

TO START *

grilled flatbread <small>VGN</small>	11
tomato pesto <small>VGN GF</small>	5
whipped ricotta, honey, young herbs <small>V GF</small>	10
san daniele prosciutto <small>GF DF</small>	13
garlic & herb bread (four pcs) <small>V</small>	12
bowl of mixed olives <small>VGN GF</small>	10
arancini (six pcs) <small>V</small>	16
smoked buffalo mozzarella, sun-dried tomato, aioli	
oysters <small>GF DF A</small>	31 / 60
natural, cucumber mignonette	
half dozen / dozen	
kilpatrick oysters <small>A</small>	34 / 66
smoked bacon jam, worcestershire glaze	
half dozen / dozen	
salt & pepper squid <small>DF I</small>	26.5
lemon pepper, aioli, lemon	
tuna sashimi <small>DF I</small>	26.5
edamame, white soy, miso, sesame emulsion, chilli oil, kewpie mayo, nori furikake	
baked brie <small>GF V</small>	26.5
caramelised balsamic apple, thyme honey, walnut crumb, crostini	
soft shell tacos	24
pico de gallo, guacomole, pickles, coriander, slaw	
two baja style battered fish tacos <small>DF A</small>	
two pulled beef tacos <small>DF</small>	
add extra taco	12
antipasto plate <small>GFA</small>	36
prosciutto, mortadella, goats cheese feta, peppers, marinated mushrooms, dried figs, rosemary focaccia	

BURGERS & ROLLS *

all served on a soft milk bun / roll with chips

classic beef burger <small>DFA</small>	28.5
american cheese, lettuce, tomato, secret sauce	
add extra beef patty & cheese <small>GF</small>	8
add bacon <small>GF DF</small>	4
beyond meat cheeseburger <small>V DFA</small>	26
plant based patty, american cheese, lettuce, tomato, chilli jam	
chicken schnitzel roll	28.5
tonkatsu sauce, shredded cabbage, kewpie mayo, sweet mustard pickle	
lobster & prawn roll <small>DFA M</small>	28.5
lobster, prawn, aioli, dill, celery, chilli bean, cucumber, lemon	

add gluten free bun VGN GF
served with salad instead of chips 2.5

WATER GRILL

YOUR WATERFRONT KITCHEN

SEAFOOD

watergrill fish & chips * <small>DF A/NZ</small>	33
battered fish, chips, salad, tartare, lemon	
squid & chips * <small>DF I</small>	33
salt & pepper squid, chips, salad, aioli, lemon	
barramundi provençal <small>DF A</small>	39
tomato olive ragout, confit garlic, saffron potatoes, charred sugarloaf	
grilled salmon <small>GF DF A</small>	39
green beans, roasted pumpkin, coconut laksa, crispy shallots	
cold seafood plate * <small>DF M</small>	60
half dozen oysters with cucumber dressing, four fresh peeled prawns with marie rose, smoked salmon, tuna sashimi	
rower's plate <small>M</small>	60
grilled barramundi, salt & pepper squid, two half shell scallops with garlic butter pangrattato, chips, salad, tartare	

PIZZA

margherita pizza <small>V</small>	23
mozzarella, tomato sugo, basil	
garlic cheese pizza <small>V</small>	24
fior di latte, garlic, mozzarella, hot honey	
prawn pizza <small>A</small>	29
garlic prawns, fior di latte, tomato sugo, chilli, rocket	
burrata pizza	29
la stella burrata, tomato sugo, prosciutto, rocket	
capricciosa pizza	29
fior di latte, tomato sugo, shaved ham, mushroom, artichoke, black olives	
beef & caramelised onion pizza	29
pulled beef, caramelised onion, fior di latte, tomato sugo, smoked mozzarella, chives	
chicken & chorizo pizza	29
charred chicken, chorizo crumbs, fior di latte, tomato sugo, roast peppers, smoked paprika oil	
add gluten free pizza base <small>GF</small>	6

HOT & COLD SEAFOOD PLATTER 142

cold

half dozen oysters with cucumber dressing, four fresh peeled prawns with marie rose, smoked salmon, tuna sashimi DF M

hot

grilled barramundi, salt & pepper 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 <small>DF A/NZ</small>	12
two garlic prawns <small>GF A</small>	24

SALADS *

house chopped salad <small>VGN GF</small>	25
mixed greens, cherry tomato, red onion, avocado, cucumber, corn, chickpeas, kohlrabi, toasted almond, aged balsamic	
add grilled chicken	8
add fresh prawns <small>A</small>	10
tiger prawn salad <small>GF DF A</small>	32
bean vermicelli, mint, coriander, toasted coconut, beansprouts, chili, coconut & coriander dressing, fried shallots	
smoked salmon salad <small>DF A</small>	32
rocket, shaved fennel, heirloom tomato, carta musica, caperberries, sauce gribiche	
charred chicken salad <small>DF GFA</small>	30
freekah, lentils, cavolo nero, chickpeas, crispy chorizo, pea sprouts, sherry mustard vinaigrette	
roast pumpkin & beetroot salad <small>V GF DFA</small>	28
marinated onion, feta, smoked almonds, spanish onion, saba dressing	

SIDES *

mixed leaf salad , tomato, cucumber, red onion <small>VGN GF</small>	12
chips, aioli <small>V DF</small>	12
potato purée <small>V GF</small>	12
garlic beans, smoked almonds <small>V GF</small>	12

FROM THE GRILL

chips & mixed leaf salad substitute available

chicken schnitzel *	31
parmesan, rocket salad, chips, mushroom sauce	
tuscan chicken <small>GF</small>	33
new potatoes, beans, cavolo nero, tuscan cream	
chermoula cauliflower steak <small>VGN GF</small>	29
hummus, dutch carrots, gremolata, pomegranate reduction, soft herbs	
pork cutlet <small>GF</small>	39.5
native herb marinated, spiced carrot & cumin purée, glazed apples, braised cabbage, seeded mustard jus	
sirloin steak <small>GF</small>	40
sirloin steak (250g) served with potato purée & garlic beans	
scotch steak <small>GF</small>	46
grange scotch steak (250g) served with potato purée & garlic beans	

steak additions

red wine jus <small>GF V</small>	3
peppercorn sauce <small>GF V</small>	3
mushroom sauce <small>GF V</small>	3
béarnaise sauce <small>GF V</small>	3
two garlic prawns <small>GF A</small>	24

PASTA

seafood casarecce <small>GFA A</small>	34
QLD prawns, blue swimmer crab, cherry tomatoes, lemon, parsley, brown butter	
add gluten free pasta <small>GF</small>	5.5
slow braised beef tagliatelle <small>DFA GFA</small>	33
roasted tomato sugo, aged parmesan	
add gluten free pasta <small>GF</small>	5.5
buffalo ricotta & saffron ravioli <small>V</small>	28
basil pesto, artichokes	
mascarpone & spinach tortellini <small>V</small>	32
mushroom, brown butter crema, toasted pine nuts, sage	

LITTLE GRILLERS

fish & chips, salad * <small>A/NZ</small>	16
calamari & chips, salad * <small>I</small>	16
crumbed chicken tender & chips, salad *	16
margherita pizza <small>V</small>	16
casarecce, napolitana sauce, parmesan <small>V</small>	16

* limited menu items

monday - friday
3pm - 5:30pm

origin of seafood

australian A || new zealand NZ
imported I || mixed M



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

WATERGRILL

YOUR WATERFRONT KITCHEN

COFFEE

flat white	5.2 / 6
cappuccino	5.2 / 6
latte	5.2 / 6
mocha	5.2 / 6
long black	5.2 / 6
hot chocolate	5.2 / 6
hot matcha	5.2 / 6
chai latte	5.2 / 6
short black	5.2
piccolo	5.2
double espresso	6
macchiato	5.2
babycino	3

GIFT CARDS

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GROUP BOOKINGS & CASUAL EVENTS

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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 <i>add almond, soy, lactose free milk extra shot & decaf</i>	10 +1 +1

DESSERT

visit our display cabinet in the café for our wonderful sweet selections, home made 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
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