



coffin bay oysters w mignonette | 6 each
boquerones – cured spanish white anchovies, parsley, dill | 12
goats cheese ricotta, Matt Barker's honey, pistachio, herb oil w rosemary bread | 18
rosemary bread | 8

ENTREE

szechuan honey prawns w fennel cream, fried capers, pickled fennel | gf 29
baby roma tomatoes, squid ink truffle salami, labneh, black olive, truffle | 22 gf
meatballs, tomato ragu, pecorino | 22 gf
moreton bay bug, nduja aioli, jamon, sourdough | 26
zucchini flower, lemon & basil ricotta, tomato ragu, pecorino | 24
cured gold band snapper, pear sauce, pickled fennel, lime leaf | 26
mushroom arancini, truffled cauliflower, parsley oil, pecorino | 22 v

MAIN

steak sanga w salsa verde, parmesan, escabeche, beetroot & fries | 29
sand crab lasagne, crustacean sauce, parmesan chip | 42
orecchiette pasta, tomato passata, basil, pecorino, cured egg yolk | v 32
pork belly, charred leek, cognac mustard jus | gf 38
gold band snapper, burnt butter cauliflower, raisin vinaigrette, almonds | gf 36
angus sirloin, peppercorn sauce, frites | gf 43
ricotta rotolo, beef shin, salsa verde, pecorino | 44
confit chicken, macadamia satay, pickled kohlrabi, rocket, lime leaf | 34 gf

STEAK

200g angus eye fillet, 100 day grain finished | 49
220g 30+ day dry aged angus sirloin on the bone | 63
steaks accompanied with beef jus & giles salsa verde gf

SIDES

truffle shoestring fries w parmesan | gf 10
rocket, pear & parmesan salad | gf 12
honey roast carrots, labneh, dukkah | 14
bean salad, almonds, goats cheese, rocket, shallots | gf 12
fried potatoes, crème fraiche, chives, pecorino | gf 15
broccolini, lemon butter, capers | gf 14

DESSERT

ginger pannacotta, mandarin, dehydrated pudding | gf 20
chocolate pot de crème, yuzu gel, milk crumb | gf 22
sticky date pudding, butter semifreddo, candied walnuts | 22
mille-feuille w raspberries, lemon curd, crème pâtissière | 22
limoncello ice cream, almond crumb, pistachio | 23
roasted pineapple granita, ginger & macadamia gelato, lime leaf | gf 23

Tete De Moine – semi hard swiss cheese - 24
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.