

SWEET TREATS

STICKY DATE PUDDING 14
caramel sauce, vanilla ice cream *GF V*

DARK CHOCOLATE BROWNIE 14
vanilla marshmallow, chocolate crumble,
vanilla ice cream *V*

KIDS PACK

*includes juice & ice cream tub
(vanilla or chocolate)*

FISH & CHIPS
tomato sauce *GFO I*

CHEESEBURGER
tomato sauce, fries *GFO*

CHICKEN NUGGETS
tomato sauce, fries

TOMATO PASTA
parmesan *V*

20

Weekly Specials

MONDAY

ALL DAY ½ PRICE PIZZA

TUESDAY

ALL DAY \$20 FISH & CHIPS

WEDNESDAY

\$18 PARMI FROM 5PM

American, Mexican, Hawaiian (7ea)

THURSDAY

\$18 SIRLOIN STEAK FROM 5PM

Happy Hour

Monday-Friday
5-6pm

Select
BEER & CIDER

9 PINT

House
WINE & BUBBLY

9 GLASS

shoreline sparkling brut,
shoreline semillon sauvignon blanc,
shoreline cabernet merlot

make it a grand glass +5

Selected
READY-TO-DRINK

11ea

CC & Dry 4.8%
Jim Beam & Cola 5.0%

VEUVE CLICQUOT

20 GLASS

Selected
COCKTAILS

14ea

THE BREAKWATER

Vodka, lychee liqueur,
cloudy apple, cranberry,
fresh lime

APEROL SPRITZ

Aperol, prosecco, soda

THE
BREAKWATER



THE
DECKS
FOOD MENU

TO SHARE

FISH TACOS (3) avocado, mojo sauce, pickled cabbage, coriander, chipotle mayo <i>DF I</i>	24
FRIES aioli <i>GF DF V VEO</i>	13
RED CAPSICUM & WALNUT DIP EVOO, parsley, focaccia, pine nuts <i>DF VE GFO N</i>	19
STRACCIATELLA orange, EVOO, balsamic vinegar, basil, focaccia, pistachio <i>GFO V N</i>	21
SALT & PEPPER CALAMARI preserved lemon aioli, chilli, garlic, crispy noodles <i>GF I</i>	22
LAMB SKEWERS (3) tzatziki, grilled vegetables, dill, flat bread <i>GFO</i>	22
MOZZARELLA ARANCINI (4) pesto, arrabbiata, parmesan <i>GF</i>	22
CHICKEN WINGS pickled celery <i>GFO DF</i> choose from: hot sauce or honey soy	21
PORK BELLY BITES honey soy sauce, sesame, spring onion, silken tofu, mint, chilli <i>DF</i>	23

BAO BUNS

FRIED CHICKEN (3) gochujang mayonnaise, pickled cabbage, lettuce, crispy shallots	23
12-HOUR SLOW COOKED BRISKET (3) sweet chilli, pickled cucumber, spring onion, crushed peanuts <i>N</i>	23

OYSTERS (A)

NATURAL	6ea
KILPATRICK	6ea

PIZZAS

MARGHERITA Napoli, fior di latte, basil pesto <i>GFO V N</i>	27
MUSHROOM truffle sauce, thyme, spinach, truffle, ricotta salata <i>GFO V</i>	30
PRAWN Napoli, parsley pesto, garlic, nduja, lemons <i>GFO N I</i>	31
HAWAIIAN Napoli, fior di latte, caramelised pineapple, leg ham <i>GFO</i>	30
LAMB Napoli, roasted red onions, chermoula sauce, feta <i>GFO</i>	32
BBQ CHICKEN Napoli, fior di latte, jalapeños, corn, smoky BBQ sauce <i>GFO</i>	30
PEPPERONI Napoli, roasted capsicum, olives, oregano <i>GFO</i>	30
add ons	
<i>prosciutto & rocket</i>	9
<i>gluten free base</i>	6
<i>vegan cheese</i>	5

SUBSTANTIAL

BARRAMUNDI panfried, steamed greens, gremolata, kipfler potato <i>GF DF I</i>	37
SCOTCH FILLET (300G) duck fat potatoes, coleslaw, red wine jus <i>GF DF</i>	48
MUSSELS (1KG) napolitana sauce, garlic, chilli, parsley, lemon, focaccia <i>GFO DFO A</i>	39
LINGUINE MARINARA prawns, squid, mussels, chilli, spinach, salsa verde <i>DFO M</i>	36
CHICKEN PARMIGIANA arrabbiata sauce, mozzarella, salad, chips	32
FISH & CHIPS salad, lemon, tartare sauce <i>I</i>	33
add gravy	5

BURGERS & HANDHELDS

WAGYU BEEF BURGER American cheese, bacon, aioli, onion jam, festival lettuce, tomato, brioche bun <i>GFO</i>	29
CRISPY CHICKEN BURGER Pepper Jack cheese, hickory BBQ sauce, coleslaw, special burger sauce, brioche bun	28
FALAFEL BURGER chickpea falafel, pickled onion, tomato relish, aioli, lettuce, brioche bun <i>GFO V VEO</i>	28
STEAK SANDWICH smoked brisket, tomato chutney, Pepper Jack cheese, onion jam, rocket, Turkish bread	33

all served with chips

SALADS & BOWLS

MOROCCAN SPICED CAULIFLOWER chickpeas, lemon, harissa yoghurt dressing, freekeh, red onion, baby spinach, dukkah <i>GFO VEO V N</i>	23
AVOCADO shaved fennel, sweet potato, radish, gem lettuce, rocket, ricotta, candied walnuts <i>GFO DFO VEO V N</i>	23
add ons	
<i>prawns (I)</i>	9
<i>chicken</i>	9

*GF - gluten free | DF - dairy free | V - vegetarian
VE - vegan | VO - vegetarian option | VEO - vegan option
GFO - gluten free option | N - contains nuts*

Seafood Origin: A - Australian | I - Imported | M - Mixed origin

disclaimer :

While we take great care in preparing your food, our kitchen handles common allergens including cereals containing gluten, crustaceans, molluscs, fish, eggs, milk, peanuts, tree nuts, sesame, soy, lupin, and sulphites. As our dishes are prepared in shared kitchen environments using shared equipment, cross contamination may occur. We cannot guarantee that any dish is completely free of allergens. Please inform our staff of any allergies or dietary requirements prior to ordering.

please note a 15% surcharge on public holidays apply and happy hour is not available