Oysters

Natural *(A)*
Served with mignonette (red wine vinegar and eschalots)
$6 each, $35 half dozen, $69 dozen

Kilpatrick or Mornay *(A)*
$6.50 each, $39 half dozen, $75 dozen

Breads

Garlic bread $9
Toasted soft roll with garlic and parsley butter.

Crab Bread $18 *(I)*
Blue Swimmer Crab meat with mayonnaise, chilli, red onion, coriander and lemon on toasted sourdough.

Louisiana Corn Bread $12
Authentic corn bread made with polenta, cheese, honey and chilli.

Entrees & Small Plates

Scallops with lemon garlic butter $26 *(I)*

Buttery chilli prawns with paprika, chilli and garlic $18.50 *(I)*

Grilled Greek style octopus marinated with oregano, garlic and olive oil $20.50 *(I)*

Salt and pepper squid with aioli $17 *(I)*

Seafood Platters

Waters Edge Seafood Platter for Two $119
1/2 mornay lobster, 3-4 large prawns, 1/2 Morton Bay bug, 3 natural oysters, 3 kilpatrick oysters, 2 green-lipped mussels, baked barramundi fillet, salt and pepper squid and chips. (M)
($149 with whole mornay lobster)

Large Seafood Platter for Two $190
1/2 mornay lobster, grilled Greek style octopus, 6-8 large prawns, 1Morton Bay bug, 5 natural oysters, 5 kilpatrick oysters, 2 green-lipped mussels, 2 grilled scallops, baked barramundi fillet, salt and pepper squid and chips. (M)
($220 with whole mornay lobster)

Deep Fried Seafood

Crumbed calamari with chips and salad $25 *(I)*

Battered NZ Hoki fillets with chips and salad $27

Seafood Basket $27 *(I)*
Crumbed prawns, crumbed calamari and battered NZ Hoki with chips

Sides

Garden salad $11 Chips $10 Steamed rice $5
Additional house made sauces 80c per serve

10% surcharge on Sundays and public holidays
Our kitchen contains dairy, gluten, nuts, sesame, shellfish and other allergens. Please advise our staff of any dietary requirements.
(A) Australian (I) Imported (M) Mixed

Fish

Baked Whole Fish MP
Whole fish baked with tomato, lemon, onion and herbs served with creamy lemon caper butter sauce, chips and salad.

Baked Australian Salmon Fillet MP
Served with creamy lemon caper butter sauce, chips and salad

Baked Australian Barramundi Fillet MP
Served with creamy lemon caper butter sauce, chips and salad

Baked John Dory Fillet *(I)*
Served with creamy lemon caper butter sauce, chips and salad

Sri Lankan Fish Curry $34 *(I)*
Barramundi served with a house made fragrant curry, mint yoghurt and rice.

Crispy Whole New Zealand Snapper $45
Deep fried whole snapper, served with crispy noodles and Thai style salad.

Crustaceans

Lobster Mornay Half $47 Whole $87 *(I)*
Lobster with house made mornay sauce served with chips.

Large King Prawns with cocktail sauce and lemon 300g $35.50 *(A)*

Morton Bay Bugs with cocktail sauce and lemon 400g $70 *(A)*

Grilled Scampi with garlic, lemon and parsley butter 250g $80 *(A)*

Black Mussels $30 *(A)*
Fresh black mussels with a tomato, white wine and chilli broth served over linguini with toasted sourdough.

Pasta

Seafood Marinara Linguini $38.50 *(I)*
Octopus, prawns and New Zealand mussels served with house made basil pesto, sundried tomatoes, olives and chilli.

Vegetarian Pasta $30
Linguine with house made pesto, sundried tomatoes, olives and chilli.

Linguini Boscaiola with bacon, shallots, mushrooms and cream $28

Steak

Rump Steak served with chips, salad and red wine jus
200g $29.50 400g $52.50

Reef & Beef served with prawns, bearnaise sauce, chips and salad
200g $36.50 400g $58.50

Salad

Summer salad with seasonal fruit, feta, avocado and lemon vinaigrette $28
Crumbed prawn and calamari salad with aioli dressing $28 *(I)*

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