Lunch and Dinner

Mon-Sun 11.30am-8pm

the waterline restaurant

Snacks

Fries S 5 / L 8
Spicy Fries - 7 spices, house aioli (V)
or Rosemary salt, house aioli (V)

Edamame sea salt (GFO, V) 8

Prawn Crackers 6

House Roasted Chilli Lime Cashews (V) 9

Street Food

Banana Station Beef Tataki 18
Yuzu ponzu and garlic chips

Calamari (I) 15
Flash fried, smoked chilli salt, house aioli

Steamed Bao 16
braised pork, kimchi slaw, sriracha mayo

Spring Rolls Green Curry Chicken 14
Chilli jam (3pcs)

Spring Rolls Vegetable 12
Pickled vegetables, nam jim (V) (3pcs)

Spring Rolls Mini Pork 10
Soy vinegar (4pcs)

Takoyaki (I) 12
Crispy fried Octopus balls, Unagi sauce

Agedashi Tofu 14
Deep fried, ginger sauce (V)

Karaage Chicken 14
7 spice, goma sauce

Shiitake Katsu 13
Crumbed shiitake mushrooms, black garlic mayo and seasoned soy (5pcs)

Creamy Crab Croquettes (I) 15
Remoulade sauce (4pcs)

Yakitori Chicken Skewers 18
Thai peanut sauce (3pcs)

DIETARY
GFO – GLUTEN FREE OPTION
V – VEGETARIAN
SEAFOOD ORIGIN
A – AUSTRALIAN SEAFOOD
I – IMPORTED SEAFOOD
M – AUSTRALIAN & IMPORTED SEAFOOD

Dumplings

Banana Station Beef Chilli oil, soy vinegar 14

Prawn Ponzu, Chilli oil (I) 13

Chicken Ponzu, Chilli oil 13

Vegetable Seasoned Soy, sriracha (V) 13

Sushi Bowls

Crying Tiger Poke Bowl 32
Marinated banana station rib fillet, Sushi rice, sesame seeds, crispy onion, cucumber, avocado, wakame salad, Japanese mayo

Tuna Poke Bowl (I) 32
Sushi rice, sesame seeds, crispy onion, cucumber, avocado, wakame salad, Japanese mayo

Karaage Chicken Poke Bowl 32
Sushi rice, sesame seeds, crispy onion, cucumber, avocado, wakame salad, Japanese mayo

Unagi Don (I) 24
BBQ eel, sushi rice, sesame seeds, crispy onion, with pickled ginger, unagi sauce and Japanese mayo

Hand Rolled Sushi

Tempura Prawn Maki (I) 18
Avocado, cucumber, tobiko, sesame seeds, spicy mayo

Karaage Chicken Roll 18
Avocado, cucumber, togarashi, sesame seeds, mayo

Salmon Philly Roll (I) 18
Smoked salmon, cream cheese, avocado, sesame seeds

Avocado & Cucumber Maki 12
Avocado, cucumber, sesame seeds (GFO, V)

Kids Avocado Roll (GFO) 10

Kids Cucumber Roll (GFO) 10

Kids Karaage Chicken Roll 14

Ask about our Kids Menu with special options for under 12's

Continued over →

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Curry & Wok

Mongolian Beef 32
Stir fried Banana Station tenderloin, broccolini, steamed rice, sweet soy glaze

Laksa (GFO, M) 38
King snapper, tiger prawns, yellow paste, coconut milk, fried shallots, bean sprouts

Massaman Banana Station Beef Short Ribs 36
Slow cooked Banana Station beef short rib and sweet potato massaman curry & steamed rice

Pepper Noodles
Stir fried, egg noodles, seasonal vegetables, spring onion with black pepper sauce
with chicken 28 or with beef 32

Nasi Goreng (I) 31
Braised pork, prawns, fried egg, sweet soy

Pad Thai
Rice noodles, garlic chives, egg, bean sprouts, roasted peanuts and tamarind sauce
with vegetables 26 chicken 28 prawns (I) **32**

Grill & Fry

King Snapper (A) 35
your choice of **grilled** (GFO), **crumbed,** or **battered** with fries, remoulade sauce, malt vinegar

Add side salad **6**

Market Catch (GFO, A) 38
Pan fried, crispy shallots, green papaya salad, chilli jam

Teriyaki Salmon (A) 38
Teriyaki glazed salmon, green salad, Japanese mayo and miso vinaigrette

Banana Station Eye Fillet Steak (GFO) 45
Prosciutto wrapped Banana Station eye fillet, prawns, seasonal vegetables, rice wine hollandaise

Crying Tiger Steak 38
Marinated banana station rib fillet, green papaya salad, rice noodles, garlic chips, nam jim jaew

Steak Burger (GFO) 25
Banana Station Steak, bacon, smoked cheddar, avocado, salad, black garlic mayo

Chicken Burger (GFO) 22
Karaage chicken, kimchi slaw, aioli

Vegetarian Burger (GFO, V) 20
Grilled brown rice pattie, roast sweet potato, mixed leaves, vine ripened tomato, curry leaf aioli

Market Stall

Seared Beef Salad (GFO) 32
Asian slaw, creamy coconut dressing, fried shallots

House Roasted Duck Salad 36
Julienne salad, peanuts, garlic chips, nam jim, rice paper basket

Vietnamese Chicken Salad (GFO) 26
Shredded chicken, cabbage slaw, peanuts, coriander, fried shallots and nuoc cham dressing

Japanese Potato Salad (GFO) 8
ham, cucumber, mustard

Kimchi Slaw 6

Garden Salad (GFO, V) 6

Steamed Rice (GFO, V) 4

To Finish

Cheesecake Parfait 17
mango, passionfruit, sesame crumbs

Banana & Jackfruit Spring Roll 15
Banana, jackfruit, cinnamon sugar, coconut ice cream and dulce de leche (3pcs)

Pineapple Rum Cake 15
Coconut sorbet, rum anglaise, lemongrass reduction

Chocolate Semifreddo (GFO) 18
Macadamia praline, salted caramel sauce

Coconut Panna Cotta (GFO) 12
Rainforest honey & seasonal fruit

Coconut Tapioca Pudding (GFO) 12
Vanilla bean, fresh mango and lime

Mango Gelato (GFO) 6

Black Sesame Ice Cream (GFO) 6

Green Tea Ice Cream (GFO) 6

Vanilla Ice Cream (GFO) 5

Our kitchen prepares meals containing soy, peanuts, tree nuts, dairy, eggs, gluten and seafood. While the utmost care is taken to minimise the risk of cross contamination, we cannot guarantee that any of our products do not contain traces of these foods.

Menu does not include all ingredients, please let us know about your food allergies before ordering.

Consuming raw or undercooked foods may increase your risk of food-borne illness.

Sorry, no menu changes during peak periods. Public holiday surcharge is 15%

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