

MENU

Waterfront HOTEL

STARTERS

PUB LOAF ^(V)	8
Freshly baked loaf served with garlic butter, chilli aioli, balsamic and olive oil	
GARLIC PIZZA ^(GF AVAILABLE)	10
House-made pizza base with garlic, Napoli sauce topped with mozzarella cheese	
MARGARITA PIZZA	15
Tomato, basil, garlic and bocconcini	
SOUP OF THE DAY	8
House-made soup served with a warm crusty roll	
CHILLI SALT SQUID	15/25
Flash fried calamari lightly dusted in chilli salt mix served with lime mayo	
ARANCINI BALLS	10
Minted pea and parmesan risotto balls, served with garlic aioli	
SCALLOPS KILPATRICK	18
Fresh Tasmanian scallops grilled with bacon and house Kilpatrick sauce	
PORK BAO BUNS	13
Pulled bbq pork and apple slaw in a steamed bun	

MAINS



SENIORS CARD

CHICKEN AND AVOCADO SALAD ^(GF)	22	18
Char grilled Nichols chicken breast tossed with avocado, Spanish onion, sundried tomatoes, mixed greens finished with smoked cheddar & a raspberry vinaigrette		
CHICKEN SCHNITZEL	25	21
Panko crumbed chicken breast served with chips, salad and your choice of sauce		
CHICKEN PARMIGIANA	27.5	23
Panko crumbed chicken breast topped with house made Napoli sauce, ham and melted mozzarella. Served with chips and salad		
BBQ PARMIGIANA	28	23
Topped with smokey BBQ sauce, ham, salami and melted mozzarella. Served with chips and salad		

MAINS



SENIORS CARD

ROAST OF THE DAY (GF)	24	20
Tender roast served with roast vegetables, gravy and condiments. See specials board for details		
PESTO CHICKEN	29	25
Nichols chicken breast filled with ham, sundried tomatoes, bocconcini served with vegetables and a pesto cream sauce.		
SCOTCH FILLET 280G (GF)	36	32
A well marbled, yearling grade steak that is juicy, tender and packed full of flavour. Served with chips, salad and your choice of sauce		
400G T BONE (GF)	36	32
A traditional favourite. Served with chips, salad and your choice of sauce		
PORK PORTERHOUSE (GF)	29	25
Meander Valley Pork Grilled and served with sweet potato puree, braised cabbage and a creamy mustard sauce.		
CATCH OF THE DAY (GF) SEE SPECIALS BOARD	MP	
Today's fresh catch, pan fried or beer battered served with chips, salad and tartare sauce.		
MACADAMIA CRUSTED SALMON	33	29
Pan fried salmon topped with macadamia nut crust, served with roast vegetables		
CRUMBED TASMANIAN SCALLOPS	32	
Lightly crumbed and fried golden brown served with tartare sauce, lemon, chips and salad		
SEAFOOD BASKET	33	28
A Selection of crumbed fish, Tasmanian Scallops, prawns and chilli salt squid, served with chips, salad, lemon and tartare sauce.		
SEAFOOD CHOWDER	25	22
Tasmanian Scallops, prawns, squid, mussels and fresh fish in a creamy chowder. Served with a warm, crusty bread roll.		
LAMB CURRY (GF AVAILABLE)	25	22
Slow cooked Wild Clover Lamb Shoulder in a mild fragrant sauce served with steamed rice, pappadums and minted cucumber yoghurt.		
TROPICAL PIZZA (GF AVAILABLE)	19	15
Napoli sauce, Ham, pineapple and mozzarella cheese		
BBQ CHICKEN PIZZA (GF AVAILABLE)	21	16
BBQ sauce, chicken, mushroom, chilli flakes and mozzarella cheese		
PEPPERONI PIZZA (GF AVAILABLE)	21	16
Napoli Sauce, pepperoni, capsicum, olives, chilli flakes and mozzarella cheese		
VEGETARIAN PIZZA (V) (GF AVAILABLE)	21	16
Napoli sauce, garlic, spinach, capsicum, mushrooms, Spanish onion, olives		
AUSSIE PIZZA (GF AVAILABLE)	19	15
Napoli sauce, bacon, onion, egg and mozzarella cheese		

DESSERTS

CHEESE PLATTER A selection of Tasmanian cheese with crackers, Quince paste and fruit	22
PAVLOVA STACK Pavlova served with fresh berries and Chantilly cream	8
STICKY DATE PUDDING Traditional sticky date pudding served with warm butterscotch sauce and vanilla ice-cream	8
APPLE AND BERRY CRUMBLE Served with ice cream	8

SIDES

GARDEN SALAD	8
BUCKET OF CHIPS	8
BUCKET OF WEDGES	9
BOWL OF ROAST VEGETABLES	8.5
SAUCES Gravy, mushroom sauce, pepper sauce	3

KIDS MEALS

CHICKEN SCHNITZEL OR PARMI Served with chips & tomato sauce	11
HAM & PINEAPPLE PIZZA	11
CRUMBED FISH & CHIPS	11
STEAK & CHIPS	11
ROAST WITH VEGETABLES	11
WITH DESSERT:	
ICE CREAM SUNDAE With sprinkles and your choice of topping	
FROG IN THE POND With sprinkles	

Proudly supporting local producers

Here at the Waterfront Hotel we are proud to support several local, Tasmanian producers - Meander Valley Pork, Wild Clover Lamb, Ashgrove Dairy, Nichols Chicken, Petuna Salmon and 100% Tassie spuds.

If you have any allergies, please let staff know so that we can accommodate your needs.

Vantage *Rewards*

Join Vantage Rewards today for offers just for you!

www.pubwin.com.au/

Waterfront HOTEL



Sparkling

	glass	bottle
NV Omni Brut Piccolo 200ml		8.4
NV Yarra Burn Premium Cuvee Piccolo 200ml		10.5
NV Beaumont Sparkling Cuvee		34.0
Roaring Beach Sparkling Chard Pinot Noir (TAS)	9.8	42.0
Bay of Fires Premium Brut (TAS)		55.0



Whites

	150ml glass	375ml carafe	bottle
Ta_Ku Marlborough Sauvignon Blanc	8.4	18.5	34.5
Roaring Beach Sauvignon Blanc (TAS)	9.5	21.5	40.0
Kirrihill Clare Valley Riesling	8.4	18.5	35.0
Grant Burge Moscato Frizzante	8.4	18.5	35.0
Grant Burge Benchmark Pinot Grigio	8.8	19.5	36.5
Dusky Sounds NZ South Island Pinot Gris			36.0
Tatachilla Chardonnay	7.8	18.0	32.5
Eddystone Point Chardonnay (TAS)			45.0
Days of Rose	9.0	20.5	36.0
Waterfront House White	7.8	18.0	32.5



BAROSSA
EST. 1944



Reds

	150ml glass	375ml carafe	bottle
Roaring Beach Pinot Noir (TAS)	9.5	21.5	40.0
Eddystone Point Pinot Noir (TAS)			49.0
Grant Burge Benchmark Merlot	8.8	19.5	36.5
Tatachilla Shiraz Cabernet	7.8	18.0	32.5
Kirrihill Clare Valley Cabernet Sauvignon	8.4	18.5	35.0
St Hallet Faith Barossa Shiraz	10.8	24.0	44.5
Grant Burge 5th Generation Barossa Shiraz			36.5
St Hallett Barossa Shiraz Grenache Touriga	9.0	20.5	38.0
Waterfront House Red	7.8	18.0	32.5

Coffee & Tea

	cup	mug
flat white, latte, cappuccino, long black	4.0	4.5
short black	4.0	
chai latte, mocha	4.2	4.7
hot chocolate		4.7
Irish coffee		8.5
cup of tea	4.0	4.7 (pot)
(English Breakfast, Peppermint, Green, Earl Grey)		



TA_KU
NEW ZEALAND



Follow us on Facebook @thewaterfronttas