

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
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	GF 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	GFA	29
twice cooked buttermilk fried chicken, hot honey, shredded kale slaw, pickles, ranch		
fish burger	GFA	29
battered fish, tarragon mayo, lettuce, american cheese		
vegan burger	VGN GFA	26
mushroom patty, dill pickle, lettuce, capsicum relish, green goddess sauce		
add gluten free bun	VGN DF	2.5
served with mixed leaf salad or chips		

WATER GRILL

YOUR WATERFRONT KITCHEN

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, glass noodles		
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		
spring vegetable pizza	V GFA	29
fior di latte, tomato sugo, zucchini, capsicum, cherry tomatoes, ricotta salata, pesto		
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		
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

HOT & COLD SEAFOOD PLATTER

cold	144
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, peanuts, nahm jim dressing		
SIDES *		
mixed leaf salad, tomato, cucumber, red onion	VGN GFA	12
chips, aioli	V GFA	12
potato purée	V GF	12
spring vegetables, sugar snap peas, zucchini, olive oil, lemon,	VGN GF	12

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, potato hay		
charred cauliflower steak	VGN GF	29
romesco sauce, 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 V	3
peppercorn sauce	GF V	3
mushroom sauce	GF V	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



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	5.5 / 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

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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	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

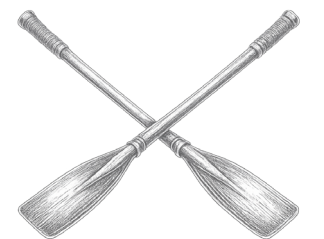
TEA

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
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WATERGRILL
YOUR WATERFRONT KITCHEN

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