

WATERLINE

By the Bay

APPETISERS

Warm Fragrant Olives

(v, vg, gf)

Preserved Lemons, Rosemary, Chilli

8

Fresh Baked Sourdough

Baguette (gfo)

Homemade Garlic & Parsley Butter

10

Saffron Arancini (v)

Sundried Tomatoes, Mozzarella

18

Andalu Gaspacho (gfo, v)

Summer Vegetables, Sourdough Baguette

19

Freshly Shucked Sydney

Rock Oysters 3 Ways (gf)

Au Naturel w. Lemon

Black Garlic Caviar

Champagne Mignonette

6.5 each

Charcuterie Board (gfo)

100 Day Dry-aged Saucisson, French Style

Chorizo, San Daniele Prosciutto,

House-Made Butter, Baguette Slices

Add Burrata +9

35

Japanese Scallop Ceviche (gf)

Fresh Lime Juice, Finger Lime, Coriander,

Radish

29

ENTRÉES

Lobster, Scallop & Chive

Ravioli

Creamy Lobster Bisque, EVOO,

Charcoal Salt

29/43

Chef's Signature Mussels (gfo)

White Wine, Garlic, Napoletana Sauce,

Chilli, Herbs, Cream

30

Vannella Burrata (v, gfo)

Masabacha, Fried Chickpeas, Zaatar,

Cherry Balsamic

29

Butternut Falafel (v, vg)

Black Tahini Dressing, Pickled Red Onions,

Currants, Chilli Oil

26

Sesame Crusted Torched

Salmon (gf)

Wakame Bed, Mango Coulis, Red Shiso,

Espelette

29

Hand-Cut Steak Tartare (gf)

Hand-Sliced Beef Tenderloin, Capers,

Cornichons, Egg Yolk, Parsnip Chips

29/48

Split QLD King Prawns (gf)

Spiced Chilli Butter, Lemon, Garden Salad,

Garlic Crisps

30/49

MAINS

Miso-Marinated Cauliflower

(vg, gf)

Tofu & Walnut Emulsion, Furikake, Lime

32

Corn-Fed Chicken Supreme

(gfo)

Corn Purée, Torched Corn & Asparagus

Salad, Lemon Oil

39

Sous Vide Pork Tenderloin (gf)

Pea Purée, Pickled Green Apple, Mixed

Bean Salad

45

Rainbow Trout Fillet (gf)

Finger Lime, Tapioca Crème, Parsley Oil

43

Prawn & Scallop a la Busera

Fresh Egg Trotolle, Prawns, Scallops,

Bisque, Cognac, White Wine

44

Plus WEEKLY SPECIALS

GRILL

Premium 120 Day Grain Fed

Beef (gf)

Red Wine Jus & Pepper Sauce

Scotch Fillet | 350gr | 59*

Eye Fillet | 250gr | 58*

Pièce du Chef | 600gr | 98*

*served with your choice of Side

21 Day Dry Aged Rib Eye "On
the Bone" | 800gr | 195

Add King Prawns 21

SIDES

14

Dutch Baby Carrots (vg, gf)

Maple Glaze, Pepitas

Heirloom Tomato Salad (vg, gf)

Champagne Vinaigrette, Capers,

Eschalots

Add Burrata +9

Mixed Leaf Salad (vg, gf)

Tangy Lemon Dressing

Hot Chips (vgo, gf)

Garlic Aioli

Duck Fat Kipfler Potatoes (gf, v)

Served en Persillade

DESSERT

Mango Cheesecake

Lemon, Cherry Coulis, Chantilly Cream

18

Crème Brûlée (gfo)

w. Almond Biscotti

20

Chocolate Mousse (gf, veg)

Cardamom, Pistachios

20

Fresh Berry Plate (vg, df, gf)

Coconut Yoghurt, Lime Zest, Hazelnuts,

Orange Oi

18

Frangelico Affogato (v, gf, n)

Espresso Shot, Vanilla Gelato, Frangelico

20

Espresso Martini

Vodka, Coffee Liqueur, Licor 43, Coffee

20

Assiette de Fromage for Two (v, n)

Assorted Cheese, Fresh Baked Baguette,

Chutney, Muscatels, Grapes, Lavosh

35

~~~~~

v vegetarian, n nuts, vg vegan, vg option,

gf gluten free, gfo gluten free option,

df dairy free

1.5% charged on all card payments.

15% surcharge on public holidays