

# Waterfront HOTEL

## STARTERS

### **Pub Loaf | \$11**

Garlic butter and balsamic & olive oil

### **Garlic Pizza | Small - \$12 | Large - \$17**

House-made pizza base with garlic & Napoli sauce, topped with mozzarella (V)

### **Margarita Pizza | Small - \$13 | Large - \$19**

Tomato, garlic, basil & bocconcini (V)

### **Soup of the Day | \$11**

See specials screens for today's soup (GFO)

### **Grilled Octopus | \$18**

Char-grilled octopus with romesco sauce (GF, L)

### **Karaage Chicken | \$15**

Japanese style fried chicken (GFO, L)

### **Scallops Kilpatrick | \$21**

Tasmanian scallops in shell, grilled with bacon & Kilpatrick sauce (GF, L)

### **Sliders | \$16**

Pulled BBQ pork & slaw (L)

## SALAD

### **Garden Salad | \$10**

(V, VV, GF)

### **Karaage Chicken Salad | \$26**

Garden salad with crispy coleslaw mix, and Japanese fried chicken with white sesame dressing (GFO)

### **Octopus Salad | \$30**

Garden salad with orange segment, parmesan and grilled octopus with Italian dressing (GF)

### **Haloumi Salad | \$26**

Garden salad with grilled haloumi, roasted beetroot, pinenuts and honey mustard dressing (GF, V)

(V) vegetarian (VV) vegan (GF) gluten friendly (GFO) gluten free option (L) lactose free (LFO) lactose free option

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen, handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.

10% surcharge applies to all purchases on public holidays.

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## PUB CLASSICS

### **Chicken Schnitzel | \$28**

Panko crumbed chicken breast, served with chips & salad and your choice of sauce

### **Vegan Schnitzel | \$25**

Plant-based schnitzel, served with gravy, chips & salad or roasted seasonal vegetables (V)

### **Chicken Parmigiana | \$30 | Add Pineapple - \$2**

Chicken schnitzel, Napoli sauce, ham & mozzarella, served with chips & salad

### **BBQ Parmigiana | \$30**

Chicken schnitzel, smokey BBQ sauce, salami, ham & mozzarella, served with chips & salad

### **Chilli Prawn Parmigiana | \$35**

Chicken schnitzel, spicy Napoli sauce, prawn and mozzarella, served with chips & salad

### **Roast of the Day | \$28**

See our specials screens for today's roast meat, served with seasonal roast vegetables, gravy & condiments (GF)

### **Crumbed Fish and Chips | \$28**

See our specials screen for today's crumbed fish, served with chips, salad and tartare sauce

### **Salt and Pepper Squid Rings | \$28**

Crumbed squid rings, served with chips, salad and tartare sauce

### **Crumbed Tasmanian Scallops | \$36**

Lightly crumbed fresh Tasmanian scallops, roe on, fried golden brown, served with tartare, lemon, chips & salad

### **Smoky Seafood Chowder | \$28**

Scallops, prawns, mussels, squid & fresh fish, served with a warm bread roll

### **Seafood Basket for One | \$35**

Selection of crumbed fish, scallops, prawns, squid rings, served with chips, salad and tartare sauce

### **Seafood Basket for Two | \$60**

Bigger version of seafood basket plus 2 scallop kilpatrick, 2 oyster natural served with chips, salad and tartare sauce

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## MAINS

### **Mexican Grilled Chicken Breast | \$30**

Spiced-grilled chicken breast with Jambalaya rice, salad and smoky tomato relish (GF, LFO)

### **Scotch Fillet 300G | \$44**

Char-grilled to your liking, served with chips & salad & your choice of sauce (GF, LFO)

### **Pork Porterhouse | \$32**

Char-grilled pork sirloin, served with chips, salad, roasted half pear and your choice of sauce (GF, LFO)

### **Catch of the Day | \$35**

Today's market fish with chef's creation. See our specials board

### **Seafood Marinara | \$30**

Selection of seafood mixture cooked garlic Napoli sauce with fettucine pasta (LFO)

### **Lamb Rump Steak | \$34**

Rosemary infused sous vide cooked lamb rump steak, served with pumpkin puree, potato, broccolini and balsamic Reduction (GF)

## DESSERTS

### **Ice Cream Sundae | \$10**

Vanilla and chocolate ice cream with whipped cream and wafer (GFO)

### **Coconut and Mango Pannacotta | \$12**

With coconut biscuit (GFO)

### **Chocolate and Cherry Cheesecake | \$12**

With whipped cream

### **Sticky Date Pudding | \$12**

With whipped cream and butter scotch sauce

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## SIDES

**Bucket of Chips | \$9**

**Bucket of Wedges | \$10**

**Bowl of Roast Vegetables | \$11**

## SAUCES

**Gravy (GF available) | \$3.50**

**Mushroom | \$3.50**

**Pepper | \$3.50**

**Garlic Prawn Topper | \$10**

## KIDS MEALS

**Chicken Schnitzel or Parme & Chips | \$13**

**Ham & Pineapple Pizza | \$13**

**Crumbed Fish & Chips | \$13**

**Steak & Chips | \$13**

**\*12 years & Under.**

**All Kids Meals Served with a Soft Drink or Juice,  
and a Choice of Ice Cream Sundae or Frog in the Pond**

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