



STARTERS

Louisianan Corn Bread proudly made in house	8.50
Morpeth Casalinga Sourdough with Lurpak Butter	6.00
Garlic Bread	6.90
<i>Casalinga Sourdough toasted rubbed with smashed Garlic Clove drizzled with Lemon and Olive Oil.</i>	
Crab Bread	9.50
<i>Blue swimmer Crab Meat, touch of home-made Mayonnaise on Casalinga Sourdough.</i>	

OYSTERS

Pacific Oysters Australia Natural	1/2 dozen	17.00	1 dozen	34.00
Large Sydney Rock Oysters Natural	1/2 dozen	18.00	1 dozen	39.00
Pacific Oysters Japanese		18.00	1 dozen	37.00
<i>Sweet tangy Pickled Vegetables</i>				
Pacific Oysters Kilpatrick	1/2 dozen	18.00	1 dozen	37.00
Pacific Oysters Mornay	1/2 dozen	18.00	1 dozen	37.00

ENTREE

Soft Shell Crab with Wasabi Aioli	15.00
Seared Scallops with Pork Belly, Chilli & Palm Caramel	16.00
Tender Octopus grilled with Lemon & Oregano Rocket leaves and Aioli	17.50
Garlic King Prawns in a rich Cuban inspired Sauce	18.00
King Prawn and Avocado Cocktail	18.50
Abalone sliced into Wafers with Ginger, Shallots and Lemon Butter	19.50

CHILDRENS MEALS UNDER 12 y/o

Chicken Dino Snacks & chips	8.50	Yummy Calamari & Chips	8.50
Fish cocktails & Chips	8.50	Cheesy Bacon Pasta	8.50
Bowl of Chips	4.00	Ice-cream & Topping	4.00

SALAD

Summer Salad with Cos Lettuce	19.00
<i>Avocado, Cherry Tomato, Pink Grapefruit, Cucumber, hot Potato, Gourmet Fetta, Lemon and extra virgin Olive Oil.</i>	
Beetroot and Lentil Salad	18.50
<i>Walnut, Rocket, Red Wine Vinegar, and Gourmet Fetta</i>	
King Prawn and Summer Salad with Cos Lettuce	29.50
Californian Chicken Tenderloin Summer Salad with Cos Lettuce	26.50



PASTA

Sicilian Linguini Cheesy Pasta	16.00
Sicilian Linguini Boscaiola	19.00
<i>Mushrooms, Shallots & Bacon in a Cream Sauce</i>	
Marinara al Rosso	29.50
<i>Fresh Prawns, Scallops, Mussels, Octopus tossed in Capunti Pasta and Basil Pesto</i>	

SIDES

Bowl of Hot Chips	7.50
Seven Dancing Vegetables	7.50
Garden Salad	7.50
Chats with sea Salt	7.50

MAIN COURSE

Lunch accompaniment: Chips & Salad

Dinner: Potato of the moment and a bouquet of garden Vegetables

GRILLED FISH FILLETS

Refer to front of menu for list of available Fish and their Market price

Crispy Skin Salmon	25.00	Blue eye Cod	Market Price
Barramundi	25.00	Mahi-Mahi	Market Price
John Dory	29.00	Flathead	Market Price
Salmon Cutlet	Market Price	Coral Trout Cutlet	Market Price

Choice of complimentary condiments for all fish fillets and whole fish: Lemon extra virgin Olive Oil, Cuban Garlic Sauce, Moroccan Spiced Natural Yoghurt, Chilli Palm Caramel

"Fish & Pig" 25-00

Selected from Executive Chef Ross entrusted collections of Family Recipe
200g Barramundi oven baked with crispy Bacon on a bed of Rice served with steamed Greens

OVEN BAKED WHOLE FISH: MARKET PRICE

Refer to front of menu for list of available Fish and their Market price

Flathead	Barramundi	Snapper
King George Whiting	Flounder	Sea Garfish
Taylor	Coral Reef Warrase (Butcher Fish)	Bream
	Rainbow Trout	

SEAFOOD FAVOURITES

Battered fish and chips	<i>Lunch Only</i>	18.00
Calamari and Chips	<i>Lunch Only</i>	16.50
Cold Seafood Plate	<i>6 Natural Sydney Oysters 6 Prawns & Smoked Salmon</i>	35.00
WatersEdge Volcano Chilli king Prawns		29.50

Australian king green Prawns, char grilled Marinated Vegetables, rich Vine ripened Tomato



SHELLFISH

All Shellfish accompanied with a Side of Seasonal Fruit

Moreton Bay Bugs <i>Drizzled with warm seasoned Olive Oil</i>	29.50	Large King Prawns Plate	29.50
½ Tasmanian Lobster	39.00	Whole Tasmanian Lobster	65.00
½ Fresh W.A. Lobster 300g approx.	59.00	Whole Fresh W.A. Lobster 600g	99.00
1/2 Green Lobster Tail	39.00	Whole Green Lobster Tail	65.00
<i>Mornay, Thermidor and Garlic Butter Sauce available</i>			

FROM THE LAND

Lunch accompaniment: Chips & Salad

Dinner accompaniment: Potato of the moment and bouquet of garden Vegetables

Sizzling Chicken Escalivada Chorizo, chargrilled and Marinated Vegetable	24.90
Moroccan Lamb Cutlets <i>Moroccan Spiced Natural Yoghurt Rocket Leaves, Lemon Rosemary Potato</i>	35.90
250g Grain Fed Beef Tornadoes (eye fillet) with Spinach and Rostee	35.00
Nolan's Private Selection Rump Steak: Gympie Nth Qld <i>Your choice of Bordelaise Meat Jus Lie, Béarnaise, and Mustards</i>	200g 22.00 400g 34.50
Reef and Beef with Home Made Béarnaise Sauce <i>Nolan's Private Selection Rump Steak, ½ Morten Bay Bug, 1 scallop & 2 Australian Green Prawns</i>	200g 30.50 400g 45.00

ENHANCE YOUR MEAL ADD EXTRA SEAFOOD:

1 Morten Bay Bug	9.50	100g Tender Octopus	11.90
1 Sydney Rock Oyster Large	4.25	60g Smoked Salmon	6.00
1 Pacific Oyster Kilpatrick/Mornay	3.90	1 Blue Swimmer Crab	18.90
1 New Zealand Mussel half Shell	2.00	125g Californian Chicken Tenderloin	5.00
1 Large Fresh King Prawn	3.90	Grilled Seafood Sampler	15.00
1 Scallop in the Shell	4.50	<i>60g Squid, 2 King Prawns, 2 Mussels, 1scallop</i>	
Crab Meat and Béarnaise	12.00		



SEAFOOD PLATTERS

Live Mud Crab **Market Price** **\$60.00- \$95.00**

*Layered on a bed of Linguini:
Boiled for that natural sweet flavour OR Pan broiled
Choice of condiments: Cooked Chilli, Garlic, Ginger and Shallots Or: Marin Cuban Garlic Sauce.
OR compose your own.*

Cold Blue Swimmer Crab Platter for 1 **39.90**
Blue Swimmer Crab, 3 Australian King Prawns and 3 Pacific Oysters

Cold Seafood Platter

4 Sydney Rock Oysters, 4 Australian King Prawns (depending on size) and Smoked Salmon ½ Lobster **65.00**
Whole Lobster **95.00**

SEAFOOD PLATTER FOR 2

½ Lobster **\$140.00** Whole Lobster **\$159.00**

300g approx. W.A. Fresh ½ Lobster **\$155.00**

600g approx. Whole W.A. Fresh Lobster **\$189.00**

Fresh, Lemon Butter, Mornay or Thermidor

Grilled John Dory Fillet

8 Fresh Australian King Prawns approx. Depending on size

Char Grilled Octopus

2 Fresh Morten Bay Bug

5 Oysters Kilpatrick, 5 Oyster Natural

2 Pan cooked Mussels

2 Tasmanian Scallop's

Calamari & Chips

WATERSEGE SPECIAL SEAFOOD PLATTER \$99.00

½ Lobster Mornay or Thermidor

2 Tasmanian Scallop's

Grilled John Dory Fillet

3 Fresh Australian King Prawns approx.. Depending on size

Char Grilled Octopus

1 Fresh Morten Bay Bug

2 Oysters Kilpatrick, 2 Oyster Natural

2 Pan cooked Mussels

Calamari & Chips