



Entrees

Garlic Bread	5
Bruschetta - vine-ripened tomato, garlic, parmesan, balsamic dressing & fresh basil	10
Oysters - served natural with sherry vinegar & eschallot dressing	(each) 3
Selection of Dips - semi-dried tomato pesto, roast beetroot & hommus with warm crisp bread	15
Crab & Salt Cod Fritters - with saffron aioli & lemon cheeks	15
Field Mushrooms chargrilled with Yarra Valley Persian feta, baby spinach & croutons	16
Salt and Pepper Squid - with coriander, chilli & lemon	16
Buffalo Wings - chicken wings chargrilled & basted in Lekker™ sauce with blue cheese dip....	16
Garlic Prawns - grilled with chilli & garlic butter, served on an avocado salsa stack	18

Burgers

(all served with chips)

Waterbar Beef Burger - 250g of lean beef, smoked bacon & melted cheese	18
Portuguese Chicken Burger - flamegrilled breast with our special peri peri sauce	18
Vegetarian Burger - homemade pattie, avocado, salsa, hommus & haloumi cheese	18

Salads

Caesar

baby cos lettuce, crispy pancetta, anchovies, croutons & traditional dressing	16
with chicken	20

Peri Peri Chicken Salad

mixed lettuce, Spanish onion, tomato, capsicum & avocado	20
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Thai Beef Salad

rump steak, coriander, mint, chilli, cucumber, cherry tomato, peanuts & nahm jim dressing	22
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Grilled Lamb Salad

rocket, cous cous, haloumi cheese, lavosh & goat's cheese dressing	24
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Fish

Beer Battered Flathead Fillets - served with a mixed leaf salad, chips & lime aioli	20
Prawn Fettuccini - parsley fettuccini with smoked chilli pesto & gremolata	26
Wild Barramundi - with prawn & herb crust, hollandaise, rice & mixed leaf salad	34
Grilled Atlantic Salmon - served with spinach, feta & pimento salad	32
Prawns Mozambique Style - butterflied King Tiger prawns grilled with Peri Peri, garlic & lemon butter served on a bed of fragrant rice	38



Steaks

This is our specialty! Using selected grain fed cuts of aged beef from Morganbury Meat Company to produce a unique flavoured steak that is exclusive to Tropical North Queensland. Basted & Chargrilled to order: served with chips or baked potato.

Short Cut Sirloin 200g - for the not so hungry	26
Prime Rib Eye 250g - our mouth watering steak	32
Rump 350g - this is juicy and tasty – our most popular	32
New York Sirloin 300g - a succulent cut of sirloin best served medium rare	34
Fillet of Tenderloin 250g - tender, lean and melts in your mouth	38
T Bone 500g - best of both worlds – sirloin & fillet!	38
Lazy Aged Rump 500g - the largest cut of beef we have on offer	38
Prime Rib Eye 400g - full flavoured prime rib on the bone – delicious!	40

Choice of Sauce served on the side

Peri Peri, pepper, red wine & chilli, blue cheese & caper butter or mushroom	2.5
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From the Grill

(Ribs & Combos served with chips or baked potatoes)

Half / Full Rack Pork Ribs

our famous meaty ribs, basted in Waterbar's unique Lekker™ sauce & grilled to tender perfection – a taste sensation!

Rib Combo (with Chicken/Boerewors/Steak)

half rack of ribs with choice of Portuguese chicken, Boerewors or 200g sirloin

Lamb Ribs

slow roasted and finished on the chargrill – rich and delicious!

Reef & Beef

250g rib eye topped with garlic prawns, served with mash & steamed green beans

Boerewors

traditional South African sausage, served with garlic mash

Espatada

350g of flavoursome skewered rump dripping with red wine & chilli sauce

Portuguese Chicken

traditional flamegrilled chicken basted in your choice of Peri Peri or BBQ™ sauce, served with salad & chips

Grilled Vegetable Platter

Mediterranean vegetables, haloumi, tofu, baked potato & an assortment of dips

Sides

Steamed Greens	8
Roast Garlic Mash	5
Chips	5