

Lunch

smoked tomato & rosemary focaccia, parsley oil | 5

ENTREE

szechuan honey prawns w angel hair pasta, dill | 21
butternut pumpkin & sage arancini, tomato ragu, macadamia honey, pecorino | 16
fried cauliflower, avocado, parsley salad | gf v 19
roasted pumpkin, macadamia honey, romesco, candied pepitas, yuzu | gf v 18
crab & coconut betal leaf w nahm jim dressing, fried shallots | gf 19
crispy pork shoulder nuggets, pineapple sweet & sour | gf 18

MAIN

spiced sweet potato salad, quinoa, rocket, sultana, almonds, goats cheese | gf 19
szechuan honey prawns w angel hair pasta, dill | 27
katsu fried chicken burger, aioli, cabbage, brioche bun w shoestring fries | 20
steak sanga w chimichurri, parmesan, escabeche, beetroot & fries | 24
sand crab lasagne, crustacean sauce, parmesan chip | 29
pea risotto, squash, meredith goats cheese, mint, almonds | v gf 24 add speck
pork belly, pickled kohlrabi, caramelised pear, palm caramel | gf 29
kedgeriee, peas, shallot, parsley, mint, dill, labneh | gf 23 add smoked mullet
spanish mackerel, kipflers, smoked tomato, goats cheese, black olive, dill | gf 29
confit chicken maryland, beans, baby carrot, parsley, baby caper, romesco | 26

STEAK

200g 100 day grain fed angus striploin – Beef City, QLD | 32
200g, Black Onyx striploin, 270+ days grain fed, MB3+ - Glenn Innes, NSW | 39
smoked pumpkin, porcini crisp & beef jus

SIDES

truffle shoestring fries w parmesan | gf 6
rocket, pear & parmesan salad | gf 6
wagyu fat kipfler potatoes, chorizo | gf 6
roast carrots, herbs, coconut & pistachio dukkha | gf 6
broccoli, peas, parsley, mint, toasted almonds | gf 8
labneh, shaved zucchini, pistachio, radish, lemon, mint | gf 14

DESSERT

ginger pannacotta, mandarin, pistashio, lemon snow | gf 14
chocolate pot de creme, yuzu, caramelized white chocolate | gf 15
watermelon & mint granita, coconut gelato, mint, lemon myrtle | gf 15
rosemary, honey & walnut semifreddo, raisin, chocolate crumb | gf 15
coconut custard, lemon curd, berries, pistachio, passionfruit rice crisp | gf vegan 15

cheese plate | 15

Lingot D'argental french brie

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.