

BREADS

- Ciabatta** roasted garlic & herb butter 12.5
Imported jumbo olives crusty bread, evoo, white balsamic & whipped persian fetta 13.5
Flat breads duo of dips w/ olive oil & balsamic 15.5
Bruschetta crushed green pea & goats cheese w/ evoo 18.5

OYSTERS

Variety changes depending on season, ask our friendly staff.

- Natural** w/ fresh lemon
Kilpatrick double smoked bacon, bbq & worcestershire
Tempura lightly battered w/ chilli mayo
Edgewater tequila gel, fresh lime & flying fish roe
6 oysters 26.5 12 oysters 44.5

SMALL PLATES & STARTERS

- Chicken tortillas** marinated chicken tenderloins w/ avocado whip, brie, cos lettuce & basil mayo 18.5
Lamb tortillas moroccan spiced w/ mixed leaves, roast capsicum, red onion & minted yoghurt 18.5
Soft shell crab & prawn tortillas mixed leaf, pickled paw-paw, shredded carrot, bean sprouts & sriracha 22.5
Cumin tempura cauliflower w/ taramasalata & white anchovies 18.5
Chicken karage wasabi mayo & fresh lime 19.5
Pesto arancini w/manchego cheese, romesco salsa & micro herbs 19.5
Calamari crumbed in lemon pepper & panko w/ basil mayo 19.5
My Mom's meatballs blended pork, beef & lamb, napoli, parmesan wafer & ciabatta 20.5
Crispy pork belly spiced carrot puree, seared scallops, sticky glaze & young coconut 22.5
Lamb ribs w/ homemade skordalia & paprika oil 23.5
Canadian sea scallops crispy pancetta, meyer lemon & salsa verde 24.5
Sesame king prawns w/ chilli jam & fresh lemon 25.5

SALADS

- Rocket & parmesan** apple, red onion, toasted pine nuts, lemon & evoo dressing 23.5
Caesar smokey bacon, parmesan, soft poached egg, anchovies & garlic croute 24.5
Tempura cauliflower roast kent pumpkin, baby celery leaves, toasted cumin, lemon oil & red onion 25.5
Moroccan lamb grilled halloumi, roasted capsicum, red onion, minted yoghurt, sultanas & toasted almonds 27.5
Prawn & avocado mixed greens, chilled & peeled prawns, fresh tomatoes & balsamic vinaigrette 32.5

Chicken tenderloins 8.5 | Moroccan lamb 9.5
Smoked salmon 9.5 | Calamari 8.5 | Soft shell crab 9.5
Chilled & peeled prawns 12.5

EDGEWATER SPECIALTY BURGERS

All burgers served w/ a side of chips

- Cajun marinated chicken breast** cos lettuce, bacon, tomato, red onion & aioli 24.5
New Yorker fresh beef pattie, swiss cheese, red onion, cos lettuce & homemade relish 24.5
Philly cheese served open w/ grilled mushrooms, onion, swiss cheese, tender eye fillet & our secret sauce 24.5
Tempura crab chilli mayo, paw-paw, sprouts, rocket & carrot 25.5

PASTA

All served with egg linguine

- Carbonara** smoked bacon, onion, garlic & a white wine cream sauce 32.5
Homemade meatballs pork, beef & lamb, rich napoli sauce, basil & parmesan 33.5
Saltwater prawns garlic, spring onion, chilli, lemon, roast tomato & rocket 39.5

RISOTTO

All served with italian arborio rice

- Roast pumpkin** basil pesto, toasted pine nuts, zucchini, fetta, wild rocket & evoo 34.5
Chicken & portobello mushroom garlic, onion, cream, white wine, pecorino & herbs 35.5
Prawn & bug meat pink champagne sauce infused w/ chilli & herbs, topped with a ½ bug 42.5

MAIN COURSE

- Chickpea & baby spinach curry** basmati rice, sultana chutney, cucumber riata, pappadum & toasted coconut 31.5
Chicken parmigiana "free range" panko crumbed, napoli sauce w/ chips & house salad 33.5
Chicken breast free range breast w/ slow roast cherry tomatoes, buttery potato mash, steamed greens & jus 37.5
Bangalow pork belly caramelized pineapple, ginger glaze, crunchy apple, peanut, wild rocket & red onion salad 38.5
Crispy skin duck legs wild rice, asian greens, long finger green chilli, ginger, lemongrass, young coconut & sticky ponzu sauce 39.5
Grain fed eye fillet topped w/ grilled pancetta, garlic & herb creamy potatoes, roast portobello mushroom, green vegetables & jus 44.5
Lemon pepper calamari w/ basil mayo, chips & house salad 33.5
Salmon fillet sweet corn & coriander rice cake, roast capsicum, mild curry sauce & crispy noodles 39.5
Daily catch chef's choice *M.P*
Grilled ½ bugs brandy butter w/ house salad & fries *M.P*

SIDES

Asian veg w/ sesame & soy sauce
Creamy mash | House salad w/ balsamic dressing
Grilled field mushrooms w/ sea salt | Seasonal vegetables
8.5ea or 3 for 21.0

"We are open for breakfast daily from 7:30am"



Menu selection may vary according to market availability.
All prices include gst. 15% surcharge on public holidays. 2.5% surcharge on Amex. No BYO. One bill per table
We are a little bit nuts but please let us know if you are allergic to anything.