



coffin bay oysters w mignonette granita | 6 each
rosemary focaccia, baby roma sauce | 7

ENTREE

szechuan honey prawns w angel hair pasta, dill | 25
pea arancini, zucchini dip, parsnip, black olive 21
rice cake, kalki gin cured snapper, pickled ginger, pink peppercorn, ponzu 24 gf
potato, venison salami, fennel, tarragon honey mustard, blueberry 22 gf
crumbed mushrooms, smoked cashew cheese, parsley oil | v 19
zucchini flower w lemon basil ricotta, tomato ragu, pecorino | v 19

MAIN

szechuan honey prawns w angel hair pasta, dill | 34
crispy chicken burger, miso aioli, lettuce, pickles, dill, cabbage, brioche bun & fries | 24
steak sanga w salsa verde, parmesan, escabeche, beetroot & fries | 29
sand crab lasagne, crustacean sauce, parmesan chip | 35
mushroom risotto, shiitake, water chestnut, pecorino, rocket v gf 27
pork belly, maple glazed cabbage, pickled apple slaw, palm caramel, walnuts | gf 34
gold band snapper, butter beans, corn, dashi butter, wakame chip | gf 29
herb cavatelli, olive oil, garlic, rocket, lemon, pecorino, mozzarella | 26
zucchini flowers, stuffed w snapper, broad bean, tomato oil | 27
moreton bay bug, hand cut linguine, lemon butter sauce, chive, pecorino | 38
braised beef schnitzel, fennel, horseradish aioli, cabbage, tarragon honey mustard | 29

STEAK

200g 100 day grain fed angus striploin | 37
300g Black onyx rib fillet, 270+ days grain fed MBS3+ | 78
200g angus eye fillet, 100 day grain finished | 42
220g 30+ day dry aged angus sirloin on the bone | 61
steaks accompanied with smoked pumpkin, porcini crisp, beef jus gf

SIDES

truffle shoestring fries w parmesan | gf 9
rocket, pear & parmesan salad | gf 12
butter beans w salsa verde, almonds | gf 9
wagyu fat kipfler potatoes, chorizo | gf 10
char roasted carrots, labneh, avocado honey | gf 10
very delicious potatoes, mustard dill dressing | gf 12
broccolini, almond butter | gf 9
zucchini flower salad, parsley, rocket, pistachio, basil, avocado honey | gf 10

DESSERT

bay pannacotta, mulled wine syrup, almondine, pickled currants | gf 19
sticky date pudding, butter semifreddo, candied walnuts | 19
hazelnut mousse, whipped mascarpone, hazelnuts | gf 21
chocolate terrine, mascarpone, raspberry sorbet, candied pistachio | gf 21
mille-feuille w Marcus' raspberries, curd, crème anglaise | gf 19

cheese plate | 24 - 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.