

EDGEWATER

— DINING & LOUNGE BAR —



SMALL PLATES, BREAD, & ANTIPASTO

FRESHLY BAKED BAGUETTE cultured butter, smoked salt (gfa)	9
BYRON BAY STRACCIATELLA small production, olive oil, charcoal salt (gf)	15
IN HOUSE ROASTED HUMMUS sesame oil, mixed seeds (gf, df, v)	14
WARM MARINATED MEDITERRANEAN OLIVES sweet garlic, pickled chili (gf, df, v)	12
CALABRESE SPICY SALAMI aged four months (gf, df)	16
JAMON IBERICO BELLOTA aged six months (gf, df)	28
OLAGASATI CANTABRIAN SEASONAL ANCHOVY, vine ripe tomato tempura, crostini (df)	24
LEMON & PEPPER CALAMARI harissa aioli, lemon (gf, df)	22
ZUCCHINI FLOWERS ricotta & mushroom stuffed, signature house vodka & anchovy dressing (gf) Add extra zucchini flower \$9	29
MOOLOOLABA GRILLED PRAWNS paprika, charred lemon (gf) Add extra prawn \$9	32
WAYGU BEEF TARTARE avocado-coconut foam, black sesame, crisps (df)	27

CHEESEBOARD TO SHARE

1 cheese \$18 | 2 cheese \$26 | 3 cheese \$34 - All accompanied with honey truffle, grapes, crostini

CHEDDAR crumbly body, summer grass aromas, herbs and honey – TAS

TARWIN BLUE beautifully balanced, creamy texture and earthy tones – Victoria

BRIQUE D’AFFINOIS, DOUBLE CREAM BRIE creamy, elegant, gentle sweet after taste – France

RAW BAR & SASHIMI

NATURAL oysters	30 52
LYCHEE & CHILLI SORBET oysters	34 56
CHARDONNAY VINEGAR oysters	32 55
HOKKAIDO SCALLOP crispy & spicy salami, coconut & kaffir lime dressing (gf, df)	25
KING SALMON SASHIMI 5 pieces (gf, df)	29
HIRAMASA KINGFISH SASHIMI 5 pieces (gf, df)	29
SASHIMI PLATTER scallops, oysters, salmon, kingfish – 12 pieces (gf, df)	60

CAVIAR BAR

CAVIAR KAVIARI ROYAL OSCIETRA CAVIAR TIN on ice, potato blinis, sour cream (50gr)	285
EDGEWATER SIGNATURE CAVIAR BUMP popcorn ice cream, lemon crumble (5gr)	32
CLASSIC OSCIETRA CAVIAR BUMP (5gr) Add: anchovy infused vodka \$13 Add: Junmai Daiginjo dry sake \$13	27

Sunday surcharge 10% | Public holiday surcharge 15% | Electronic payment surcharges apply. One bill per table, no split bills.
Set menus required for groups of 15 adults more. Please notify our team of any allergies. All prices include GST. No BYO.



PASTA & RISOTTO

PORK & FENNEL RAGU tomato sugo, rigatoni, mascarpone, basil	42
SALTED RICOTTA GNUDI braised greens, fresh pomegranate, lemon butter (v) <i>Add grilled prawns \$9</i>	39
WET SQUID INK FETTUCCINE Alaskan crab, garlic, chili, parsley, salmon caviar	44
"EDGEWATERS SIGNATURE" KING PRAWN & BUG RISOTTO grilled half bug, chilli, fresh herbs (gf) <i>Add stracciatella \$5</i>	49

MAIN PLATES

PAN SEARED LOCAL BARRAMUNDI acqua pazza, parmesan, lemon crumble	45
OVEN BAKED RED EMPEROR sourced far North QLD, mussels, chorizo, truss tomato (gf)	42
FREE RANGE CHICKEN poached & grilled breast, smoked corn puree, charred corn, split jus, parmesan crisp (gf/dfa)	39
ORIGINAL CAESAR SALAD cos, bacon, egg, parmesan, anchovies, sourdough croutons (gfa, dfa) <i>Add grilled chicken, calamari \$10 grilled prawns \$9 each</i>	32
WATERMELON STEAK (vegetarian) ponzu, tomato tapenade, charred corn, orange & citrus oil (df, gf, v, vg)	34

TO SHARE (allow 35min)

1.2kg OVEN BAKED WHOLE SNAPPER Served with artichokes, capers, lemon, dill (gf)	105
1.3kg TOMAHAWK Angus grass fed, 36 months old, Cape Grim, TAS. Served with café de Paris butter (gf, dfa)	195
800gr RIB EYE on the bone, grain fed, 24 months old, VIC. Served with smoked rosemary, blue cheese (gf, dfa)	135

CHARGRILLED PREMIUM MEATS

Served with red wine onion marmalade, truss tomatoes, choice of bordelaise or béarnaise sauce

200gr BEEF EYE FILLET pure prime 100 days grain fed. QLD (gf, df)	65
300gr PORK CUTLET free range, poached & grilled, tomato tapenade, gherkins, garlic. NSW (gf, df)	48
400gr WAGYU RUMP MB7 + grass fed, slow cooked. Southeast QLD (gf, df)	75
300gr BLACK ANGUS STRIPLOIN 120 days grass fed, slow cooked. Cape Grim, TAS (gf, df)	52

SIDES & SALADS

Shoestring truffle fries, dusted parmesan (gf, dfa, v)	14
Heirloom carrots, whipped ricotta brown butter, hazelnuts (gf, dfa, v)	16
Classic, creamy mash potatoes, extra virgin olive oil, parmesan (gf, v)	13
Soft green bean salad, peaches, mustard dressing, sesame seeds (gf, df, v)	14
Seasonal market greens (gf, df, v)	15
Truss tomato salad, feta, olives, oregano, balsamic dressing (gf, dfa, v)	15

*v - vegetarian | va - vegetarian available | 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*



DESSERTS

CHEESE BOARD see options under the small plates

CRISPY HAZLENUT & NUTELLA CREPE lemon confit
Add scoop of vanilla bean ice cream \$3

20

ORANGE & SAFFRON SOAK CAKE mascarpone, pecan nuts
Add scoop of vanilla bean ice cream \$3

17

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

18

CARAMELIZED PISTACHIO TIRAMISU our own version, with dark chocolate crumble

18

SEASONAL SELECTION OF SORBET ask our team for today's flavours (*vg*)

12

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

19

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!

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ALL DAY DINING FROM 11:30AM TILL LATE – 7 days a week!

INFO@EDGEWATERDINING.COM.AU

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