WATERGRILL

YOUR WATERFRONT KITCHEN

TO START *

grilled pita bread VGN 12
hummus, crispy shallots, jalapeño oil GF DF 12
taramasalata, bottarga, evoo DF I 12
shaved mortadella, pistachio, evoo GF DF 12

garlic & herb bread (four pcs) V 13

pea & mint croquettes (six pcs) V 16
parmesan, roast garlic & herb aioli

bowl of mixed olives VGN GF 11

oysters GF DF A 31 / 60
natural, cucumber mignonette
half dozen / dozen

kilpatrick oysters A 34 / 66
smoked bacon jam, worcestershire glaze
half dozen / dozen

flash fried squid DF I 26.5
sichuan seasoning, lemon, shallots, aioli

salmon crudo GFA DF A 26.5
macadamia ajo blanco, davidson plum dressing, charred cucumber, pickled shallots

la stella burrata V GFA 27
broad bean romesco, toasted rosemary focaccia

king prawn tartlet (three pcs) A 27
avocado mousseline, mango pearls, tabasco lime dressing

soft shell tacos
avocado, pico de gallo, jalapeño aioli, coriander
two baja style battered fish tacos DF A/NZ 26
two achiote chicken thigh tacos DF 24
add extra taco 12.5

antipasto plate GFA 36
prosciutto, mortadella, goats cheese feta, peppers, marinated mushrooms, dried figs, rosemary focaccia

BURGERS *

all served on a milk bun with chips

beef burger GFA 29
beef burger, brisket beef patty, caramelised onion, american cheese, lettuce, tomato, burger sauce
add extra brisket beef patty & cheese GF 8
add bacon GF DF 4

chicken burger 29
twice cooked buttermilk fried chicken, hot honey, shredded kale slaw, pickles, ranch

fish burger 29
battered fish, tarragon mayo, lettuce, american cheese

mushroom burger V GFA 26
mushroom patty, pickle, lettuce, capsicum relish, green goddess sauce

add gluten free bun VGN DF 2.5
served with mixed leaf salad or chips

SEAFOOD

watergrill fish & chips * DF A/NZ 33
battered fish, chips, salad, tartare, lemon

squid & chips * DF I 33
flash fried squid, sichuan seasoning, chips, salad, shallots, aioli, lemon

grilled barramundi, GF DF A 39
tomato olive ragout, confit garlic, saffron potatoes, charred sugarloaf

grilled salmon GF DF A 39
fragrant green curry, charred snow peas, thai basil, zucchini batons

cold seafood plate * DF M 60
half dozen oysters with cucumber mignonette, four fresh peeled prawns with marie rose, smoked salmon, salmon crudo

rower's plate M 60
grilled barramundi, flash fried squid, two half shell scallops with garlic butter pangrattato, chips, salad, tartare, lemon

PIZZA

margherita pizza V GFA 23
fior di latte, mozzarella, tomato sugo, basil

caprese pizza V GFA 29
fior di latte, tomato sugo, heirloom cherry tomatoes buffalo mozzarella, basil, balsamic reduction

tandoori prawn pizza GFA A 29
fior di latte, tomato sugo, tandoori prawns, charred zucchini, pickled onions, mango chutney

chicken & chorizo pizza GFA 29
fior di latte, tomato sugo, charred chicken, chorizo crumbs, roast peppers, smoked paprika oil

capricciosa pizza GFA 29
fior di latte, tomato sugo, smoked ham, mushroom, artichoke, oregano

mortadella pizza GFA 29
fior di latte, tomato sugo, mortadella, stracciatella, pistachio, hot honey

lamb kofta pizza GFA 29
fior di latte, tomato sugo, spiced lamb, roast peppers, feta, sumac onions, mint yoghurt

add gluten free pizza base GF 6
add vegan cheese VGN 5

HOT & COLD SEAFOOD PLATTER 144

cold
half dozen oysters with cucumber mignonette, four fresh peeled prawns with marie rose, smoked salmon, salmon crudo DF M

hot
grilled barramundi, flash fried squid, four half shell scallops with garlic pangrattato, two garlic prawns served with chips, mixed leaf salad, condiments & lemon M

platter additions
one piece battered fish DF A/NZ 12
two garlic prawns GF A 24

SALADS *

house green salad VGN GF 25
baby cos, avocado, cucumber, sugar snap peas, pea shoots, green goddess dressing
add grilled chicken GF DF 8
add fresh prawns or salmon crudo GF DF A 10

dukkah roasted eggplant salad VGN 28
dukkah eggplant, hummus, crisp bread, chickpeas, parsley, burnt onions, cranberry, tahini dressing

charred chicken salad DF GFA 30
grilled chicken, freekeh, lentils, cavolo nero, chickpeas, crispy chorizo, pea sprouts, sherry mustard vinaigrette

drunken prawn salad DF A 32
aged shaoxing, goji, ginger, smashed cucumber, lettuce, daikon, fried garlic, fried shallots, roast sesame dressing

sliced beef salad GF DF 32
pepper crusted beef, green papaya, mint, coriander, thai basil, bean sprouts, wombok, green chilli, fried garlic, nahm jim dressing

SIDES *

mixed leaf salad, tomato, cucumber, red onion VGN GFA 12

chips, aioli V 12

potato purée V GF 12

spring vegetables, sugar snap peas, zucchini, olive oil, lemon, VGN GF 12

GF Gluten Free GFA Gluten Free Available DF Dairy Free DFA Dairy Free Available V Vegetarian VGN Vegan

menu is subject to change, depending on seasonality and availability of produce. for further requirements please ask our friendly team.

saturday (7.5%), sunday (10%) & public holiday (15%) surcharge

FROM THE GRILL

chips & mixed leaf salad substitutions available.

chicken schnitzel * 31
parmesan, rocket salad, chips, mushroom sauce

tarragon chicken DFA 34
chicken breast, mustard cream sauce, new season asparagus, green beans, potato hay

charred cauliflower steak V GF 29
romesco sauce, zucchini batons, ricotta salata, soft herbs

roast pork belly GF 39.5
zucchini flower, butter beans, tomato vinaigrette

sirloin steak GF 40
sirloin steak (250g) served with potato purée & spring vegetables

scotch steak GF 46
grain fed scotch steak (250g) served with potato purée & spring vegetables

steak additions
red wine jus GF 3
peppercorn sauce GF 3
mushroom sauce GF 3
two garlic prawns GF A 24

PASTA

pea & ricotta salata mafaldine V GFA 29
spring peas, ricotta salata, pesto brodo, lemon oil

prawn & ricotta tortellini A 32
toasted pine nuts, brown butter, parmigiano

seafood spaghettini DF GFA A 34.5
QLD prawns, blue swimmer crab, san marzano tomato, white wine, capers, basil

pork neck bucatini GFA 33.5
braised pork, alla vodka, zucchini, parmigiano, calabrian chilli

add gluten free pasta GF 6

LITTLE GRILLERS

fish & chips, salad * A/NZ 16

calamari & chips, salad * I 16

crumbed chicken tenders & chips, salad * 16

margherita pizza V 16

spaghettini, napoletana sauce, parmesan V 16

* limited menu items
monday - friday
3pm - 5:30pm

origin of seafood
australian A || new zealand NZ
imported I || mixed M

WATERGRILL

YOUR WATERFRONT KITCHEN

COFFEE

flat white	5.5 / 6.5
cappuccino	5.5 / 6.5
latte	5.5 / 6.5
mocha	5.5 / 6.5
long black	5.5 / 6.5
hot chocolate	5.5 / 6.5
hot matcha	5.5 / 6.5
chai latte	5.5 / 6.5
short black	5.2
piccolo	5.2
double espresso	6.5
macchiato	5.2
babycino	3.5

GIFT CARDS

for the perfect way to celebrate someone special or say thank you, purchase an e-giftcard available at www.dedesgroup.com.au

GROUP BOOKINGS & CASUAL EVENTS

enquire about our fantastic group bookings & private casual event spaces

WWW.DEDESGROUP.COM.AU

iced chai / iced matcha	8.5
iced chocolate cream & ice-cream	8.5
iced coffee cream & ice-cream	8.5
iced mocha cream & ice-cream	8.5
iced latte milk & ice	7.5
iced long black water & ice	7.5
affogato double espresso & ice-cream	10
add almond, soy, lactose free milk	+ 1
extra shot	+ 1
decaf	+ 1

DESSERT

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

CELEBRATION CAKES

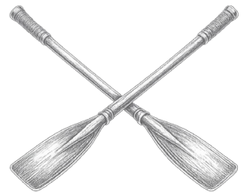
view and order online our range of cakes made by our inhouse, award-winning pastry chef

www.dedesgroup.com.au

TEA

english breakfast	5.5
earl grey	5.5
chamomile	5.5
green	5.5
peppermint	5.5
lemon & ginger	5.5

OPENING HOURS



CAFÉ

monday to sunday

open from 10:30am

KITCHEN

monday to friday

11:30am - 9pm

* limited menu 3pm - 5:30pm

saturday, sunday & public holidays

11:30am - 9pm

