

# EDGEWATER

— DINING & LOUNGE BAR —



## SMALL PLATES, BREAD, & ANTIPASTO

FRESHLY BAKED BAGUETTE cultured butter, smoked salt <i>(gfa)</i>	9
BYRON BAY STRACCIATELLA small production, olive oil, charcoal salt <i>(gf)</i>	15
IN HOUSE ROASTED HUMMUS olive oil, chives <i>(gf, df, v)</i>	14
WARM MARINATED MEDITERRANEAN OLIVES sweet garlic, pickled chili <i>(gf, df, v)</i>	11
CALABRESE SPICY SALAMI aged four months <i>(gf, df)</i>	14
JAMON IBERICO BELLOTA aged six months <i>(gf, df)</i>	35
ARROYABE CANTABRIAN SEASONAL ANCHOVY, vine ripe tomato tempura, crostini <i>(df)</i>	28
LEMON & PEPPER CALAMARI harissa aioli, lemon <i>(gf, df)</i>	22
ZUCCHINI FLOWERS ricotta & mushroom stuffed, signature house vodka & anchovy dressing <i>(gf)</i> <i>Add extra zucchini flower \$11</i>	35
MOOLOOLABA GRILLED LARGE PRAWNS xo butter, salted seaweed <i>(gf)</i> <i>Add extra prawn \$12</i>	38
WAYGU BEEF TARTARE avocado-citrus mousse, black sesame, crisps <i>(df)</i>	25

## 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, lemon	42   80
LIME & CHILLI DRESSING oysters	44   86
CHARDONNAY VINEGAR oysters	44   86
TASMANIAN SALMON SASHIMI 5 pieces <i>(gf, df)</i>	32
HIRAMASA KINGFISH SASHIMI 5 pieces <i>(gf, df)</i>	32
SASHIMI PLATTER scallops, oysters, salmon, kingfish – 12 pieces <i>(gf, df)</i>	62

## CAVIAR BAR

CAVIAR KAVIARI ROYAL OSCIETRA CAVIAR TIN on ice, potato blinis, creme fraiche (30gr)	165
CLASSIC OSCIETRA CAVIAR BUMP (5gr) <i>Add: anchovy infused vodka \$13</i> <i>Add: Junmai Daiginjo dry sake \$13</i> <i>Add: Devaux 'Cuvee D de Devaux' – Reims, France \$33 gls</i>	21

*Sunday surcharge 10% | Public holiday surcharge 15% | Electronic payment surcharges apply.*

*No changes to the menu. Please notify our team of any allergies.*

*Set menus required for groups of 10 guests and more.*



## PASTA & RISOTTO

MAFALDINE PASTA in a creamy mushroom sauce, green peas, smoked capsicum & tomato pesto (v) <i>Add Braised Lamb shoulder ragu \$9</i>	35
POTATO GNOCCHI tomato sugo, pecorino cheese, basil (v) <i>Add grilled king prawn \$12</i> <i>Add spicy salami \$3</i>	42
WET SQUID INK FETTUCCINE Alaskan crab, garlic, chili, parsley, salmon caviar	52
"EDGEWATERS SIGNATURE" PRAWN & BUG RISOTTO grilled half bug, chilli, fresh herbs, parmesan (gf) <i>Add stracciatella \$5</i>	55

## MAIN PLATES

PAN SEARED LOCAL BARRAMUNDI acqua pazza, lemon oil, parmesan & lemon crumble (gf)	53
OVEN BAKED RED SNAPPER sourced far North QLD, mussels, clams, chorizo, truss tomato (gf)	48
FREE RANGE CHICKEN poached & grilled breast, smoked corn puree, charred corn, split jus, parmesan crisp (gf/dfa)	44
ORIGINAL CAESAR SALAD cos, bacon, egg, parmesan, anchovies, sourdough croutons (gfa, dfa) <i>Add grilled chicken or calamari \$10   grilled king prawn \$12 each</i>	38
WATERMELON STEAK (vegetarian) ponzu, tomato tapenade, charred corn, orange & citrus oil (df, gf, v, vg)	35

## TO SHARE

BUTTERFLY OVEN BAKED 850gr BARRAMUNDI. Served with artichokes & capers	95
1.2KG BRAISED LAMB SHOULDER Garlic puree, apricot, guindillas peppers (gf, dfa)	105
800gr RIB EYE on the bone, grain fed, 120 days old, Yambinya Reserve, NSW. Served with smoked rosemary, blue cheese (gf, dfa) allow 35min	145

## CHARGRILLED PREMIUM MEATS

Served with red wine onion marmalade, truss tomatoes, choice of red wine jus or béarnaise sauce <i>Add grilled king prawn \$12</i>	
200gr BEEF EYE FILLET pure prime 100 days grain fed. QLD (gf, df)	68
400gr T-BONE Café de Paris butter, 75 days grain fed south QLD (gf, dfa)	65
300gr BLACK ANGUS STRIPLOIN 120 days grass fed. Cape Grim, TAS (gf, df)	58
250gr FLANK STEAK 5+ south QLD. Served with guindillas, salsa verde, semi dried tomato, red onions (gf)	49

## SIDES & SALADS

Shoestring fries, dusted parmesan (gf, dfa, v)	14
Heirloom carrots, whipped ricotta, hazelnuts (gf, dfa, v)	16
Classic, creamy mash potatoes, extra virgin olive oil, parmesan (gf, v)	16
Soft butter bean salad, grapes, 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  
All prices include GST. No BYO.*



## DESSERTS

CHEESE BOARD see options under the small plates

RICE PUDDING orange & vanilla, caramelised hazelnut & chocolate ice cream 20

STRAWBERRY SPIDER CAKE *strawberry coulis, coconut & yuzu* 24  
*Add scoop of vanilla bean ice cream \$3*

ETON MESS *crème chantilly, meringue, passionfruit, vanilla ice-cream (gf)* 18

FRANGELICO & PISTACHIO TIRAMISU dark chocolate crumble 18

HAPPY AFFOGATO SHORT ESPRESSO vanilla bean ice cream and your choice of liqueur *(gf)* 19  
Baileys | Frangelico | Manly Spirits Coffee Liqueur | Tia Maria | Licor 43 | Salted Caramel Liqueur

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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.

Groups of 10 guests or more are required to go into a set 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.

For more information, please speak with one of our friendly team members or  
send your enquiry to [info@edgewaterdining.com.au](mailto:info@edgewaterdining.com.au)

**ALL DAY DINING FROM 11:30AM TILL LATE – 7 DAYS A WEEK**

**[INFO@EDGEWATERDINING.COM.AU](mailto:info@edgewaterdining.com.au)**