



## WINE BY THE GLASS

### SPARKLING

Killawarra NV Brut 8  
South Eastern Australia

Arlie Bank NV Brut 9.5  
Yarra Valley, VIC

Chandon NV Brut 11  
Yarra Valley, VIC

### WHITES

Morgans Bay Chardonnay 8  
South Eastern Australia

'The Pass' Sauvignon Blanc 8.5  
Malborough, NZ

Leo Buring Dry Riesling 9  
Clare Valley, SA

Wild One Moscato 9  
NSW

Toolangi Chardonnay 10  
Yarra Valley, VIC

Punt Road Pinot Gris 9.5  
Yarra Valley, VIC

Voyager Semillon Sauvignon Blanc 9.5  
Margaret River, SA

### ROSE

Domaine Chandon Pinot Noir Rose 9.5  
Yarra Valley, VIC

### REDS

Morgans Bay Shiraz Cabernet 8  
South Eastern Australia

Oakridge Pinot Noir 9.5  
Yarra Valley, VIC

Mount Langi Shiraz 10  
Grampians, VIC

Peter Lehman H&V Shiraz 9.5  
Barossa Valley, SA

Parker Cabernet Sauvignon 9.5  
Coonawarra, SA

## TO SHARE

Corn, Beer & Sriracha Fritters 12  
with chilli lime relish (v)

Salt And Pepper Squid 15  
with soy chilli dipping sauce (gf)

Pork, Bacon & Fennel Meatballs 15  
with a spicy tomato sugo & crusty bread

Chicken & Prawn Dumplings 16  
with soy sesame & firecracker dipping sauces

Vegetarian Spring Rolls 15  
with iceberg lettuce, mint & nouc nam sauce (v)

BBQ Chicken Wings 12/22  
with aioli – 1/2kg or 1kg

## SIDES

Chips 8  
with aioli (v)

Seasoned Wedges 10.5  
with sour cream & sweet chilli sauce (v)

Onion Rings 10  
with seeded mustard mayo (v)

Seasonal Greens 7.5  
(v) (gf)

Green Salad 7.5  
(v) (gf)

## MAINS

Sumac & Coriander Lamb Cutlets 32  
with feta polenta chips, green hummus & petit salad (gf)

Market Fish MP  
See special board or ask your waiter for details

300G Scotch Fillet Steak 34  
with crispy chats, mixed greens & choice of sauce (gravy/mushroom/pepper) (\*)

Crispy Skin Pork Belly 28.5  
with apple puree, apple & fennel slaw, green beans & gravy (\*)

Warm Caramelised Pumpkin Salad 17.5/\*22  
with corn, lentils & a nut milk dressing (gf)(ve)  
\*add chicken

Mushroom & Potato Tart 18  
with a rocket & parmesan salad (v)

## Kitchen Hours

MON–THU 11.30<sup>AM</sup>–2.30<sup>PM</sup>

5.30<sup>PM</sup>–9.00<sup>PM</sup>

FRI–SAT 12.00<sup>PM</sup>–9.30<sup>PM</sup>

SUN 1200<sup>PM</sup>–9.00<sup>PM</sup>

PLEASE ORDER AND PAY AT THE BAR

## PUB CLASSICS

Chicken Parma \$24/\$21\*  
with smoked ham, tasty cheese & napoli sauce served with creamy coleslaw & chips  
\*just a schnitzel

Waterside Angus Burger \$20  
with bacon, cheese, pickles, tomato relish & coney island mustard served with chips & aioli

Chicken, Bacon & Avocado Burger \$22  
with lemon, herb marinated chicken, lettuce, tomato & herb aioli served with chips & aioli

Fish & Chips \$22  
with beer battered flake, chips, salad & tartare sauce

## Dietary info

(gf) Gluten free

(\*) Gluten free without gravy

(v) Vegetarian

(ve) Vegan

CHECK OUR BLACKBOARDS FOR DAILY SPECIALS





**EST. 1853**

When The Yarra River was widened to let large ships into the heart of Melbourne, The Waterside became the first port of call for tired sailors at the end of a long journey. It was called The Mercantile back then, and it was the first bar to open in the morning for a cold beer and a warm meal.

Today, The Waterside is a living Melbourne icon: a beautiful old building on the corner of King and Flinders Streets in the city where Melburnians come to eat, drink, dance, and chatter.



# THE WATERSIDE HOTEL

508 FLINDERS ST.

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FOR INFO AND  
BOOKINGS CALL  
03 9629 1350  
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WWW.  
WATERSIDEHOTEL  
.COM.AU  
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