

Edwards Waterfront Cafe

| Entrée |

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

| Sides |

BOWL OF CHIPS (V)(LG) aioli	11
CREAMY MASH POTATO (V)(LG)	9
GARDEN SALAD (V)(LG)	9
GREEK SALAD (V)(LG)	9
SEASONAL VEGETABLES (V)(LG)	9

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

GRILLED OR BATTERED FISH (LGO) 13 chips, lemon	BANGERS & MASH 13 jus [optional]
FRIED CALAMARI (LG) 13 chips, aioli	CARBONARA (LGO) 13 onion, bacon, mushroom
CHICKEN NUGGETS 13 chips, tomato sauce	

| Mains |

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

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 · **VG0** VEGAN OPTION AVAILABLE

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.