

# Edwards Waterfront Cafe

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## | Entrée |

<b>GARLIC BREAD</b>	<b>11</b>
<b>SOUP OF THE DAY (LGO)</b> crusty bread	<b>13</b>
<b>SALT SPICED CALAMARI</b> rocket salad, lime aioli, lemon, tomato salsa	<b>E17 M27</b>
<b>OYSTERS NATURAL (6)</b>	<b>23</b>
<b>OYSTERS KILPATRICK (6)</b>	<b>25</b>
<b>DIPS PLATE (LGO, VO)</b> selection of house made dips, toasted breads, olives, marinated vegetables	<b>18</b>
<b>TOMATO, BASIL &amp; PARMESAN BRUSCHETTA (LGO, V)</b>	<b>16</b>
<b>CROQUETTES (V)</b> chef's changing flavor, garlic aioli	<b>17</b>
<b>PORT ARLINGTON MUSSELS</b> tomato sugo, white wine, herbs, toasted ciabatta	<b>E23 M34</b>
<b>GARLIC PRAWNS (LG)</b> creamy garlic & white wine sauce, steamed rice, garden salad	<b>E24 M34</b>

## | Sides |

<b>BOWL OF CHIPS (V)</b> aioli	<b>11</b>
<b>CREAMY MASH POTATO (V)</b>	<b>9</b>
<b>GARDEN SALAD (V)</b>	<b>9</b>
<b>GREEK SALAD (V)</b>	<b>9</b>
<b>SEASONAL VEGETABLES (V)</b>	<b>9</b>

## | Kids | Children 12 & under. ALL served with salad or vegetables.

<b>GRILLED OR BATTERED FISH</b> <b>13</b> chips, lemon	<b>BANGERS &amp; MASH</b> <b>13</b> jus [optional]
<b>FRIED CALAMARI</b> <b>13</b> chips, aioli	<b>CARBONARA</b> <b>13</b> onion, bacon, mushroom
<b>CHICKEN NUGGETS</b> <b>13</b> chips, tomato sauce	

# | Mains |

<b>FISH &amp; CHIPS (LGO)</b> market fish, battered or grilled, chips, salad, tartare sauce	<b>28</b>
<b>CHICKEN SCHNITZEL</b> chips, salad or vegetables	<b>27</b>
<b>CHICKEN PARMIGIANA</b> chips, salad or vegetables	<b>30</b>
<b>GRILLED BARRAMUNDI (LG)</b> sweet potato mash, buttered broccolini, tomato & basil salsa	<b>34</b>
<b>PORTERHOUSE STEAK 300G (LG)</b>	<b>44</b>
<b>EYE FILLET STEAK 220G (LG)</b> all steaks cooked to your liking with choice of sauce, chips, salad or vegetables	<b>51</b>
sauces: red wine jus \$2   mushroom \$2   peppercorn \$2   garlic butter \$2	
<b>PORK BELLY STIRFRY</b> wok tossed Asian greens, house made sauce, rice	<b>29</b>
<b>NOURISH BOWL</b> brown rice, edamame, cucumber, avocado, grilled kale, fresh herbs, green goddess dressing	<b>25</b>
<b>VIETNAMESE NOODLE SALAD</b> rice noodle, red cabbage, wombok, cabbage, bean shoots, coriander, fried shallots, optional chilli	<b>??</b>
add ons: grilled chicken \$6   grilled prawns, \$10   salt spiced squid \$9	
<b>ANGUS BEEF BURGER (LGO)</b> signature patty, cheese, pickle, lettuce, American mustard, aioli, fries	<b>25</b>
<b>PORK BELLY (LG)</b> slow roasted, assorted root vegetables, apple glaze	<b>34</b>
<b>VEAL SCALLOPINI</b> tender veal, forest mushrooms, avocado & cream sauce mash, seasonal vegetables	<b>36</b>
<b>LINGUINE CARBONARA (VO)</b> bacon, onion, garlic, mushroom, white wine & cream sauce, parmesan cheese	<b>26</b>
<b>MUSHROOM &amp; GREEN PEA RISOTTO</b> creamy risotto, shaved parmesan cheese	<b>25</b>
<b>MEDITERRANEAN LINGUINE (VO)</b> capsicum, red onion, spinach, black olives, feta, salami, garlic, linguini, tomato base, shaved parmesan, fresh herbs	<b>25</b>
<b>SPAGHETTI MARINARA</b> fresh fish, prawns, mussels, scallops, squid, garlic, white wine, lemon, olive oil, parsley	<b>36</b>

#### FOOD ALLERGIES

*Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame, wheat flour, eggs, fungi & dairy products. Patron requests will be catered for to the best of our ability. Please speak to staff about any food intolerances **before** ordering your food.*

**LG** LOW GLUTEN · **LGO** LOW GLUTEN OPTION AVAILABLE · **V** VEGETARIAN  
**VO** VEGETARIAN OPTION AVAILABLE · **VG** VEGAN · **VGO** VEGAN OPTION AVAILABLE

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.