## TAKEAWAY MENU

IN A HURRY? Please see our display cabinet for fresh sandwiches, wraps, rolls, a selection of salads designed to grab and go, and meals ready to heat and eat

TAKEAWAY CLASSICS		PIZZA  Gluten free and vegan options available +\$7  Sorry no HALF   HALF extra chilli +\$2.50		SALADS		A LITTLE MORE FANCY
From 6:30am		From 11:30am	_	From 11:30am		Salmon Pie \$36
	2.50	Margherita \$2 Tomato, fior di latte, fresh basil, mozzarella and olive oil (v)	24	<b>Traditional Caesar Salad</b> Cos lettuce, bacon, croutons, parmesan cheese and egg, finished with a freshly made caesar dressing	\$22	Atlantic salmon, potato, leek and feta in our signature bechamel sauce, topped with puff pastry and served with a side of steamed green vegetables
Bacon & Egg Roll*  BLT*  Fish and Chips (grilled or battered Barramundi)  Fish and Chips (grilled or battered Flathead)  Ham, Cheese & Tomato Toastie	\$9.50 \$11 \$18 \$24 \$8		ta <b>26</b>	Chicken + \$8   Smoked Salmon + \$9  Caprese Salad  Buffalo mozzarella, fresh tomato and basil drizzled with extra virgin olive oil and a balsamic glaze  Mushroom Salad	\$26	Chicken Roulade \$38 Chicken breast stuffed with spinach, ricotta and pistachio mix, wrapped in smoked bacon, served with baby Dutch carrots on a bed of mash potato finished with a creamy mustard sauce
Ham & Cheese Croissant	\$11 .2.90 \$8 \$6	Ham, pineapple and oregano  Pumpkin  Herb roasted pumpkin, ricotta, caramelised onion, baby spinach and pine nuts (v)	29	Mushroom sautéed, crispy pancetta, thyme, pearl cous cous, goats cheese finished in balsamic vinaigarette  Waterfront Poke Bowl  Smoked trout, brown rice, avocado, pickled ginger, shall	\$27 \$34 ots,	Fish & Chips \$39  Lakes Entrance Flathead fish fillet (grilled or fried) with chips, a crispy caesar salad and homemade tartare sauce (gf option available; grilled fish with garden salad)
Two organic free range eggs cooked to your liking on St Malo sourdough with your choice of extras	.2.90	Meatlovers \$2 Cabanossi, spicy soppressa salami and ham with BBQ sauce Bacon-lovers \$2	e <b>28</b>	fresh chilli, cucumber, carrot and pickled red cabbage garnished with sesame seeds and coriander. Served with a refreshing soy & lime dressing. Chilli Prawn & Mango Salad	\$31	Prime Cut Eye Fillet \$44 Premium beef fillet cooked to your liking served with hand cut chips and icebery lettuce salad, finished with red wine jus
Add egg or tomato +\$3   Add hash brown or mushroom +\$4 Add avocado, ham or bacon +\$5		Smoked bacon, confit garlic, caramelised onion, gorgonzola cheese		Grilled chilli marinated prawns , mango, green papaya, resh coriander, snow pea sprouts, mint, basil, bean	<b>\$31</b>	Bouillabaisse \$42 Fresh seafood in olive oil, garlic, chilli, kaffir lime & ginger, finished in a white wine, napolitana broth with bread
Sourdough Toast (until 11.30am) St Malo Sourdough toasted with your choice of jam, Vegemite or peanut butter	\$8	Waterfront \$3 Prawns, calamari, mussels, octopus, caramelised onion and garlic		shoots and peanuts with a spicy nam jim dressing  Waterfront Vegan Delight  Kale, spinach, sweet potato, pumpkin, corn, broccolini,	\$29	Catch of the day \$44 Dependent upon market availability, please check with our friendly staff
Salmon Bagel Rocket, cream cheese, capers and red onion	\$16	Prosciutto Tomato, buffalo mozzarella, prosciutto and basil, topped with rocket and shaved parmesan	_	avocado, pumpkin seeds & vinaigrette dressing (vg) (gf)  PASTA AND RISOTTO		Classic Lobster Mornay \$49 Succulent half lobster topped with our signature Champagne mornay, served with chips and garden salad
BURGERS & SANDWICHES  ** COMBO SPECIAL  Your choice of burger (excluding "The Lot') with chips and a small drink	\$20	Chicken marinated in our spicy signature peri peri mix, mushrooms, red onion and semi-dried tomato	29	From 11:30am  Porcini Risotto	\$34	Whole lobster \$79  Chicken Dumplings \$28  Hand-made, traditional Nepalese Momo filled
Traditional Beef Burger Premium Wagyu beef, lettuce, tomato, red onion and tomato or BBQ sauce	\$14	Spicy soppressa salami, mushroom, sundried tomato, olives, artichoke topped with chilli jam		Mushrooms, leek and porcini in extra virgin olive oil, finished with shaved aged parmesan and truffle oil (v) (gg Prawn and Broccoli Risotto Seared prawns and broccoli in garlic and extra virgin	f) <b>\$38</b>	with chicken and served with light soy sauce (10pc)  CROWD PLEASER BOXES
Traditional Beef Burger with the Lot Lettuce, tomato, bacon, Spanish onion, beetroot, organic free range egg and pineapple with tomato or BBQ sauce	\$18	Prawns, roasted capsicum, cherry tomatoes, buffalo mozzarella topped with dried chilli and salsa verde	30	olive oil, chilli and basil, topped with aged parmesan to create an authentic risotto (gf)  Crab Meat Risotto  Crab meat, asparagus, garlic ,chilli & fresh basil in	\$38	3 HOURS NOTICE REQUIRED  Boxes include hot items so need to be picked up close to consumption time
Chicken Schnitzel Burger Crumbed and fried chicken fillet with lettuce, cucumber fresh tomato, red onion and aioli sauce	\$16	SIDES From 11:30am Steamed greens $\langle v \rangle \langle qf \rangle$ \$1	s18	napolitana sauce, with Grana Padano (gf)  Gnocchi al Pesto Genovese  Authentic ricotta gnocchi made in house, fresh pesto	\$32	Waterfront Antipasto Box Prosciutto, spicy sopressa salami, mortadella, burrata, aged parmesan cheese, mixed olives, arancini, chargrilled
<b>Chicken Burger</b> Lettuce, tomato, cucumber, red onion and garlic aioli	\$16	Bread served with extra virgin olive oil (v) \$	\$8	using our Ligurian pesto recipe, topped with $$ pine nuts and aged shaved parmesan cheese (v) $$		vegetables, giardiniera and bread  Waterfront Tasting Box \$55
Grilled Barramundi Burger Tomato, cucumber, red onion, capers and dill aioli	\$18	•	\$9	Penne Napolitana Penne pasta with a classic basil & tomato Napolitana sa		BBQ king prawns (2), Italian meatballs, Sydney rock oysters, Smoked salmon, arancini, eggplant croquet, salt & pepper squid, house made dipping sauce and
<b>Veggie Burger</b> Spiced broad bean patties, lettuce, tomato, tzatziki sauce and eggplant relish	\$16	Hot Chips (v) Sml \$6   Lge \$	\$8	Prawn Linguine House made linguine pasta tossed with prawns, garlic, chilli, fresh tomato and basil	\$38	a bottle of house wine  Waterfront Mixed Seafood Box \$55
Steak Sandwich Scotch fillet steak, lettuce, tomato, beetroot and red onion	\$19		815	Spinach and Ricotta Ravioli House made ravioli filled with spinach and ricotta, finished in a fresh traditional tomato, buffalo mozzarella and basil Napolitana sauce	<b>\$31</b>	Fresh oysters, fresh QLD tiger prawns, smoked salmon, Lakes Entrance flathead fillet (grilled or battered), BBQ king prawns, crab claws, calamari and grilled giant octopus served with chips & salad
Steak sandwich with the Lot Scotch fillet, tomato, cucumber, red onion, bacon, free range egg and pineapple with sauce	\$24	1 1	s18 s18	(gf) Gluten Free (v) Vegetarian (vg) Vegan *NO SUBSTITUTIONS		Wine choices: Chardonnay/SauvBlc/CabSauv/Shiraz/SparklingWhite

## TAKEAWAY MENU

WATERFRONT COCKTAILS

WINES AND BEERS FROM OUR BOTTLE SHOP

FLAVOURS FROM THE WORLD

WATERFRONT WINES

SPRITZERS, SANGRIA & PUNCH

							_
From 11:30am		Bloody Mary	\$18	CHAMPAGNE Glass \$22   Bottle \$110		Citrus Spritz	\$18
Stir-fry		Vodka, tomato juice, spice mix, Worcestershire sauce, tabasco and fresh celery				The original blend of all things citrus	
Our made-to-order stir fries are tossed with vegetable: Hokkien noodles, our own authentic stir-fry sauce and		Caprioska		Moët Moët & Chandon Imperial NV		Aperol Spritz	\$19
your choice of:		Vodka, sugar and lime	\$19	VINO FRIZZANTE Glass \$14   Bottle \$59		Aperol, Italian prosecco and soda	
Prawn & Coriander	\$36	Passion fruit Caprioska	\$19	Dunes & Greene Chardonnay Pinot Noir SA		Gin and Elderflower Spritz	\$19
Chicken & Cashew Nut	\$29	Vodka, sugar, crushed lime and passion fruit	3	Prosecco Villa Sandi Province of Treviso, Veneto, Italy		Pink gin, St Germain, cucumber, strawberries,	4-3
Tofu fried rice with egg	\$24	Long Island Iced Tea Vodka, qin, Cointreau, tequila, white rum and coke	\$23	VINO ROSATO S (150ml) \$14   L (250ml) \$18   Btl \$59	9	lemon and soda	
King Prawn Sizzlers	\$42	Moscow Mule	\$19	Excuse My French Languedoc, France		Pittwater Spritz Pink gin, Italian prosecco and lemonade	\$19
Succulent king prawns, marinated in rare spices,		Vodka, lime and ginger beer		Mirrabeau Provence, France		-	
served sizzling with vibrant veggies, aromatic rice, and chef's secret sauce		Classic Waterfront Margarita (shaken or frozen) Don Julio bianco tequila, triple sec and lime juice	\$19	Sea Urchin Shiraz Rose Margaret River, WA  VINO BIANCO S (150ml) \$14   L (250ml) \$18   Btl \$50		CARAFES Citrus Spritz	\$45
Vodka Glazed Chicken Sizzler	\$38	Espresso Martini	\$20		,	The original blend of all things citrus	443
Tender chicken winglets and drumsticks, infused		House roasted award winning espresso coffee,		Baby Doll Sauvignon Blanc Marlborough, NZ			0.00
with vodka and aromatic herbs, served on a sizzling platter. Accompanied by a side of aromatic rice,		coffee liqueur and Ketel One vodka		Beach Hut Sauv Blanc South East Australia Zilzie Chardonnay Adelaide Hills, SA		Red Sangria Red wine, strawberry schnapps, Cointreau, lemonade	\$45
stir-fried veggies, and a tantalizing vodka glaze		Classic Martini	\$19	Pedestal Chardonnay Margaret River, WA		with fresh lemon, lime & strawberries	
Veggie Medley Sizzlers	\$32	Vodko and dry vermouth		Beach Hut Chardonnay South Australia		White Sangria	\$45
An exquisite combination of tofu, mushrooms, and		French Martini Vodka, Chambord and pineapple juice	\$20	Villa Sandi Pinot Grigio Treviso, Italy Block 50 Pinot Grigio Orange, NSW		White wine, lemon, citrus vodka, mint & lemonade	<b>345</b>
a colourful assortment of vegetables, all masterfully marinated and served sizzling hot with a side of		Pornstar Martini	***	Ara Estate Pinot Grigio Marlborough, NZ			
aromatic rice. Enhanced with a medley of peppers		Vodka, passion fruit puree, lime, vanilla and	\$20	Mountadam Riesling Eden Valley, SA		Pittwater Punch Gin, passion fruit, pink grapefruit, lime, peach liqueur	
and green veggies and drizzled with a delectable sauce		prosecco		VINO ROSSO S (150ml) \$14   L (250ml) \$18   Btl \$59		and Italian prosecco	
Tandoori Mix Meat Sizzler	\$49	Dirty Martini	\$20			•	
A tantalising fusion of tandoori wings, juicy drumstick flavourful Angus black sirloin, and mouth watering rib		Gin, dry vermouth and garnished with an olive		Zilzie Cabernet Sauvignon Adelaide Hills, SA Hentley Farm Villain & Vixen Shiraz Barossa, SA			
all expertly marinated and grilled to perfection. Served		Classic Pimms	\$20	Beach Hut Shiraz SA		TEA, COFFEE & OTHERS	
with soft and aromatic roti bread		Pimms no.1, gin, seasonal fruits, lemonade and ginger ale		Hancock & Hancock Grenache Shiraz McLaren Vale, SA			
		Negroni	\$19	Oakridge Yarra Valley Pinot Noir Yarra Valley, VIC Baby Doll Pinot Noir Malborough, NZ		COFFEE L\$5.	5   R \$5
BIRRA & CEDRO		Gin, sweet vermouth, Campari and orange	419	Argento Malbec Mendoza, Argentina		Cappuccino   Latte or chai latte   Flat white	
DIKKA & CLDKO		Mojito	\$19	Poggiotondo Sangiovese Toscana, Italy (Bottle only)		Long black   Macchiato   Piccolo   Espresso   Mocha	
ON TAP		White rum, lime, sugar and mint topped with soda		Ricasoli Chianti Classico Tuscany Italy (Bottle only) Campso Viejo Rioja Tempranillo Spain		Decaf \$1   Extra Shot \$1   Soy, almond, coconut and oat milk +\$1   Extra	Choc \$1
ON TAP		Piña Colada	\$20	Beach Hut Cabernet Merlot SA		Syrups — Caramel, vanilla, hazelnut, chocolate or strawberry 50c	
Peroni 500ml \$14   300ml \$11		Havana rum, pineapple and coconut				TEA	\$6
Balter XPA Schooner Great Northern Super Crisp Mid Strength Schooner	\$12 \$10	Strawberry Daquiri Strawberries, light rum, strawberry liqueur,	\$20			Chai   English breakfast   Peppermint	
Hawksberry Lager Schooner	\$10	lime juice and a dash of sugar		SMOOTHIES & FRAPPES		Earl Grey Lemongrass & ginger   Honeydew green Chamomile Fruits of Eden	
4 Pines Japanese Lager Schooner	\$13	.,					
BOTTLES & CANS				SMOOTHIES Sorry, no alterations	\$10	DEVONSHIRE TEA	\$16
		WATERFRONT MOCKTAILS		Banana Banana, honey, yoghurt and milk		Two scones with jam, cream and tea or coffee	
Nomad Jetlag DPH IPA Grolsh Pilsner	\$12 \$16	Lychee and Mint Refresher	4-0	Mango Mango, banana, yoghurt and milk		SOFT DRINKS & OTHERS	
Modus Operandi Sonic IPA	\$14	Lychee, mint, sugar, soda and lime, served frozen	\$16	Mixed berry Mixed berries, banana, yoghurt and milk		Coke, Diet Coke, Coke Zero, Lemonade,	<b>*</b> ==0
Modus Operandi Pale Ale	\$10	Pittwater Paradise	\$16	Acai 100% certified acai, organic banana, organic		Lemon Squash, Pink Lemonade, Ginger Beer,	\$7.50
Stone & Wood Pacific Ale Modus Operandi Session Ale	\$10 \$10	Crushed blueberries, mint, pineapple, orange,	420	guarana, cane sugar and milk		Ginger Ale, Tonic	
Moretti   Manabrea Biella   Asahi   Stella Artois	\$9	grenadine		FRAPPES Sorry, no alterations		Lightly Sparkling Water 750ml Still Mineral Water 750ml	\$7 \$7
Corona   Crown Lager   Heineken   Carlton Draught	-5	Tropical Sunset	\$16	Tropical Mango, pineapple, passion fruit	\$10	Iced Chocolate   Iced Coffee	\$9.50
Hahn Premium Light   Bilpin Pear Cider		Virgin piña colada with fresh strawberries		Sunrise Strawberry, mango, kiwi and pineapple		Iced Latte   Iced Long Black   Iced Chai	\$7
Non Alcoholic Cider   Non Alcoholic Beer				Green Spinach, celery, avo, apple, banana and coconut		Hot Chocolate	\$6
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		OR PURCHASE FROM OUR EXTENSIVE RANGE	OF	MILKSHAKES	\$10	1163111y 3queezeu Orange Juice	410

Add Frangelico +\$7

Vanilla, chocolate, strawberry, caramel, banana