



• OYSTERS •

	EA
Pacific Oyster (<i>Crassostrea gigas</i>)	6
• BLACKMANS BAY Tasmania (<i>creamy vegetal notes, long clean finish</i>)	
Sydney Rock Oyster (<i>Saccostrea glomerata</i>)	6.5
• MERIMBULA New South Wales (<i>rich, full flavour with a smooth iodine finish</i>)	
Sauce: shallot vinaigrette	
	1/2 Doz Doz
Pacific Kilpatrick (<i>minumum 6 ea</i>) ^{GF DF}	42 84
• BLACKMANS BAY Tasmania, <i>bacon, worcestershire, tabasco</i>	
Pacific Mornay (<i>minumum 6 ea</i>)	42 84
• BLACKMANS BAY Tasmania, <i>béchamel, cheese</i>	

• RAW BAR •

Waterfront Market Sashimi, tuna, salmon, kingfish & prawn	33
Snow Roll, prawns, lobster mousse, crispy wonton	32
Hiramasa King Fish Carpaccio, jalapeno, fried shallot, sriracha, white soy, yuzu puree	31
Black Angus Beef Tataki, mushroom butter, shiso ponzu, micro salad	32
Atlantic Salmon Tartare, bonito salmon roe, tobiko, yuzu miso, mascarpone cream, horseradish, avocado puree	33

• ALL RAW BAR ITEMS AVAILABLE IN GLUTEN FREE & DAIRY FREE •

• SOOYOUNG'S PLATTER •

Sampler Plate, kingfish carpaccio, beef tataki, snow roll, shucked oysters, cocktail prawns	109
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• SIGNATURE PLATTER •

Sooyoung's Chilled Platter	245
<i>King prawns, Moreton Bay bugs, mussels, Shark Bay scallops, shucked oysters, sashimi & Japanese pickles</i>	
Waterfront's Classic Deluxe Platter	295
<i>Australian King prawns, Moreton Bay bugs, crispy fried fish, mussels, clams, scallops, spiced calamari, kilpatrick, roasted potatoes & chef's selection of sauces</i>	

• COLD ENTRÉES •

Beef Carpaccio, <i>rocket, parmesan, anchovy aioli</i> ^{GF}	32
Burrata, <i>cherry tomatoes, olives, basil, croutons, EVOO (de carlo)</i>	32
Wagyu Beef Tartare, <i>japonaise</i> ^{GF}	39
Classic Prawns Cocktail, <i>American cocktail sauce</i> ^{GF}	34

• HOT ENTRÉES •

Boston Style Classic Clam Chowder, <i>spring onion</i> ^{GF}	29
Prawn & Scallop Chowder ^{GF}	36
Crispy Ottaway Pork Belly, <i>chilli caramel & kohlrabi</i> ^{DF}	32
Waterfront Garlic or Chilli Lakes Entrance Prawns, <i>jasmine rice</i>	29 / 49
Port Lincoln Spiced Calamari, <i>kohlrabi salad, chilli mayo</i>	29 / 48
Maryland Style Crab Cake, <i>with katsu curry sauce</i>	32
Portarlington Mussels Mariniere, <i>white wine, cream garlic, parsley</i> ^{GF}	32
Portarlington Mussels Sicilian Style Tomato, <i>tomato, chilli & garlic</i> ^{GF DF}	32
XL Shark Bay Scallop Skordalia, <i>Greek garlic potato mash, watercress & lemon dressing</i> ^{GF / CONTAINS EGG}	33
Whole Grilled Split Marinated Spencer Gulf King Prawns ^{GF DF}	34
Pumpkin Ravioli with Mooloolaba Prawns, <i>brunt butter, pine nuts & raisins</i>	32 / 46

• SHELLFISH •

	400G	800G
Mooloolaba King Prawns	70	140
<i>garlic butter/ lemon chilli butter & jasmine rice</i>		
Moreton Bay Bugs	65	130
<i>garlic butter & roasted potatoes</i>		
Southern Australia Rock Lobster	MARKET PRICE	
• Char-grilled, lemon garlic butter		
• Chilled		
• Sashimi		
• Mornay		

*** A Surcharge of 15% Applies On Public Holidays

** Credit Cards Surcharge Applies : Visa/ MasterCard 1.25% | Amex 1.65%

* Our dishes may contain nut, soy, wheat, seeds and other allergies, if you suffer with the food allergy please discuss with team member before making menu selection

• MAINS •

Waterfront's Crispy Battered Fish Fillet, <i>french fries, house tartare, 3 leaf salad</i>	39
Lobster Bisque Linguine, <i>mussels, clams, prawns, calamari, fish, cherry tomatoes & chilli</i>	49
Atlantic Salmon & Leek Wellington, <i>caviar beurre blanc, carrot & ginger puree, herbs</i>	54
Moreton Bay Bug Risotto, ^{GF} <i>chorizo, peas, tomatoes & basil</i>	55
Line Caught Snapper & Leek Pie, <i>white wine, truffle, paris mash, char-grilled tomato</i>	54
Western Australia Crispy Whole Snapper Red Curry, ^{DF} <i>jasmine rice, cauliflower, coriander, crispy shallot</i>	54
Chargrilled Bannockburn Free Range Chicken, ^{GF} <i>caramelized leeks, walnuts, thyme & asparagus</i>	48
Roasted Cauliflower, <i>hummus, chic peas, kale, feta, pomegranate molasses</i>	40
½ Live Southern Rock Lobster, <i>oven roasted on saffron rice & rouille</i>	MARKET PRICE

• TODAY'S FISH MENU •

WHOLE FISH SELECTIONS

Whole King George Whiting, <i>baked in pastry, stuffed with mushrooms, caviar beurre blanc</i>	54
Bass Strait 700gm Whole Baby Snapper, <i>baked, garnished with Asian style dressing</i>	66
Humpty Doo 600gm Whole Steamed Barramundi, <i>south east Asian master broth</i>	55
Char-grilled Butterflied Whole Rock Flathead, ^{GF} <i>lemon, extra virgin olive oil, oregano</i>	52

FISH FILLET SELECTIONS

Tasmanian South Coast Blue Eye Fillet, ^{GF} <i>pan seared served with mussel & clam chowder</i>	54
Miso Glazed Atlantic Salmon Fillet, <i>Asian greens, cauliflower purée</i>	49
Northern Territory Grilled Barramundi Fillet, ^{GF} <i>smokey eggplant purée, sicilian roasted cherry tomatoes</i>	49
South Australian Harpuka Fillet, ^{GF} <i>Mooloolaba prawns, lobster bisque & roasted potatoes</i>	55

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• WOOD GRILL •

300g 1000 Guineas/ Shorthorn MB+2 Porterhouse <i>150 days grass fed</i>	62
250g Black Angus MSA Eye Fillet <i>gourmet, grain fed, Southern Ranges</i>	79
300g Gippsland Black Angus Scotch Fillet <i>150 days grain fed</i>	69
400g Black Angus Rib Eye <i>full bone, grain fed, Certified Australian Black Angus</i>	84
250g Wagyu Striploin +MBS 4-5 (Porterhouse) <i>Jacks Creek, Certified Wagyu served with potato gratin, caramelized leek & walnuts purée</i>	110
1.5kg Tomahawk <i>Black Angus/NSW, grain fed 200 days</i>	229

All steaks are served with a petite herb salad

Sauces: cognac & green peppercorn, wild mushroom & whole grain mustard, red wine jus ^{DF}	4 EA
Riverina Premium Lamb Loin Chop <i>wood chargrilled, rosemary garlic potatoes salsa verde</i>	49

• COOKING TEMPERATURE •

BLUE : seared on the outside while steak is at room temperature. Completely red throughout.

Suggested : Eye Fillet

MEDIUM : Thin line of pink through the center surrounded by grayish-brown that darkens toward the exterior

Suggested : Scotch, Rib Eye, Porterhouse

RARE : Cooked for approximately two minutes on each side. Meat is warm throughout, still very bloody.

Suggested : Porterhouse, Eye Fillet, Wagyu

MEDIUM WELL : it has a golden-brown exterior and grayish-brown interior, slightly pink in the center

Suggested : Porterhouse, Rib Eye, Scotch, Tomahawk

MEDIUM RARE : Center is very pink, slightly brown toward the exterior. Completely heated throughout

Suggested : Porterhouse, Eye Fille, Scotch, Wagyu

WELL DONE : Very firm with little juice, grey throughout. *Suggested : None, however any steak on a bone ex; Rib Eye if you must*

• SIDE & SALAD •

Roasted Pumpkin & Sweet Potato, yogurt sauce, roasted pepitas ^{GF}	16
Green Beans, pistachio pesto	18
Honey Glazed Baby Carrots, hazelnuts ^{GF DF}	16
Potato Gratin, cabbage & parmesan ^{GF}	22
Paris Mash ^{GF}	16
Cos, Butter Lettuce & Radicchio Salad, with burnt honey vinaigrette ^{GF DF}	16
Iceberg Wedge Salad, blue cheese, bacon & cherry ^{GF}	16
Waterfront ala Greco Salad, fetta cheese, olives, cherry tomatoes & cucumber ^{GF}	18
Rocket Salad, roasted beetroots, walnuts & shaved parmesan ^{GF}	18
French Fries, aioli ^{DF}	16
Mac & Cheese	22