



Watersedge Restaurant

The Watersedge Restaurant is the ideal place for dinner with your loved ones, a cocktail party with friends or even a corporate luncheon or dinner with colleagues and business associates. Its superb location surrounded by the beautiful Ada Ryan Gardens and uninterrupted breathtaking views of the Spencer Gulf, enhance the venue for that special occasion and presents a rich and magical setting for pre-dinner drinks at twilight.

Our menu changes four times a year with the seasons, consistently evolving with the markets and by constantly out-sourcing only the best ingredients that our producers have.

Premium quality meats, the freshest seafood on offer and 'market fresh' seasonal fruit and vegetables, will take pride of place on the culturally diverse menu that has been designed for you by Executive Chef, Katherine Welgraven.

A unique wine list featuring predominantly South Australian premium wines has been created that completes the ultimate dining experience, and compliments the use of native Australian foods from such regions as, the Barossa Valley, the Alexandrina region, the Spencer Gulf and the Eyre Peninsula.

Owners Mandy & Adrian Smallacombe together with the 'Watersedge Team' pride themselves on sumptuous food coupled with superb wine and the most attentive and welcoming service.

Relax, indulge and enjoy the 'Watersedge' experience.....

Our staff know how important allergies and dietary requirements are. At the 'Watersedge' Restaurant we endeavour to meet the needs of all our guests. If you have any special dietary requirements, and if we have the produce, our team of Chefs will do their best to create the perfect dining experience for you.

Bon Appétit!



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Breads

Garlic Bread <i>2 pieces. Extra piece \$3.00</i> <i>Made in house with fresh crushed garlic</i>	\$6.00
Cheese and Chive Bread <i>2 pieces. Extra piece \$4.00</i> <i>Topped with tasty cheese and chopped fresh chives</i>	\$6.00
Bruschetta <i>2 pieces. Extra piece \$4.00</i> <i>Topped with tomato, fetta, basil and Spanish onion</i>	\$9.50
Trio of Dips <i>Chef's selection of dips with toasted bread and assorted crackers</i>	\$13.00

South Australian Oysters

Natural <i>Served chilled with fresh lemon and chef's cocktail sauce</i>	1/2 Doz \$16.50	Doz \$33.00
Kilpatrick <i>Grilled with bacon in a smoky sauce</i>	\$18.00	\$36.00
Mango Capsicum Salsa <i>Chilled, served natural</i>	\$18.00	\$36.00
Lime and Vodka Granita <i>Refreshingly delicious</i>	\$18.00	\$36.00



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Entrees

Chef's home-style Soup	\$8.50	
<i>Made fresh on premises. Your attendant will inform you of today's selection</i>		
Chilli Salt Squid	e\$16.00	m\$32.00
<i>With Asian dipping sauce</i>		
Prawn and Chorizo Salad	e\$18.00	m\$36.00
<i>With red onion, rocket leaf and capers, finished with red wine vinaigrette</i>		
Mediterranean Vegetable Tart	e\$16.00	m\$32.00
<i>Marinated vegetables with fetta in a crisp pastry case</i>		
Peking Duck Pancakes	e\$17.00	m\$34.00
<i>Tender duck breast wrapped in a pancake served with a hoisin sauce</i>		
'Watersedge' Prawn Cocktail	e\$19.00	m\$38.00
<i>6 prawns served on lettuce, finished with chef's own cocktail sauce</i>		

Seafood

Spencer Gulf King George Whiting	e\$19.00	m\$38.00
<i>In a crumb, coopers pale ale beer batter or grilled with garden salad, chips and homemade tartare</i>		
Lemon Myrtle, Coconut and Chilli Crusted Prawns	e\$18.00	m\$36.00
<i>Accompanied with Asian style salad</i>		
Cashew Crusted Yellowtail Kingfish	e\$17.00	m\$34.00
<i>Served with salad greens and saffron potatoes</i>		
Watersedge Seafood Tower for Two	for 1 \$50.00	for 2 \$90.00
<i>A seafood extravaganza of crusted prawns, whiting, yellowtail kingfish, chilli salt squid and oysters natural served with chips, garden salad and homemade tartare</i>		



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Main Course

Chicken Breast <i>Pocketed with bocconcini, sun dried tomato, basil, served with a balsamic glaze, saffron potatoes and broccolini</i>	\$36.00
Rosemary and Mustard crusted Pork Loin <i>Accompanied by mashed potato and a red wine jus</i>	\$32.00
Greek style Lamb Backstrap <i>Char-grilled, served with mint quinoa and tzatziki</i>	\$38.00
Eye Fillet <i>Served with broccolini and saffron potatoes</i>	\$39.00
Kangaroo Fillet <i>Served with broccolini and saffron potatoes</i>	\$30.00
Scotch Fillet <i>Served with broccolini and saffron potatoes</i>	\$34.00
Chef's Cut <i>Your attendant will inform you of today's selection</i>	\$POA



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Vegetarian

Pesto and Char-grilled Vegetable Pasta <i>Tossed through pappardelle</i>	e\$16.50	m\$28.00
Beetroot Risotto <i>With goats cheese and walnuts</i>	e\$16.50	m\$28.00
Crumbed Mushrooms <i>Filled with camembert, served with plum sauce</i>	e\$17.00	m\$34.00

Sides

Garden Salad	sm\$6.00	lg\$9.00
Greek Salad	sm\$7.00	lg\$11.00
Asian Style Salad	sm\$7.00	lg\$11.00
Potato Mash	sm\$8.00	lg\$15.00
Crunchy Saffron Potatoes	sm\$7.00	lg\$9.00
Steamed Vegetables	sm\$7.00	lg\$9.00
Beer Battered Chips	sm\$6.00	lg\$9.00

Sauces

Mushroom
Pepper
Diane
Gravy
Red Wine Jus
Surf and Turf - <i>add extra \$9.00</i>
<i>3 prawns and 3 calamari in a creamy garlic sauce</i>



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Dessert

Lemon Crepe Cake <i>With double cream</i>	\$10.00
Chocolate Salted Caramel and Macadamia Tart <i>With double cream</i>	\$10.00
Death by Chocolate <i>Delicious, rich and decadent, this gluten free desert is also served with ice-cream</i>	\$10.00
Mango and Raspberry Short Bread Stack <i>With mascarpone and ice-cream</i>	\$10.00
Chef's Own Cheesecake <i>Prepared in our very own kitchen, please ask your attendant for today's selection</i>	\$10.00
Affogato <i>Vanilla ice cream accompanied with a shot of espresso and frangelico</i>	\$12.00

Cheese Plate

Plate - \$14.00 serves 1

Platter - \$22.00 serves 2-3

Served with lavosh, water crackers, grissini sticks and quince paste

40grams True Blue: Tasmanian Heritage

A blue lovers brie and a brie lovers blue. Mellow and sweet salty flavours with mild Roquefort blue veins

40grams Vintage Cheddar: Mersey Valley

Crumbly and creamy all at once. A rich buttery cheese with a delicious bite

40grams Camembert: Tasmanian Heritage

Made with a traditional French style recipe, it's a luxuriously complex cheese with strong rustic flavors, exceptionally rich and creamy with a mild earthy aroma