EDGEWATER
DINING & LOUNGE BAR

SMALL PLATES, BREAD, & ANTIPASTO

FRESHLY BAKED BAGUETTE cultured butter, smoked salt 9

FRESHLY BAKED GLUTEN FREE BUN cultured butter, smoked salt (gf) 11

STRACCIATELLA small-batch, extra virgin olive oil, charcoal salt (gf) 15

IN-HOUSE ROASTED HUMMUS olive oil, chives (gf, df, v) 14

WARM MARINATED MEDITERRANEAN OLIVES sweet garlic, pickled chili (gf, df, v) 11

CALABRESE SPICY SALAMI aged 4 months (gf, df) 14

PROSCIUTTO DE PARMA with fig marmalade (gf, df) 24

ORTIZ CANTABRIAN ANCHOVIES (I) vine-ripe tomato tempura, crostini (df) 28

LEMON & PEPPER CALAMARI (I) harissa aioli, lemon (gf, df) 22

ZUCCHINI FLOWERS ricotta & mushroom stuffed, signature house vodka & anchovy dressing (gf) 35
Add extra zucchini flower 11

QUEENSLAND GRILLED LARGE PRAWNS (A) xo butter, salted seaweed (gf) 38
Add extra prawn (A) 12

WAGYU BEEF TARTARE horseradish crème fraîche, cured egg yolk, crisps (dfa) 25

CHEESEBOARD TO SHARE

1 cheese 14 | 2 cheeses 22 | 3 cheeses 31
All accompanied by truffle honey, grapes and crostini

CHEDDAR crumbly texture, summer grass aromas, herbs and honey – Tasmania
TARWIN BLUE beautifully balanced, creamy texture and earthy notes – Victoria
BRIQUE D'AFFINOIS DOUBLE CREAM BRIE rich, creamy texture with a delicate sweet finish – France

RAW BAR & SASHIMI

NATURAL OYSTERS (A) lemon 28 | 56

LIME & CHILLI DRESSING OYSTERS (A) 28 | 56

CHARDONNAY VINEGAR OYSTERS (A) 28 | 56

TASMANIAN SALMON SASHIMI (A) 5 pieces (gf, df) 29

HIRAMASA KINGFISH SASHIMI (A) 5 pieces (gf, df) 29

SASHIMI PLATTER (M) scallops, oysters, salmon, kingfish, 12 pieces (gf, df) 59 59

CAVIAR BAR

KAVIARI OSCIETRA PRESTIGE CAVIAR TIN (I) 120
served on ice, potato blinis, crème fraîche (30g)

KAVIARI OSCIETRA PRESTIGE CAVIAR BUMP (I) (5g) 18
Add anchovy-infused vodka (I) 13
Add Junmai Daiginjo dry sake 13
Add Devaux 'Cuvée D de Devaux' – Reims, France 33 glass

Sunday surcharge 10% | Public holiday surcharge 15% | Electronic payment surcharges apply.
No changes to the menu. Please notify our team of any allergies or dietary requirements.
Set menus are required for groups of 10 guests or more.

PASTA & RISOTTO

CREAMY SEASONAL MUSHROOM & GREEN PEA MAFALDINE tomato pesto. 35
Add braised lamb shoulder 9

POTATO GNOCCHI tomato sugo, pecorino, basil (v) 38
Add grilled king prawn (A) 12
Add spicy salami 3

WET SQUID INK FETTUCCINE (M) blue swimmer crab, garlic, chilli, parsley, salmon caviar 49

SIGNATURE PRAWN & BUG RISOTTO (M) grilled half Moreton Bay bug, chilli, fresh herbs, parmesan (gf) 52
Add stracciatella 5

MAIN PLATES

PAN SEARED LOCAL BARRAMUNDI (A) acqua pazza, lemon oil, parmesan & lemon crumble (gf) 53

OVEN BAKED GOLDBAND SNAPPER (M) mussels, clams, chorizo, truss tomato (gf) 48

FREE RANGE CHICKEN poached & grilled breast, smoked corn purée, charred corn, jus, parmesan crisp *(gf, dfa)* 41

ORIGINAL CAESAR SALAD cos, bacon, egg, parmesan, anchovies, sourdough croutons *(gf, dfa)* 35
Add grilled chicken 10
Add Lemon Pepper Calimari (I) 10
Add grilled king prawn (A) 12 each

SUGAR LOAF ROASTED CABBAGE salsa verde, pickled pumpkin, lemon, capers (gf, v, vg) 35

TO SHARE

BUTTERFLY OVEN BAKED 850g BARRAMUNDI (I) served with artichokes & capers 85

1.2kg BRAISED LAMB SHOULDER garlic purée, apricot, guindilla peppers (gf, dfa) 105

400g MB7 WAGU STRIPLOIN, NSW, 120
Served with Celeric yusu butter, fresh wasabi (gf, dfa)

CHARGRILLED PREMIUM MEATS

200g BEEF EYE FILLET Pure Prime, 100-day grain-fed, Queensland (gf, df) 68

300g BLACK ANGUS STRIPLOIN Cape Grim, Tasmania, 120-day grass-fed (gf, df) 52

Served with red wine onion marmalade, truss tomatoes & your choice of red wine jus or béarnaise sauce.
Add Grilled king prawn (A) 12 each
Add Mushroom sauce 4
Add Café de Paris butter 2

400g T-BONE Café de Paris butter, 75-day grain-fed, South Queensland (gf, dfa) 59

SIDES & SALADS

Shoestring fries, dusted with parmesan (gf, dfa, v) 14

Heirloom carrots, whipped ricotta, hazelnuts (gf, dfa, v) 16

Classic creamy mashed potatoes, extra virgin olive oil, parmesan (gf, v) 16

Beetroot, blackberry salad, goat's cheese, red onion (gf, dfa, 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 you are coeliac, please discuss with our team) | gfa – gluten free option available
n – contains nuts | nfa – nut free option available | df – dairy free | dfa – dairy free option available
Seafood Country of Origin: A – Australian | I – Imported | M – Mixed Origin
All prices include GST. No BYO.

DESSERTS

CHEESE BOARD
See options under Small Plates

PISTACHIO CRÈME BRÛLÉE candied kumquat, citrus syrup (gf)	20
WARM CHOCOLATE FONDANT with rhubarb and fig marmalade crème fraiche (allow 15mins)	24
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 & your choice of liqueur (gf) Baileys | Bumbu Rum | Bocian Salted Caramel Liqueur | Butterscotch Schnapps | Frangelico | Licor 43 | Manly Spirits Coffee Liqueur | Shanky's Whip | Tia Maria	19

EDGEWATER
DINING & LOUNGE BAR

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

We can tailor an event package to suit your needs, with our experienced team guiding you every step of the way.

Let us help you create a truly memorable event.

Groups of 10 guests or more are required to dine from a set menu.

For an exclusive experience, enjoy the sophisticated ambience of our private dining room, accommodating up to 20 guests and featuring an adjoining private balcony.

To discuss your next event, please speak with one of our friendly team members.

ALL DAY DINING FROM 11:30AM TILL 10pm – 7 days a week!

INFO@EDGEWATERDINING.COM.AU

EDGEWATERDINING | 07 5570 1624 | WWW.EDGEWATERDINING.COM.AU