

# EDGEWATER

DINING & LOUNGE BAR

## BREADS

<b>SOUSDOUGH</b> W/ ROASTED GARLIC & THYME	\$16
<b>FLAT BREADS</b> SELECTION OF SEASONAL DIPS, W/ OLIVE OIL & BALSAMIC	\$18
<b>WILD MUSHROOM BRUSCHETTA</b> TRUFFLE OIL, GOATS CURD, CHIVE	\$18

## OYSTERS – SEASONAL SELECTION

<b>NATURAL</b> W/ FRESH LEMON	(6) \$30   (12) \$52
<b>CHARDONNAY</b> W/ MIGNONETTE	(6) \$30   (12) \$52
<b>KILPATRICK</b> SMOKEY BACON	(6) \$32   (12) \$54

## SMALL PLATES

<b>WARM MEDITERRENEAN OLIVES</b> THYME	\$12
<b>LOCAL BURRATA</b> TOMATO OIL, BLACK OLIVES, SOUSDOUGH CRUMBS	\$29
<b>CRISPY SPICED CAULIFLOWER</b> GREEN TAHINI	\$25
<b>GRILLED KING PRAWNS</b> PARSLEY & GARLIC BUTTER, LEMON	\$29
<b>PORK BELLY</b> CHILLI JAM, PICKLED APPLE, CUCUMBER, PORK CRACKLING	\$28
<b>BEETROOT CURED SALMON</b> HORSERADISH CREAM, DILL, FINGER LIME	\$27
<b>CRISP FRIED CALAMARI</b> PAPRIKA SALT, CITRUS AIOLI	\$24
<b>100% GRASS FED BEEF CARPACCIO</b> PARMESAN, BALSAMIC, CAPERS, ROCKET	\$34
<b>SALT &amp; PEPPER BUGS</b> GARLIC & LEMON YOGHURT	\$27
<b>GRILLED HALOUMI</b> ROASTED CHICKPEAS, FRESH POMEGRANATE	\$24

## SALADS

### ADDITIONS \$10 EACH:

GRILLED CHICKEN | CALAMARI | SMOKED SALMON

<b>CAESAR</b> BABY COS, PANCETTA, PARMESAN, SOFT POACHED EGG, ANCHOVIES, CROUTONS	\$29
<b>MOROCCAN LAMB</b> ROASTED PEPPERS, RED ONION, SULTANAS, ALMOND, MINT YOGHURT, ROCKET	\$29

## RISOTTOS

<b>KING PRAWN &amp; BUG MEAT</b> CHILLI, HERBS, PINK CHAMPAGNE, TOPPED W/ GRILLED KING PRAWN	\$45
<b>ZUCCHINI FLOWER</b> CONFIT GARLIC, GOATS CURD, GARDEN HERBS, BASIL, ALMONDS	\$36

## PASTAS

<b>SEAFOOD MARINARA</b> FRESH HERBS, LINGUINI, LOBSTER BISQUE	\$45
<b>CONFIT DUCK GNOCCHI</b> WILD MUSHROOMS, PANCETTA, GOATS CURD	\$43
<b>WALNUT PESTO GNOCCHI</b> GARDEN HERBS, PECORINO, CRISPY KALE, TOPPED W/ WALNUTS	\$36
<b>LINGUINI</b> HAND TORN BURRATA, YELLOW SQUASH, SUNBLUSHED TOMATOES, BASIL, TRUFFLE	\$42

## MAIN COURSE

<b>SPICED ROASTED PUMPKIN</b> FRESH POMEGRANATE, MACADAMIA DUKKAH, SMOKED LABNEH	\$32
<b>EDGEWATER FISH &amp; CHIPS</b> TARTARE, LEMON	\$36
<b>CATCH OF THE DAY</b>	MP
<b>BARKER'S CREEK PORK CUTLET (300 GM)</b> DUCK FAT POTATOES, MUSTARD LEEKS, WILTED GREENS, ONION RINGS	\$42
<b>FREE RANGE ROASTED CHICKEN BREAST</b> ANCIENT GRAINS, SEASONAL GREENS, CHARRED CORN, TOMATO & SAFFRON SAUCE	\$39
<b>GRASS FED KILKOY BEEF EYE FILLET (220 GM)</b> POTATO HASH, BACON JAM, BROCCOLINI, RED WINE JUS	\$49
<b>SLOW COOKED LAMB SHOULDER - FOR TWO (900 GM)</b> CHOICE OF TWO SIDES, RED WINE JUS	\$86

## SIDES

### \$10 EACH OR \$27 FOR THREE

<b>SWEET POTATO FRIES</b> W/ GARLIC AIOLI
<b>SHOESTRING FRIES</b> W/ TOMATO KETCHUP
<b>GARDEN SALAD</b> W/ RED WINE VINAIGRETTE
<b>DUCK FAT POTATOES</b> W/ FRESH HERBS & GARLIC
<b>TEMPURA ONION RINGS</b> W/ HARISSA YOGHURT
<b>SEASONAL VEGETABLES</b> W/ TRUFFLE OIL

We are a little bit nuts but please let us know if you are allergic to anything. Menu selection may vary according to market availability. One bill per table. All prices include GST. 15% surcharge on public holidays. 1% surcharge on all card transactions. No BYO. Most of our menu can be made Gluten Free. Please ask our team if you have any questions to meet your dietary needs!

## DESSERTS \$18

**RHUBARB CRUMBLE** BROWN BUTTER OAT CRUMB, VANILLA BEAN ICE CREAM

**VANILLA BEAN CRÈME BRÛLÉE** RASPBERRY GEL, ROCKY ROAD

**ETON MESS** CHANTILLY CREAM, MERINGUE, PASSIONFRUIT, STRAWBERRY ICE CREAM

**BUTTERMILK PANNACOTTA** HONEY, PISTACHIO CIGAR

**SPICED RUM CHOCOLATE BAR** MALTED MILK CRUMB, SOUR CHERRIES

**CHEESEBOARD TO SHARE** 1 cheese \$18 | 2 cheese \$26 | 3 cheese \$34

ACCOMPANIED WITH DRIED FRUITS, LAVOSH CRACKERS, QUINCE PASTE

**TRADITIONAL CHEDDAR** – CRUMBLY BODY, SUMMER GRASS AROMAS, HERBS AND HONEY – *PYENGANA, TASMANIA*

**TARWIN BLUE** – BEAUTIFULLY BALANCED, CREAMY TEXTURE AND EARTHY TONES – *BERRY'S CREEK, VICTORIA*

**BRIQUE D'AFFINOIS**, DOUBLE CREAM BRIE – CREAMY, ELEGANT, GENTLE SWEET AFTER TASTE – *GUILLOTEAU, FRANCE*

## INTERESTING COFFEE & GRAND FINALES

**AFFOGATO** SHORT ESPRESSO, VANILLA ICE CREAM \$9.5

**HAPPY AFFOGATO** SHORT ESPRESSO, VANILLA ICE CREAM AND YOUR CHOICE OF LIQUEUR \$18.5  
BAILEYS | FRANGELICO | KAHLUA | TIA MARIA | LICOR 43 | SALTED CARAMEL LIQUEUR

**MANLY SPIRITS ZESTY LIMONCELLO** \$12

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### A TAILORED EVENT TO SUIT YOU, NO MATTER THE OCCASION!

WE CAN DESIGN AN EVENT PACKAGE TO SUIT YOUR NEEDS WITH OUR TALENTED TEAM, WHO CAN ASSIST YOU EVERY STEP OF THE WAY. LET US HELP YOU CREATE AND DELIVER A TRULY MEMORABLE EVENT.

OUR OPEN-STYLE KITCHEN CAN CATER TO ANY TYPE OF EVENT FROM CANAPÉS THROUGH TO A FULL DEGUSTATION MENU.

FOR AN EXCLUSIVE SETTING, SETTLE INTO THE SOPHISTICATED AMBIENCE OF OUR PRIVATE DINING ROOM WHICH CAN ACCOMMODATE UP TO 20 GUESTS IN STYLE WITH ADJACENT PRIVATE BALCONY. YOU CAN ALSO ENQUIRE ABOUT JOINT EVENTS WITH OUR SISTER VENUE, ISLA CANTINA.

FOR MORE INFORMATION, PLEASE SPEAK WITH ONE OF OUR FRIENDLY TEAM MEMBERS!