



ENTREE

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

szechuan honey prawns, fennel, angel hair
fried cauliflower, avocado, parsley salad gf v
wagyu bolognese, hand cut parpadelle, pecorino
buffalo mozzarella, jamon iberico, parley oil, black olive gf
lemon, rosemary & charcoal arancini, tomato ragu, macadamia honey, pecorino v
crab & coconut w nahm jim, cucumber, xo oil & salmon pearls gf
zucchini flowers, lemon basil ricotta, tomato ragu, pecorino v
kangaroo prosciutto, grilled brioche, figs, goats cheese

MAIN

pork belly, carrot & coconut, bean sprout salad, palm caramel gf
sand crab lasagne, crustacean sauce, parmesan chip
pea risotto, zucchini, meredith goats cheese, almonds v gf add speck
spanish mackerel, kipflers, smoked tomato, goats cheese, black olive, dill gf
wild mushroom, hand cut fazzoletti, garlic, rocket, shaved pecorino v
broccoli & potato gnocchi, smoked tomato, pistachio, shaved pecorino v add speck
confit duck maryland, broccolini, baby carrot, orange jus gf

200g 100 day grain fed angus striploin – Beef City, QLD
steak accompanied with smoked pumpkin, porcini crisp, beef jus gf

SIDES

truffle shoestring fries w parmesan | gf 8
wagyu fat kipfler potatoes w chorizo | gf 8
roasted carrots, herbs, coconut & pistachio dukkha | gf 8
rocket, pear & parmesan salad | gf 6
roasted pumpkin, macadamia honey, tomato ragu, pepitas, yuzu | 6 gf v
smoked tomato, rosemary focaccia, parsley oil | 6
broccoli, peas, parsley, mint, toasted almonds | gf 8
labneh, shaved zucchini, pistachio, radish, lemon, mint | gf 8
zucchini flower stuffed w lemon basil ricotta, pecorino | 7 each

DESSERT

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

cheese plate

Fromager D'affinois

poached pear, spiced rum currants, candied walnuts, charcoal lavosh

\$55 | 2 courses

\$75 | 3 courses

\$90 | 4 courses

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.