



## **THE ULTIMATE WATERFRONT DINING LOCATION**

The Waterline concept in food is to provide a variety of fresh flavours by handcrafting all our products purely from nature. Our chefs perform in a kitchen where the ingredients are the stars and believe in maintaining the natural inherent flavour of ingredients through carefully constructed dishes.

The menus have been prepared with a blend of traditional and avant-garde techniques, and a seamless marriage of Asian and Australian flavour.

The food is a harmony of all the finest ingredients found locally and around the world. Authentic, highly refined and fresh ingredients are combined in a manner that will indulge, nourish the palate and satisfy the senses.

The Waterline is an extension of the culinary teams desire and commitment to providing modern, delicious and nourishing cuisine of both high standards and exceptional quality. Ingredients are personally selected and anything less than the best are disregarded.

Seasonal produce is obtained from local fruit, vegetable and seafood markets and the beef is produced on our family cattle properties.

We also have an exceptional range of hand-selected craft beers and boutique wines to compliment your meal.

We strive to give our customers genuine and personalised service and a memorable dining experience.

Matt Smith  
Executive Chef  
*Bon Appétit*

## Whilst you choose

Home-made focaccia, aged balsamic, olive oil 5

Dukkah bread, goats cheese mousse 9

## Entrée

**Salmon tartare**, pickled cucumber, avocado mousse, yuzu dressing 23

Braised **pork belly**, rice wine pickled vegetables,  
fresh herbs, soy caramel, mustard miso 20

Grilled Keppel bay **scallops**, quinoa tabbouleh, lemon aioli, fennel pollen 18

**Sand crab** w remoulade, cucumber jelly and pink grapefruit 21

Master stock **duck and citrus salad**, orange miso dressing 22

Local banana **prawn mieng**, green papaya, ruby grapefruit,  
coriander, betel leaves and salmon roe 18

## Oysters

Natural 3

Spicy Kilpatrick w manchego crumbs 4

Ponzu, sesame wakame  
and native finger lime 4

Plum wine granita and pickled ginger 4

Gazpacho shot 4

## Main Courses

Banana Station grass fed 250 gm **eye fillet**, parsley salad,  
potato pave and bone marrow sauce 36

Banana Station grass fed 300gm **rib fillet**, paris mash,  
market vegetables and duck fat béarnaise 34

Grilled **Ora King salmon**, quinoa tabbouleh and salsa verde 28

**Today's catch** - caperberry citrus salad and lemon aioli 26  
Panko herb crumb – Grilled – Tempura

Local banana **prawns**, kataifi pastry, chilled soba noodle salad  
and tosazu sauce 26

**Duck fried rice** – koshihikari brown rice, master stock shredded duck  
and Japanese mushrooms 25

Banana Station **beef burger**, crispy onions, truffle brie and  
our own chipotle BBQ sauce 17

Keppel Bay **bug linguine** with tomato sugo and truffle oil 34

Grilled **Haloumi**, quinoa tabbouleh and salsa verde 23

## Side Orders

Broccolini, lemon butter, almonds 8

Mixed leaves, aged balsamic,

Manchego, extra virgin olive oil 9

Garden salad, champagne vinaigrette 9

Edamame in the pod w black sea salt 6

Fries w espelette pepper and chipotle aioli 9

## **Kids Menu**

local reef fish goujons  
w fries , salad and aioli 14

stir fried organic udon noodles  
w chicken and vegetables 14

Banana Station pasture fed 150 gm rib fillet w fries and salad 14

## **Desserts**

Trio of house churned sorbets 9

Pumpkin and ginger cheesecake, double cream, pepita toffee 9

Dark Chocolate mousse, crème fraiche ice cream, sauce anglaise 13

Espresso pannacotta, chocolate soil, whisky foam 10

Mini lemon curd pies 8

Mini Chocolate brownies 8