

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 (GFO)

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

House-made pizza base with tomato, garlic, basil & bocconcini, topped with mozzarella (GFO)

Soup of the Day | \$11

See specials screens for today's soup (GFO)

Salt & Pepper Squid Fritters | \$16

Fresh fried squid with lime aioli (GFO)

Karaage Chicken | \$15

Japanese-style fried chicken (GFO, L)

Thai Half Shell Scallops | \$21

Thai-style fried scallops with nam jim and fried onion (GF, L)

Nachos | \$16

Classic nachos with guacamole and sour cream (GF) (LFO)

SALAD

Garden Salad | \$10

(GF, V, VV)

Caesar Salad | \$20

Crispy cos lettuce, bacon, croutons, parmesan, poached egg and anchovies (GFO)

Add Fried Chicken - \$5

Add Squid - \$5

Vegetarian Option – Add fried chickpeas, no bacon, no anchovies

(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 | \$26

Plant-based schnitzel, served with chips & salad and your choice of sauce (VV)

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

Chicken schnitzel, Napoli sauce, ham and mozzarella, Served with chips & salad

BBQ Parmigiana | \$30

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

Mexican Parmigiana | \$32

Chicken Schnitzel, Salsa, Crushed Corn Chips 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

Crumbed Tasmanian Scallops | \$36

Crumbed Tasmanian scallops, roe on, served with chips, salad, and tartare sauce

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, Served with chips, salad, and tartare sauce

Seafood Basket for Two | \$65

Bigger version of the seafood basket plus 2 Thai half shell scallops, 2 oyster natural, Served with chips, salad, and tartare sauce

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MAINS

Confit Chicken Maryland | \$30

Served with potato, roasted tomato, broccoli and creamy forest mushroom sauce (GF)

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, and your choice of sauce (GF, LFO)

Catch of the Day | \$MP

Today's market fish pan-fried with herb oil. See our specials for today's catch (GFO, LFO)

Seafood Pasta | \$30

Garlic and chilli spaghetti with mixed seafood, semi-dried tomato, rocket, and parmesan (LFO)

Lamb Shank | \$35

Slow-braised lamb shank served with mashed potato, broccolini, and rosemary gravy (GF)

DESSERTS

Banana Split | \$10

With crushed mixed nuts and your choice of topping sauce (GFO)

Tiramisu | \$12

With toffee shard

Crème Brûlée | \$12

With lemon butter rusk

Blueberry Tart | \$12

With ice cream

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SIDES

Bowl of Chips | \$9 (GFO, L)

Bowl of Waffle Fries | \$10 (L)

Bowl of Roast Vegetables | \$11 (GF, L)

SAUCES

Gravy (GF, V, VV) | \$3.50

Mushroom | \$3.50 (GF)

Pepper | \$3.50 (GF)

Garlic Butter | \$2

Seafood Topper | \$10

Selection of seafood with creamy seeded mustard sauce

KIDS MEALS

Chicken Schnitzel or Parmi & Chips | \$13

Ham & Pineapple Pizza | \$13 (GFO)

Crumbed Fish & Chips | \$13

Steak & Chips | \$13 (GF)

***12 years & Under.**

All Kids' Meals are served and a choice of ice cream sundae or frog in the pond

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