

# Lunch

pacific oysters w mignonette granita – 21 half doz | 39 doz  
smoked tomato & rosemary focaccia, parsley oil | 6  
mushroom, thyme & parsley focaccia | 6

## ENTREE

szechuan honey prawns w angel hair pasta, dill | 21  
lemon, rosemary & charcoal arancini, tomato ragu, macadamia honey, pecorino | 16  
buffalo mozzarella, jamon iberico, parsley oil, black olive | gf 17  
fried cauliflower, avocado, parsley salad | gf v 19  
roasted pumpkin, macadamia honey, romesco, candied pepitas, yuzu | gf v 18  
crab & coconut w nahm jim, cucumber, xo oil, salmon pearls gf 19  
sweet potato & carrot croquettes, pulled beef, salsa verde, ragu, pickled beets | 20

## MAIN

szechuan honey prawns w angel hair pasta, dill | 27  
katsu fried chicken burger, aioli, cabbage, brioche bun w shoestring fries | 22  
steak sanga w chimichurri, parmesan, escabeche, beetroot & fries | 24  
sand crab lasagne, crustacean sauce, parmesan chip | 29  
pea risotto, zucchini, meredith goats cheese, mint, almonds | v gf 24 add speck  
pork belly, carrot & coconut, bean sprout salad, palm caramel | gf 29  
kedgeree, peas, shallot, parsley, mint, dill, labneh | gf 23 add smoked mullet  
spanish mackerel, kipflers, smoked tomato, goats cheese, black olive, dill | gf 29

## STEAK

200g 100 day grain fed angus striploin – Beef City, QLD | 37  
200g, Black Onyx striploin, 270+ days grain fed, MB3+ - Glenn Innes, NSW | 43  
smoked pumpkin, porcini crisp & beef jus

## SIDES

truffle shoestring fries w parmesan | gf 6  
rocket, pear & parmesan salad | gf 7  
wagyu fat kipfler potatoes, chorizo | gf 6  
roast carrots, herbs, coconut & pistachio dukkha | gf 6  
roasted pumpkin, macadamia honey, romesco, candied pepitas, yuzu | gf 8  
broccoli, peas, parsley, mint, toasted almonds | gf 8  
labneh, shaved zucchini, pistachio, radish, lemon, mint | gf 14

## DESSERT

ginger pannacotta, mandarin, puffed quinoa, lemon snow | gf 14  
chocolate champagne cake, pear compote | 15  
rosemary, honey & walnut semifreddo, raisin, chocolate crumb | gf 15  
coconut custard, lemon curd, berries, puffed amaranth | gf vegan 15

cheese plate | 15

Fromager D'affinois

poached pear, spiced rum currants, candied walnuts, lavosh

NOT ALL CHANGES TO THE MENU CAN BE ACCOMMODATED | PLEASE ADVISE OF ANY ALLERGIES  
1% SURCHARGE FOR ALL CREDIT CARD TRANSACTIONS | A 5% FEE WILL BE ADDED FOR SPLIT BILLS

WE KINDLY ASK THAT YOU DO NOT BRING CAKES TO THE RESTAURANT.

WATER ST KITCHEN MAKES BEAUTIFUL CELEBRATION CAKES THAT CAN BE ORGANISED FOR YOU WITH NOTICE.