

• OYSTERS •

	1/2 DOZEN	ONE DOZEN
Pacific (<i>Crassostrea gigas</i>)	24	48
• COFFIN BAY South Australia (<i>salty with a sweet mineral after tone</i>)		
• BLACKMANS BAY Tasmania (<i>creamy vegetal notes, long clean finish</i>)		
• SMOKY BAY South Australia (<i>rich, full flavoured, clean dry finish</i>)		
• PIPE CLAY LAGOON Tasmania (<i>mild salty vegetal sweetness</i>)		
Rock (<i>Saccostrea glomerata</i>)	27	54
• MERIMBULA New South Wales (<i>rich, full flavour with a smooth iodine finish</i>)		
• PAMBULA New South Wales (<i>a clean saline front palate with a creamy mineral finish</i>)		
• CROOKHAVEN RIVER New South Wales (<i>a well balanced flavour with a hint of seaweed</i>)		
• SHOALHAVEN RIVER New South Wales (<i>full, round, rich flavor and a clean dry finish</i>)	EA	
Angassi (<i>Ostrea angasi</i>) (minimum 3)	6	
COFFIN BAY South Australia (<i>full flavoured, rich and extremely tasty</i>)		

**due to ever changing weather conditions some oysters may not be available*

• RAW BAR •

Waterfront classic sushi, market fresh fish, avocado, cucumber	25
Market fresh sashimi, king fish, tuna, salmon, prawn	25
Snow roll, king prawn, lobster, crispy wonton	28
Spicy tuna roll, avocado, tobiko	24
Waterfront California roll, tempura soft shell crab, cucumber, avocado, tobiko	26
Paradise prawn cocktail	24
Beetroot cured salmon, horseradish crème fraîche, baby beetroots, watercress	24
Queensland octopus, Japanese style, yuzu ponzu dressing, togarashi mayo	24
Classic beef tartare, tempura nori	26
Waterfront sushi sashimi platter, 8 lobster, prawn maki, 6 nigiri, 12 sashimi, paradise prawn	75

• SHELLFISH •

Waterfront Chilled Platter	220
<i>Freshly shucked oysters, king prawns, mussels, today's crab, sushi & sashimi, scallops, beetroot cured salmon, chef's selection of sauces</i>	
Waterfront Deluxe Platter	265
<i>King prawns, Moreton Bay bugs, today's crab, oysters kilpatrick, whole fish of the day, mussels mariniere, scallops in shell</i>	

	1/2 KG	ONE KG
King Prawns	60	115
<i>Chilled - cocktail sauce, romesco sauce, mango chilli & coriander salsa Steamed - garlic butter or lemon paprika butter</i>		
Moreton Bay Bugs	55	95
<i>Steamed - garlic butter or lemon paprika butter</i>		
Southern Rock lobster (1/2 / WHOLE) MARKET PRICE		
• Char-grilled, lemon garlic butter		
• Mornay		
• Waterfront Singaporean chilli		
• Steamed with Asian master broth, soy, pickled ginger		
• Sashimi		
• Chilled		
Queensland Mud Crab MARKET PRICE		
• Singaporean chilli		
• Steamed with Asian master broth, soy, pickled ginger		
• Chilled		

• ENTRÉES •

Oyster kilpatrick, <i>bacon, shallot, worcestershire sauce (minimum 6)</i>	5.0 ^{EA}
Smoked bacon & clam chowder, <i>sweet corn, spring onions</i>	22
Waterfront deluxe seafood chowder	29
Scallop & crab mornay, <i>baked in the shell, gruyere crust</i>	27
14 hour cooked pork belly, <i>seared scallop, apple puree, balsamic glaze</i>	23
Chilli salt calamari, <i>Asian slaw, mango, chilli, coriander salsa</i>	22
Tempura prawns & soft shell crab, <i>pickled cucumber, chilli dressing</i>	25
Lakes Entance prawns, <i>char-grilled, miso caramel, pickled wombok</i>	27
Black fig tart, <i>buffalo mozzarella, witlof, 36mo aged prosciutto, aged balsamic vinegar</i>	24

• SPRING BAY MUSSEL POTS •

Mariniere, <i>white wine, cream garlic, parsley</i>	29
Thai green curry, <i>lemongrass, ginger, kaffir lime</i>	29
Roasted roma tomato, <i>fresh basil, garlic</i>	29

• OCEAN •

Seafood linguine,	39
<i>Queensland prawns, mussels, calamari, clams, crab, local fish, olive oil, garlic, chilli, cherry tomato, parsley</i>	
Crispy battered snapper fillet,	36
<i>thick cut chips, house tartare sauce, fresh lemon</i>	
Pan seared Tasmanian salmon fillet,	39
<i>pea & fennel risotto, seared scallop, saffron & lemon glaze</i>	
Salmon Wellington,	44
<i>scallop & prawn mousse, beurre blanc, fish roe</i>	
Steamed Northern Territory barramundi fillet,	39
<i>Asian master broth, shredded pork, prawn & ginger dumpling</i>	
Kingfish,	42
<i>roasted kingfish fillet, fragrant tamarind curry, spring bay mussels, curry leaf</i>	
Moreton Bay bug tail risotto,	43
<i>roasted bug tails, cherry tomato, green peas, chorizo, chilli</i>	
Red curry whole fried snapper,	42
<i>steamed jasmine rice, cauliflower, pickled ginger, cucumber salad</i>	
Sesame seed crusted yellow fin tuna,	39
<i>tempura oyster, Vietnamese salad, wasabi mayonnaise</i>	
Waterfront seafood paella for two,	82
<i>prawns, calamari, today's crab, mussels, clams, smoked pork sausage, paprika chicken, capsicum, smoked paprika, green peas, chilli</i>	

• WOOD GRILL •

220g Eye fillet	50
<i>Angus/Hereford grain fed 150 days</i>	
280g Scotch fillet	45
<i>Certified Australian Black Angus</i>	
300g Porterhouse	41
<i>Thousand Guineas/Australian Shorthorn</i>	
400g Rib Eye	56
<i>Certified Australian Black Angus</i>	
600g Chateaubriand (for two)	110
<i>Certified Australian Black Angus, choice of one side or salad</i>	
Sauces:	3.0ea
<i>• cognac & green peppercorn • wild mushroom & whole grain mustard • red wine & rosemary jus • black truffle butter</i>	
<i>Add Ons:</i>	
Jumbo king prawn	14
Moreton Bay bug tail	15
All steaks are served with creamy mash potato, beetroot & herb salad	
Gippsland lamb, <i>roasted rack, slow cooked shoulder, minted pea purée, parsnip crisp</i>	46
Roasted free range chicken, <i>thyme, garlic, pomme puree, red wine jus</i>	39

• WHOLE FISH •

*All whole fish are grilled and served with roasted new potatoes
and choice of chilli parsley oil or caper beurre noisette sauce*

• SALADS •

Roquette salad	12
<i>roasted beetroots, goats curd, walnuts</i>	
Waterfront ala Greco salad	12
<i>feta cheese and olives</i>	
Roma tomato,	14
<i>buffalo mozzarella, basil, aged balsamic</i>	
Wasabi coleslaw	12
Market garden salad	12

• SIDES •

French fries	10
Chunky thick cut chips with aioli	10
Creamy mash potato	11
Grilled mushrooms, truffle oil	12
Sautéd brussel sprout, pancetta	12
Broccolini, oyster sauce, crispy shallots	12

*Please note, a 10% surcharge applies on all food and beverage on public holidays.