

EDGEWATER

— DINING & LOUNGE BAR —



OYSTERS

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

NATURAL Edgewaters signature hot sauce (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

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

OLIVE & ROSEMARY FOCACCIA garlic, 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

POTATO & LEEK CROQUETTES shaved pecorino, truffle aioli (4) (v) | \$22

BAKED BURRATA blistered tomatoes, chilli, basil, olive oil, sourdough crisps (v, gfa) | \$32

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

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

NEW ENGLAND PRAWN BUNS kewpie, red onion, iceberg, brioche bun (2) (df) | \$16

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

EDGEWATERS STEAK TARTARE classic accompaniments, egg yolk, truffle oil, crispy potato (gf, df) | \$32

SALADS

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

PRAWN COCKTAIL tiger prawns, iceberg, avocado, marie rose dressing (gf, df) | \$29

WARM BROCCOLINI SALAD crispy bacon, dried cranberries, mint, marinated feta, pepitas, sunflower seeds, rocket, buttermilk dressing (gf, dfa, vga) | \$24

ADDITIONS

grilled chicken, calamari | \$10

fresh prawns | \$12

SIDES

SKIN ON FRIES – tomato ketchup (gf, df, v, vga) | \$12

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

SMOKED MASH – bone marrow butter (gf) | \$12

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

SWEET POTATO FRIES – 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

RICOTTA & SPINACH RAVIOLI brown butter, sage, pumpkin, hazelnuts, parmesan (v, nfa) | \$36

EDGEWATERS 'SIGNATURE' KING PRAWN & BUG RISOTTO grilled half bug, chilli, fresh herbs (gf) | \$49

SEAFOOD MARINARA linguine, fresh local seafood, basil, tomato napoli (df) | \$45

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

SLOW COOKED BEEF RAGU pappardelle, tomato, peas, parsley, ricotta, parmesan (dfa) | \$36

MAIN PLATES

ROASTED CAULIFLOWER STEAK hummus, golden raisins, almonds, spiced butter (gf, dfa, v, vga, nfa) | \$32

BEER BATTERED FISH & CHIPS winter slaw, tartare, lemon (gfa, dfa) | \$36

swap for sweet potato fries | add \$3

200g WAGYU BEEF BURGER brioche bun, bacon jam, swiss cheese, pickles, lettuce, tomato, tomato relish, fries (dfa) | \$32

swap for sweet potato fries | add \$3

GRILLED TASMANIAN SALMON (*served pink*) anchovy butter, confit potato, spinach, sorrel, dill (gf, dfa) | \$42

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

CAPE GRIM WAGYU BEEF CHEEK smoked mash, crispy kale, parmesan & lemon crumble (gf) | \$42

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

MAINS TO SHARE

served with any two sides

1.2kg WHOLE LAMB SHOULDER *allow minimum 45 minutes cooking time*

slow roasted on the bone w/ rosemary, garlic, spiced honey (gf, df) | \$110

WHOLE BAKED BARRAMUNDI *allow minimum 20 minutes cooking time*

capers, lemon, chives, brown butter (gf, dfa) | \$75

DESSERT

STEAMED STICKY DATE PUDDING whisky caramel, clotted cream, candied walnuts | \$17

scoop of vanilla bean ice cream | add \$3

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

APPLE DOUGHNUT poached apple, cinnamon, calvados syrup, vanilla bean ice cream | \$17

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

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

HAPPY AFFOGATO SHORT ESPRESSO vanilla bean 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

v - vegetarian | vg - vegan | vga - vegan option available

gf - gluten free (if coeliac, please discuss with staff) | gfa - gluten free option available

n - contains nuts | nfa - nut free available | df - dairy free | dfa - dairy free option available



EDGEWATER SET MENU | 2 course \$70pp or 3 course \$80pp

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)

ROASTED CAULIFLOWER STEAK hummus, pomegranate, almonds, spiced butter (gf, dfa, v, vga, nfa)

DESSERT

choice of

VANILLA BEAN CRÈME BRÛLÉE pistachio biscotti (gfa, nfa)

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

EDGEWATER

— DINING & LOUNGE BAR —

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!