32

QLD prawns, fraser isle spanner crab, cherry tomatoes, rocket, lemon, garlic, brown butter, parsley

lamb ragu rigatoni 30

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 25

buttermilk fried chicken, coleslaw, chilli mayo

beyond meat cheeseburger **V** 26

plant based patty, american cheese, lettuce, tomato, chilli jam

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 **V GF DF** 11

chips, aioli **V DF** 11

potato purée **V GF** 11

charred broccolini, crushed pistachio, olive oil **V GF** 11

GF - GLUTEN FREE, DF - DAIRY FREE, V - VEGETARIAN

* - AVAILABLE ALL DAY

WATERGRILL

YOUR WATERFRONT KITCHEN

coffee

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

tea

english breakfast	4.8
earl grey	4.8
chamomile	4.8
green	4.8
peppermint	4.8
lemon & ginger	4.8

dessert

Visit our display cabinet in the café for our wonderful sweet selections, homemade biscuits and gelato

opening hours

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



gift cards

For the perfect way to celebrate someone special or say thank you, purchase an e-giftcard available at

www.dedesgroup.com.au



celebration cakes

View and order online our range of cakes made by our inhouse, award-winning pastry chef

www.watergrill.com.au