

## STARTERS

<b>PUB LOAF</b> <sup>(V)</sup>		<b>8</b>
Dukkah, olive oil and garlic butter		
<b>GARLIC PIZZA</b> <sup>(GF AVAILABLE, V)</sup>	<b>SMALL 10   LARGE 15</b>	
House-made pizza base with garlic, Napoli sauce topped with mozzarella		
<b>MARGARITA PIZZA</b>	<b>SMALL 12   LARGE 18</b>	
Tomato, basil, garlic, bocconcini		
<b>SALT AND PEPPER SQUID</b>	<b>ENTREE 12   MAIN 26</b>	
Served with sweet chilli ailo		
<b>SCALLOPS KILPATRICK</b> <sup>(GF)</sup>		<b>19</b>
Tasmanian scallops grilled with bacon and house Kilpatrick sauce		
<b>PORK BAO BUNS</b>		<b>14</b>
Pulled bbq pork and apple slaw in a steamed bun		
<b>BRISKET TACOS</b> <sup>(GF)</sup>		<b>16</b>
Juicy slow cooked brisket with greens and avocado salsa wrapped in a corn tortilla drizzled with sriracha mayo		
<b>TRIO OF DIPS</b>		<b>18</b>
Served with house made flat bread. Ask our friendly staff for today's selection		
<b>BRUSCHETTA</b> <sup>(V)</sup>		<b>15</b>
charred sour dough topped with fresh tomato, cucumber, shaved parmesan and fresh basil drizzled with olive oil		

## MAINS



SENIORS CARD

<b>THAI BEEF SALAD</b> <sup>(GF)</sup>	<b>26</b>	<b>22</b>
Seared beef on a bed of greens with tomato, Spanish onion, cucumber and peanuts finished with a sweet and spicy dressing		
<b>HALOUMI SALAD</b> <sup>(V)</sup>	<b>22</b>	<b>18</b>
grilled haloumi cheese with mixed greens, roasted capsicum, grilled zucchini, Spanish onion, pine nuts and a lemon dressing		
<b>CHICKEN AND AVOCADO SALAD</b> <sup>(GF)</sup>	<b>22</b>	<b>18</b>
Char grilled chicken breast tossed with avocado, Spanish onion, sundried tomatoes, mixed greens finished with smoked cheddar and a raspberry		
<b>CHICKEN PAPPARDELLE PASTA</b>	<b>29</b>	<b>25</b>
Pan fried Nichols chicken with mushrooms, spinach and bocconcini in a creamy garlic sauce		

# MAINS



<b>CHICKEN SCHNITZEL</b> Panko crumbed chicken breast served with chips, salad and your choice of sauce	<b>26</b>	<b>22</b>
<b>CHICKEN PARMIGIANA</b> Chicken Schnitzel topped with house-made Napoli sauce, ham and melted mozzarella. Served with chips and salad	<b>28.5</b>	<b>24</b>
<b>BBQ PARMIGIANA</b> Chicken Schnitzel topped with smoky BBQ sauce, ham, salami, and melted mozzarella. Served with chips and salad	<b>29.5</b>	<b>24</b>
<b>ROAST OF THE DAY</b> <sup>(GF)</sup> Tender roast served with roast vegetables, gravy and condiments	<b>26</b>	<b>21</b>
<b>PESTO CHICKEN</b> Nichols chicken breast filled with salami, spring onions, brie cheese and fresh basil with a garlic cream sauce served with roast vegetables or chips and salad	<b>30</b>	<b>27</b>
<b>SCOTCH FILLET 300G</b> A well marbled, yearling steak that is juicy, tender and packed full of flavour. Served with chips, salad and your choice of sauce	<b>40</b>	<b>36</b>
<b>400G T BONE</b> <sup>(GF)</sup> A traditional favourite. Served with chips, salad and your choice of sauce	<b>39</b>	<b>35</b>
<b>PORK PORTERHOUSE</b> <sup>(GF)</sup> Grilled pork porter house with rice, greens and a red curry sauce	<b>30</b>	<b>26</b>
<b>CATCH OF THE DAY</b> <sup>(GF)</sup> Today's fresh catch pan fried or beer battered served with chips, salad and tartare sauce - See specials board	<b>MP</b>	<b>MP</b>
<b>MACADAMIA CRUSTED SALMON</b> Pan fried salmon topped with macadamia crust served with roast vegetables or chips and salad	<b>34</b>	<b>30</b>
<b>CRUMBED TASMANIAN SCALLOPS</b> Lightly crumbed and fried golden brown served with tartare sauce, lemon, chips and salad	<b>34</b>	
<b>SEAFOOD BASKET</b> A selection of crumbed fish, scallops, prawns and salt and pepper squid, served with chips, salad, lemon and tartare sauce	<b>38</b>	<b>34</b>
<b>LAMB SHANK</b> 14 hour slow cooked shank with creamy mash, roast vegetables and a red wine jus	<b>34</b>	<b>31</b>

# DESSERTS

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<b>CHEESE PLATTER</b> A selection of Tasmanian cheese with crackers, Quince paste and fruit	22
<b>PAVLOVA STACK</b> <sup>(GF)</sup> Pavlova served with fresh berries and Chantilly cream	10
<b>MOCHA MOUSSE</b> <sup>(GF)</sup> Served with whipped cream and toffee shards	10
<b>LEMON CHEESECAKE</b> Smooth and zesty with whipped cream	10
<b>BANANA SPLIT</b> A traditional favourite	10

## SIDES

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<b>GARDEN SALAD</b>	8
<b>BUCKET OF CHIPS</b>	8
<b>BUCKET OF WEDGES</b>	9
<b>BOWL OF ROAST VEGETABLES</b>	8.5
<b>SAUCES</b> Gravy, mushroom, pepper	3

## KIDS MEALS 12/U\*

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\*All kids meals include a dessert

<b>CHICKEN SCHNITZEL OR PARMI</b> Served with chips & tomato sauce	11
<b>HAM &amp; PINEAPPLE PIZZA</b>	11
<b>CRUMBED FISH &amp; CHIPS</b>	11
<b>STEAK &amp; CHIPS</b>	11
<b>ROAST WITH VEGETABLES</b>	11
<b>ICE CREAM SUNDAE</b> sprinkles and your choice of topping	
<b>FROG IN THE POND</b>	

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen, handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements

### 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, Wilsons Seafood and 100% Tassie spuds

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# Waterfront HOTEL



## Sparkling

	glass	bottle
NV Yarra Burn Premium Cuvee Piccolo 200ml		10.50
Grant Burge Sparkling Rose		35.00
Da Luca Prosecco	8.00	34.00
Roaring Beach Sparkling Chard Pinot Noir (TAS)	9.80	42.00
Bay of Fires Premium Brut (TAS)		55.00

## Whites

	150ml	250ml	bottle
Ta_Ku Marlborough Sauvignon Blanc	8.40	13.50	34.50
Eddystone Point Sauvignon Blanc (TAS)	10.00	16.00	45.00
Katnook Estate Riesling	8.40	13.50	35.00
Grant Burge Moscato Frizzante	8.40	13.50	35.00
Grant Burge Benchmark Pinot Grigio	8.80	14.00	36.50
Dusky Sounds NZ South Island Pinot Gris			36.00
Tatachilla Chardonnay	7.80	11.50	32.50
Eddystone Point Chardonnay (TAS)			45.00
Days of Rose	9.00	14.00	36.00
Waterfront House White	7.00	11.00	29.00

## Reds

	150ml	250ml	bottle
Eddystone Point Pinot Noir (TAS)	10.00	16.00	45.00
Grant Burge Benchmark Merlot	8.80	14.00	36.50
Tatachilla Shiraz Cabernet	7.80	11.50	32.50
Petaluma White Label Cabernet Sauvignon	8.40	13.50	35.00
St Hallet Faith Barossa Shiraz	10.80	15.50	44.50
Grant Burge 5th Generation Barossa Shiraz			36.50
St Hallett Barossa Shiraz Grenache Touriga	9.00	14.00	38.00
Waterfront House Red	7.00	11.00	29.00

## 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)		



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