

# OYSTER BAR

			EA
<b>Pacific</b> <sup>GF</sup>			7
• Tasmania Natural Oyster ( <i>crisp &amp; citrus</i> )			
<b>Sydney Rock Oyster</b> <sup>GF</sup>			7
• MERIMBULA New South Wales ( <i>rich &amp; creamy</i> )		1/2 DOZ	DOZ
Kilpatrick		48	96
1 Doz Oyster 3 Ways, <i>Moët mignonette, chilli lime &amp; tamari</i> <sup>GF</sup>			84
<b>Sauces:</b> <i>Moët vinaigrette</i>			
<b>Add on:</b> <i>Caviar 3.5 EA &amp; Ikura 4 EA</i>			

## :: OUR SEAFOOD COCKTAILS ::

Mooloolaba Tiger Prawn Cocktail, <i>our cocktail sauce</i> <sup>GF</sup>	29
Moreton Bay Bugs Cocktail, <i>our cocktail sauce</i> <sup>GF</sup>	34

## :: CHILLED PLATTER ::

Sooyoung's Waterfront Chilled Platter, <i>prawns, Moreton Bay bugs, local mussels, Shark Bay scallops, Pacific oysters, Japanese pickles, pickled ginger, shiso ponzu, Sriracha</i> <sup>GF</sup>	149
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## :: ENTRÉE ::

Hiramasa Kingfish Carpaccio, <i>fermented green chilli, Japanese radish &amp; native lime</i> <sup>GF DF</sup>	29
Black Angus Beef Tataki, <i>mushroom butter, shiso ponzu, mixed salad</i> <sup>GF</sup>	29
Pan seared Japanese Hokkaido Scallops, <i>pea puree, pancetta, sherry vinaigrette</i> <sup>GF</sup>	29
Waterfront Classic Seafood Chowder, <i>saffron, prawn, mussels, clams, local fish</i> <sup>GF</sup>	28
Crispy Fried Pork Belly, <i>sticky chilli Asian dressing</i> <sup>DF</sup>	26
Flash Fried Aireys Inlet Calamari, <i>kohlrabi salad, chilli mayo</i>	25 / 45
Buratta, <i>roasted cherry tomatoes, basil</i>	29
Kataifi Wrapped Prawns, <i>chilli sambal, lemongrass aioli</i>	29
Bisque Arancini, <i>lobster mousse</i>	28
Salmon Gravlax, <i>pickled cucumber &amp; horseradish crème fraiche</i>	29

\*\*\* A surcharge of 15% applies on public holidays

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\* Please inform your waiter if you have any dietary requirement

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## :: CRUSTACEAN ::

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	250G	500G
<b>King Prawns, Mooloolaba QLD</b> .....	45	90
<i>Chargrilled - served with steamed rice, garlic &amp; chilli butter</i>	400G	800G
<b>Moreton Bay Bugs, QLD</b> .....	59	118
<i>Chargrilled - served with steamed rice, garlic &amp; chilli butter</i>		
<b>Southern Rock lobster</b> (1/2 / WHOLE)		MARKET PRICE
<ul style="list-style-type: none"> <li>• Nathan's Chilled Lobster</li> <li>• Mornay</li> <li>• Chargrilled - Garlic &amp; Chilli Butter</li> </ul>		
<b>Waterfront's Hot Platter</b> .....		269
<i>Port Phillip bay scallops, 1/2 doz King prawns, 1/2kg Moreton Bay bugs, fried calamari, oysters kilpatrick, bowl of mussels &amp; a house salad</i> .....		<i>add lobster : market price</i>

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## :: FROM THE OCEAN ::

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<b>Waterfront's Beer Battered Port Macquarie Rockling &amp; Chips,</b> .....	42
<i>house made tartare sauce, selections of pickels, salad</i>	
<b>Western Australian Goldband Whole Flash Fried Snapper Curry,</b> .....	48
<i>our signature Thai curry, jasmine rice, roti bread</i>	
<b>Lobster Bisque Linguine,</b> .....	42
<i>mussels, clams, prawns, scallops &amp; cherry tomato</i>	
<b>Pumpkin Ravioli,</b> .....	28 / 42
<i>Mooloolaba prawns, burnt butter, pine nuts &amp; raisins</i>	
<b>Pesto Gnocchi,</b> .....	32
<i>cream, tomato, pesto, roasted pine nuts</i>	
<b>Moreton Bay Bug Risotto,</b> <sup>GF</sup> .....	44
<i>saffron, fennel</i>	
<b>Atlantic Salmon &amp; Leek Wellington,</b> .....	54
<i>caviar blurred blanc, carrot &amp; ginger puree, herbs</i>	
<b>Pan Seared Atlantic Salmon Fillet,</b> .....	48
<i>pea puree, asparagus</i>	
<b>Northern Territory Grilled Barramundi Fillet,</b> <sup>GF DF</sup> .....	48
<i>baby bok choy, Shark Bay scallops, shitake mushroom, Asian master broth, fresh chilli</i>	
<b>South Australian Harpuka,</b> <sup>GF</sup> .....	48
<i>Mooloolaba prawns, lobster bisque &amp; roasted potatoes</i>	
<b>Whole Fresh Flounder, Nelson NZ</b> <sup>GF</sup> .....	55
<i>roasted chat potatoes &amp; sauce grenobloise</i>	
<b>Whole Line Caught Baby Snapper,</b> <sup>GF DF</sup> .....	55
<i>roasted chat potatoes &amp; lemon oil</i>	
<b>Waterfront's Signature Snapper &amp; Truffle Pie,</b> .....	52
<i>charred roma tomatoes, Paris mash</i>	
<b>Mt Martha Mussel Mariniere Pot</b> <sup>GF</sup> .....	39

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## :: FROM THE WOOD FIRE CHARGRILL ::

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250g Eye Fillet, ..... <i>Guineas/ Australian Shorthorn, grain fed 140 days</i>	68
300g Porterhouse, ..... <i>Jack's Creek Black Angus, grain fed 120 days</i>	55
300g Scotch Fillet, ..... <i>certified Australian Black Angus</i>	66
450g Rib Eye on the Bone, ..... <i>MSA Riverine Premium Beef, grain fed 150 days</i>	72

**All steaks are served with baby cos, red velvet salad & your choice of sauce**

*Sauces: mushroom | red wine jus | peppercorn jus*

*Add extra sauce 4 EA*

1/2 Roasted Duck ..... <i>with our signature Thai curry, jasmine rice &amp; bok choy</i>	48
Chargrilled Bannock Free Range Chicken, ..... <i>caramelised leeks, walnuts, thyme, asparagus</i>	42
Riverina Lamb Loin Chops, ..... <i>wood chargrilled, rosemary garlic potatoes, salsa verde</i>	44
Waterfront's Signature Beef Wellington, ..... <i>mushroom &amp; truffle duxelles, mash, red wine jus</i>	69

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## :: SIDES & SALAD ::

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Grilled Asparagus, <i>smoked sea salt, truffle oil &amp; shredded Grana Padano</i> .....	16
Sooyoung's Cabbage Salad, <i>roasted slivered almonds &amp; pumpkin seeds</i> .....	16
Butter Lettuce Salad, <i>castelvetrano olives, panko crumbs, manchego, chives, apple cider honey vinaigrette</i> .....	15
Endive Salad, <i>blue cheese &amp; toasted walnuts</i> .....	16
Honey Glazed Baby Carrots, <i>hazelnut</i> .....	14
Roasted Pumpkin & Sweet Potato, <i>yogurt sauce, roasted pepitas</i> .....	14
Blue Moon Potato Rosti, <i>shallots, chive sour cream</i> .....	14
Truffled Mash .....	16
Bowl of Chips, <i>aioli</i> .....	12

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