



Watersedge Restaurant Dinner Menu

- Breads -

Garlic Bread; (v) Housemade vienna loaf topped with fresh garlic butter	2 pieces 6 3 pieces 9
Cheesy bread; (v) Housemade vienna loaf with fresh garlic butter & parmesan	2 pieces 6 3 pieces 9
Bruschetta; (v) A medley of marinated cherry tomatoes topped with feta, basil and balsamic glazed served on a house made bread	2 pieces 12

- Oysters -

Natural; (G)(L)(V) Served with fresh lemon	15/30
Kilpatrick; (L) Barossa bacon and our famous kilpatrick special sauce served with lemon	18/32
Mojito granato; (L)(G) Fresh natural oysters served with a spoonful of Mojito granato	18/32
<i>Our oysters are sourced direct from Port Lincoln provider who has direct access to the fresh Pacific Coffin Bay Oysters which are brought in fresh to Whyalla to guarantee the best quality possible. Served on plates of 6 or 12</i>	

- Entrees -

Caramelised onion and feta croquettes; (V)(L) with a fresh cucumber and mint salad and finished with drizzled basil pesto	18
Fried beef salad; (G)(L) Marinated beef in chilli and lime, served with a fresh citrus salad and a chilli dressing	18
Crispy salt and peppered squid; (L) with a herb aioli and a fresh green salad	18/32
Panko crumbed scallops with wasabi aioli and wakame	18/32
Antipasto for two; Cured meats, pickled vegetables, dukkah, seared mushrooms and charred bread	32

- From The Grill -

Salt bush lamb rack; with lynnonnaise potato, broccolini with a tomato & lentil ragout finished with a red wine jus	44
Butchers cut of meat; with onion rings, cocktail potatoes and apple & sour cream slaw	45
Grass feed eye filet wrapped in Barossa Valley bacon (250G); with sweet potato mash, pan seared asparagus & mushroom topped with a chilli hollandaise	46
Upgrade any steak with 4 garlic prawns	11

- Main Course -

Pan seared chicken; with black sesame seeds, rice noodles and a Vietnamese salad topped with greek yoghurt	38
Salmon salad; with orange segments, zucchini, beetroot and rocket topped with a tangy dressing	38
King George whiting; with your choice of beer battered, panko crumbed or grilled with a char gilled pear and rocket salad, fries lemon and aioli	1 piece 28 2 piece 48
Seafood medley for two; two crumbed pieces of whiting, squid skewers, fresh prawns, two of each oysters, two scallops a fresh crab salad and a side of fries	120
Roasted eggplant; (V) (G) (VG) topped with a ragout of lentils, tomatoes and smoked paprika, mint yogurt, roasted pine nuts and a rocket salad	32
Butternut squash & spinach salad; (V) with almonds, coriander seeds, mushroom drizzled with a balsamic glaze	32

- Pasta -

Seafood marinara linguine; pan seared squid, prawns, scallops, onion, tomatoes, spinach, garlic and white wine	37
Chef's pasta of the day; ask your food attendant for daily specials	25

- Side Dishes -

Pear and rocket salad; (G)(V) served with parmesan cheese and balsamic glaze	10
Seasonal veg; with white wine and salt and pepper	10
Duck fat potatoes;	9
Foreshores famous chips; (L) served with a paprika salt and a herb aioli	9

No Separate Accounts please.

Credit Card Surcharge Applies 1% Visa, 2%, Amex

Our Executive Chef & Team are here to please.

- Dessert -

Chocolate fondant; with a salted caramel ice cream, almond praline and finished with a dollop of double cream	15
Smashed lemon meringue pavlova; with cream and mint shortbread.	15
Sugar free red velvet cheesecake; with a raspberry coulis and double cream	15
Affogato; fresh shot of espresso served with vanilla ice cream	18
Vegan meringue; (V)(G)(L) with aerated coconut cream, berry compote and an almond praline	15
Cheese Platter; (serves 1) Tasmanian blue, Mersey valley vintage cheddar & Tasmanian south cape double brie – accompanied with lavosh, quince paste, dried fruit & almonds	16 <i>extra person 15</i>

- After Dinner 60ml -

Sevenhill Tokay	8
Grant Burge aged tawny	9
Valdespino 'El Candado' Pedro Ximenez (Spain)	9
Penfolds grandfather port	16

- Refreshments -

Espresso coffee	4
Cappuccino/Latte/Flat white	5
Hot Chocolate	6
Iced Coffee/Chocolate	7
Organic Loose Leaf Tea	5
Chai Latte	5