

**EDGEWATER**

— DINING & LOUNGE BAR —



## OYSTERS

**NATURAL** lemon (df, gf) | (6) \$30 / (12) \$52

**NATURAL** finger lime mignonette (df, gf) | (6) \$30 / (12) \$52

**BAKED** smokey bacon kilpatrick (gf, df) | (6) \$32 / (12) \$58

**FRIED** tempura, citrus aioli (gfa, dfa) | (6) \$32 / (12) \$58

## BREAD

**SOURDOUGH** roast garlic & thyme butter (gfa, dfa, v, vga) | \$16

**GRILLED FLAT BREADS** hummus, za'atar, crispy chickpeas, olive oil (df, gfa, v, vg) | \$18

**GARLIC & ROSEMARY FOCACCIA** olives, aged balsamic, extra virgin olive oil (df, v, vg) | \$16

## SMALL PLATES

**VINE RIPENED TOMATO CAPRESE** smoked buffalo mozzarella, basil, caramelised balsamic (gf, dfa, v, vga) | \$24

**WHOLE BAKED CAMEMBERT** rosemary, garlic, olive oil, sourdough (gfa) | \$34

**LEMON PEPPER CALAMARI** basil mayonnaise (gfa, df) | \$24

**SCALLOPS ROASTED IN THE SHELL** garlic butter (4) (gf) | \$26

**SASHIMI GRADE TASMANIAN SALMON** cucumber, finger lime, pink peppercorn dressing (gf, df) | \$28

**NEW ENGLAND PRAWN BUNS** kewpie, iceberg, milk bun (2) | \$16

**CRISPY FRIED PORK SHOULDER** caramelised onion puree, apple, mustard (dfa) | \$24

**BBQ HARISSA LAMB RIBS** cucumber yogurt, mint, lemon (gf, dfa) | \$28

**100% GRASS FED BEEF CARPACCIO** parmesan, capers, rocket (gf, dfa) | \$34

## SALADS

**CAESAR** cos, bacon, egg, parmesan, anchovies, sourdough croutons (gfa) | \$29

**'PRAWN COCKTAIL'** tiger prawns, iceberg, avocado, mary rose dressing (gf) | \$29

**WATERMELON & MINT** fetta, cucumber, toasted seeds & nuts, caramelised balsamic (gf, n, v, dfa, vga) | \$24

## ADDITIONS

grilled chicken, calamari, or smoked salmon | \$10

fresh prawns | \$12

## SIDES

**SHOESTRING FRIES** – tomato ketchup (gf, df, v, vga) | \$12

**GARDEN SALAD** – cabernet sauvignon vinaigrette (gf, df, v, vg) | \$10

**WHOLE FRIED BABY POTATOES** – garlic, rosemary (gf, df, v, vga) | \$12

**STEAMED SEASONAL GREENS** – almonds, lemon, olive oil (gf, df, v, vg) | \$12

**SWEET POTATO FRIES** – citrus aioli (gf, df, v, vga) | \$12

*Menu selection may vary according to market availability. No BYO.  
One bill per table. Please ask our team if you have any questions to meet your dietary needs!  
All prices include GST. 15% surcharge on public holidays. 1% surcharge on all card transactions.*



## RISOTTO/PASTA

**BUTTERNUT PUMPKIN RISOTTO** pine nuts, basil, fetta (gf, dfa, v, vga, n) | \$43

**EDGEWATERS 'SIGNATURE' KING PRAWN & BUG RISOTTO** grilled bug, chilli, fresh herbs (gf) | \$45

**SEAFOOD MARINARA** linguini, basil, lobster bisque (df) | \$45

**LINGUINE AGLIO e OLIO** garlic, fresh herbs, sundried tomato, aged parmesan (dfa, v, vga) | \$26

**KING BROWN MUSHROOM GNOCCHI** porcini, thyme, aged parmesan (gf, dfa, v, vga) | \$32

## MAIN PLATES

**ROASTED CAULIFLOWER STEAK** hummus, pomegranate, almonds, spiced butter (gf, dfa, v, vga, n) | \$32

**BEER BATTERED FISH & CHIPS** baby cos salad, tartare, lemon (gfa, dfa) | \$36

**200g WAGYU BEEF BURGER** brioche, bacon jam, swiss cheese, pickles, lettuce, tomato, tomato relish, fries | \$32  
*swap for sweet potato fries | add \$3*

**GRILLED TASMANIAN SALMON** zucchini, mint, lemon, chilli, sumac, sesame seeds (gf, df) | \$42

**ROAST CHICKEN BREAST** roast shallots, artichoke, mushroom, leeks, honey mustard (gf) | \$39

**300g BANGALOW PORK CUTLET** apple, celeriac, maple, hazelnut, sage (gf, n) | \$45

**300g AGED BLACK ANGUS SIRLOIN** bbq onions, brassicas, baby king mushroom, red wine jus (gf, dfa) | \$49

## MAINS TO SHARE

**800g RESERVE RANGE AGED RIB EYE** roasted on the bone, selection of mustards (gf, df) | \$120

**WHOLE MARKET FISH** capers, lemon, parsley, brown butter (gf, dfa) | M/P  
*served with any two sides*

## DESSERT

**CHEESECAKE** fresh berries, brown butter crumble (n) | \$17

**VANILLA BEAN CRÈME BRÛLÉE** pistachio biscotti (gfa, nfa) | \$17

**EDGEWATERS 'SUNDAE'** brownie, salted caramel, peanuts, marshmallow, ice-cream (n) | \$17

**ETON MESS** crème chantilly, meringue, passionfruit, vanilla ice-cream (gf) | \$17

**AFFOGATO SHORT ESPRESSO** vanilla ice cream (gf) | \$9.5

**HAPPY AFFOGATO SHORT ESPRESSO** vanilla ice cream and your choice of liqueur (gf) | \$18.5  
*baileys | frangelico | manly spirits coffee liqueur | tia maria | licor 43 | salted caramel liqueur*

**CHEESEBOARD TO SHARE** 1 cheese \$18 | 2 cheese \$26 | 3 cheese \$34

*accompanied with dried fruits, lavosh crackers, quince paste*

**TRADITIONAL CHEDDAR** crumbly body, summer grass aromas, herbs and honey – Pyengana, Tasmania

**TARWIN BLUE** beautifully balanced, creamy texture and earthy tones – Berry's Creek, Victoria

**BRIQUE D'AFFINOIS, DOUBLE CREAM BRIE** creamy, elegant, gentle sweet after taste – Guilloteau, France



## **EDGEWATER SET MENU | 2 course \$75pp or 3 course \$85pp**

*must be enjoyed by the whole table*

### **ENTRÉE**

*choice of*

**LEMON PEPPER CALAMARI** basil mayonnaise (gfa, df)

**BBQ HARISSA LAMB RIBS** cucumber yogurt, mint, lemon (gf, dfa)

**VINE RIPENED TOMATO CAPRESE** smoked buffalo mozzarella, basil, caramelised balsamic (gf, dfa, v, vga)

### **MAIN**

*choice of*

**EDGEWATERS 'SIGNATURE' KING PRAWN & BUG RISOTTO** grilled bug, chilli, fresh herbs (gf)

**300g AGED BLACK ANGUS SIRLOIN** bbq onions, brassicas, mushroom, red wine (gf, dfa)

**KING BROWN MUSHROOM GNOCCHI** porcini, thyme, aged parmesan (gf, dfa, v, vga)

### **DESSERT**

*choice of*

**VANILLA BEAN CRÈME BRÛLÉE** pistachio biscotti (gfa, nfa)

**ETON MESS** crème chantilly, meringue, passionfruit, vanilla ice-cream (gf)

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### **A TAILORED EVENT TO SUIT YOU, NO MATTER THE OCCASION!**

*We can design an event package to suit your needs with our talented team, who can assist you every step of the way. Let us help you create and deliver a truly memorable event.*

*Our open-style kitchen can cater to any type of event from canapés through to a full degustation menu.*

*For an exclusive setting, settle into the sophisticated ambience of our private dining room which can accommodate up to 20 guests in style with adjacent private balcony. You can also enquire about joint events with our sister venue, Isla Cantina.*

*For more information, please speak with one of our friendly team members!*