

Waterfront HOTEL

MENU

10% Sunday surcharge and 15% public holiday surcharge apply.

Subject to change – indicative only

(V) vegetarian (VV) vegan (GF) gluten free (GFO) gluten free option (L) lactose free (LFO) lactose free option
Seafood - (A) Australian (I) Imported (M) Mixed Origin

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.

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ENTRÉES & LIGHT BITES

Vantage Cobb Loaf (V) | \$12

Choose one of the following:

- Plain butter
- Garlic butter

Soup of the Day | \$12

See specials board for today's flavour

Garlic Bread (V) | \$12

Classic toasted garlic loaf

Make it cheesy +\$3

Make it cheesy with bacon +\$6

Karaage Squid (I) | \$16

Japanese style fried squid with garlic aioli

Panko-Crumbed Squid Rings (I) (4 Rings) | \$17.50

Served with garlic aioli

Chicken Wings (GFO) | \$12 (3 Wings)/ \$18 (6 Wings)

Choose your sauce: hickory-smoked BBQ, sticky hot sauce or Buffalo wing sauce +\$2

Southern Spiced Fried Chicken (4 Piece) | \$18

Southern spiced fried chicken tenderloin with ranch dressing

Lemon & Herb Butter Half Shell Scallops (GF) (M) | \$21

Cooked in lemon & herb butter, topped with fried onion

Bowl of Chips | \$9

Served with garlic aioli & tomato sauce

Make it bacon & cheese sauce loaded +\$5

Make it BBQ pulled pork & cheese sauce loaded +\$8

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SALADS

Caesar Salad (GFO) | \$21

Cos lettuce, diced bacon, parmesan, croutons & soft-boiled egg
Add grilled chicken +\$5

Mixed Garden Salad (GFO, L) | \$17

Salad mix, olives, croutons & house dressing
Add grilled chicken +\$5

Thai Rice Noodle Salad (GF, L) | \$20

Salad mix, rice noodle, crunchy slaw mix & Thai salad dressing
Add grilled chicken +\$5
Add grilled beef +\$8

BURGERS

All served with chips, cos lettuce, tomato, red onion & gherkin

Beef Burger | \$24

American cheese & burger relish

Veggie Burger | \$21

Veg patty & mayo

Chicken Burger | \$22

Half schnitzel, glazed pineapple & ranch dressing
Make it southern fried chicken burger +\$3

Extras

Add bacon or onion rings +\$3
Go double +\$8

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MAINS

Roast of the Day (GF, L) | \$22 (Small)/ \$28 (Regular)

See specials board for today's roast

Chicken Schnitzel | \$22 (Half)/ \$28 (Full)

Served with chips, salad & choice of sauce

Chicken Parmigiana | \$23 (Half)/ \$31 (Full)

All parmi served with chips & salad

- Classic
- Hawaiian +\$2
- Smokey BBQ & bacon +\$3

Beef Schnitzel | \$32

300g, served with chips, salad and choice of sauce.

Vegetarian Schnitzel (V) | \$26

Served with chips, salad & choice of sauce

Battered Flathead & Chips (I) | \$28

Served with chips, salad & tartare sauce

Crumbed New Zealand Hoki (I) | \$28

Served with chips, salad & tartare sauce

Panko-Crumbed Squid Rings (I) | \$29

Served with chips, salad & garlic aioli

Crumbed Scallops (M) | \$39

Served with chips, salad & tartare sauce

Market Fish of the Day (GFO, L) (A)

See specials board for today's catch

Seafood Chowder (M) | \$30

House-made seafood chowder served with bread roll

Seafood Basket for One (M) | \$36

Crumbed fish, scallops, prawn, karaage squid, served with chips, salad & tartare sauce

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MAINS

Grilled Cajun Chicken Breast (GF) | \$32

Served with potato, roasted tomato, broccoli & creamy garlic sauce

Lamb Shank | \$36 (GF)

Slaw braised lamb shank, served with today's roast vegetable & red wine tomato gravy

BBQ Pork Ribs | \$38

House made BBQ sauce pork ribs, served with chips & salad

Vegan Curry | \$24 (VV)

House made tomato & coconuts curry, served with rice and roast vegetables.

Make it chicken schnitzel curry +\$5

SERVE ALTERNATION

Choice of chips & salad or vegetables (potato, pumpkin, vegetable mix & broccoli)

Swap to coleslaw & chips +\$2

Swap to today's roast vegetable (see specials board) +\$5

PASTA

GF penne available

Fettuccine Carbonara | \$26

Creamy bacon, mushroom, onion & parmesan

Vegetarian Fettuccine | \$24

Mushroom, red onion, olives, capsicum & spinach in tomato ragu with parmesan

Seafood Marinara (M) | \$30

Selection of seafood cooked in creamy garlic Napoli sauce with fettuccine

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FROM THE GRILL

Served with chips, salad & choice of sauce

Scotch Fillet Steak (GFO, L) | \$48

280g, cooked to your liking

Pork Striploin (GFO, L) | \$30

300g, grilled

SAUCES

Red Wine Gravy (GF, L, VV) / Mushroom (GF, V) / Pepper (GF, V)
Garlic Cream (GF, V) | \$3.50

Garlic Butter (GF, V) | \$3

Garlic Cream Prawn Topper (GF) | \$11

KIDS MEALS

12 years & Under. All kids meals include dessert

Chicken Schnitzel or Parmigiana | \$13

Chicken Nuggets & Chips | \$13

Ham & Pineapple Pizza (GFO) | \$13

Fish & Chips (I) | \$13

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DESSERTS

Golden Syrup Dumplings | \$12

House-made traditional dumplings with ice cream

Yoghurt Honey Cheesecake | \$12

Cold set cheesecake with blueberry compote & ice cream

Caramel Apple Sundae | \$12

Layer of apple compote, ice cream, custard & cinnamon puff with caramel topping

Pavlova (GF) | \$12

Served with blueberry compote and whipped cream

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