MAIN MENU

A place to call home, a place to belong, feel welcome and create special memories.

This is our hope for Waterline Bar and Eatery.

Focusing on fresh, locally sourced produce with the intention to share, in our relaxed waterside location.

Waterline's cooking centres around an intimate open kitchen and a welcoming sense of theatre.

Our cooking techniques touch on fermentation, smoking, curing, preserving, fire licked meats, seafood and vegetables.

This is a menu for getting together, for sharing . . . or maybe not!

There are also individually plated dishes that awaken the taste buds, bring a sense of relaxation – even if it's just an hour escape from work or a celebration for the occasions that need to be celebrated.

Private and semi private dining available.

We hope you Enjoy!

(gf) gluten free \cdot (gfo) gluten free option \cdot (v) vegetarian \cdot (vegan) vegan

Gluten free, vegetarian & coeliac friendly options available.

Please ask our friendly staff.

Please note: 1.5% surcharge on credit cards
15% surcharge on public holidays

TAPAS

Fattoush salad – heirloom tomatoes, lettuce, cucumber, radish, fresh parsley, finished with pomegranate molasses, topped with crispy Lebanese bread 18 (vegan)

Crispy fried chicken – with black garlic aioli & spices 18 (df,gf)

Crispy truffle pinkeye potatoes - with pecorino cheese snow 20

Fried cauliflower & middle eastern spices 18 (df, gf)

Traditional falafel – with homemade tzatziki & pomegranate dressing 18 (qf)

SOMETHING TO INDULGE IN

Oysters

Killpatrick, Mornay, Natural, Bloody Mary 7 each (gf)

Soup of the day – (ask staff for details) with toasted sour bread 22 (24 gfo)

Traditional rich seafood chowder - with a side of bread 36 (38 gfo)

Baked Ricotta - with caramelised quince & prosciutto 20

Grilled King Prawns - with Goddess sauce 32 (df)

House made bread - with trio of dips 19 (21 gfo)

SOMETHING MORE SUBSTANTIAL

Vegetable Lasagna – with rich Napolitana sauce 25

Fish of the day – with fennel purée & caramelised heirloom carrots 34 (gf)

Lamb shank - on mash & vegetables with rich tomato sugo & capers 34 (gf)

Roasted pumpkin – with ajo blanco, pepita seeds & pesto 25 (vegan)

Seafood Risotto – with local Tasmanian seafood, cooked in a rich seafood stock, topped with Balinga Bay black lip mussels 36 (gf)

SKEWERS

All skewers are served with chilli dressing, tabouleh, tum, roast pink eye potatoes, minted yoghurt, flat bread with a compliment of roast vegetables.

Adobo marinated Stanley octopus & fennel 37 (39 gfo)

Preserved lemon & thyme Nichols free range chicken thigh with peppers 35 (37 gfo)

Smoked Cape Grim beef skirt with Huon Valley mushrooms 35 (37 gfo)

Lamb Koftas skewers 35

Mediterranean farmers market vegetables 29 (31 gfo) (vegan)

CHEESE BOARD

Cheese platter for two

selection of two Tasmanian cheese & lavoush 28 (gfo)

Salami platter

with a selection of Tasmanian charcuterie & antipasto 32

PLEASE YOUR SWEET TOOTH

Sticky date & fig chocolate pudding

with butterscotch sauce & cream drizzle 18

Rhubarb, apple & sumac crumble

with rose cream 18

Rich chocolate brownie

with candied walnuts & ice cream 18

Self saucing lemon delicious pudding

with lemoncello sauce & cream 18

Add icecream 4

B E V E R A G E S M E N U

COFFEE

Espresso 4

Piccolo, Macchiato 4.5

Long black, Flat white, Latte, Cappuccino 5

Dirty Chai, Mocha, Chai latte, Tumeric latte 5.5

Hot chocolate 5 | Kids 4.5

Extra shot | Decaf | Soy | +1 Large | Almond | Lactose free | +1

ART OF TEA

Tasmanian breakfast, Earl Grey,
Peppermint, Lemongrass & Ginger,
Green or Rooibos 5

Indian chai 5

COLD DRINKS

Iced chocolate, coffee or mocha 8

Affogato 12

Affogato with Frangelico liqueur 18

Milkshake - vanilla, chocolate, strawberry Small 6 | Large 8

Lemon, lime & bitters 5.5

Ginger beer 7

Lemonade, coca-cola, diet coca-cola, lemon squash, soda water 4.5

Lemon & ginger kombucha 8

Mt Ossa sparkling mineral water 700ml 8

COCKTAILS

ARE YOU MORE SWEET?

Limoncello Spritz

Limoncello, Thyme, Prosecco, Soda Water 19

Frozen Watermelon Margarita

Tequila, Cointreau, Watermelon, Lime, Fairy Floss 24

Blossom de Litchi

Local Vodka, Elderflower, Lychee Liqueur 21

Gold Rush

Australian Bourbon Whiskey, Honey, Lemon 20

ARE YOU MORE SOUR?

Strawberry Sour

Local Gin, Aperol, Campari, Fresh Strawberry, Lemon 25

St Tropez

Grey Goose Le Citron, Peach Liqueur, Elderflower, Lemon, Soda Water 22

White Lady

Local Gin, Cointreau, Yuzu, Lemon 24

ARE YOU MORE FRESH?

Hugo

Elderflower, Fresh Mint, Prosecco, Soda Water 19

BB Mint

Dark Rum, Honey, Fresh Mint, Lime 21

Gin Basil Fizz

Local Gin, Basil, Lemon, Soda Water 23

COCKTAILS

ARE YOU MORE SPICY?

Mezcal Devil

Mezcal, Cointreau, Lime, Jalapeno 24

Mediterranean Mule

Local Vodka, Limoncello, Honey, Lime, Ginger Beer 22

Porn Spicy Martini

Tequila, Passoa, Chili, Passion Fruit, Vanilla, Lime 25

ARE YOU MORE BITTER?

Day Dream

Local Gin, Chambord, Campari, Honey, Lime, Prosecco 25

Negroni Sbagliato

Local Gin, Sweet Vermouth, Campari, Prosecco 23

Campari Spritz

Campari, Prosecco, Soda Water 19

NON-ALCOHOLIC

House Made Mixed Berry Soda

House Made Mixed Berry Purée, Soda Water 6

Watermelon Mojito

Watermelon Syrup, Fresh Mint, Lime, Soda Water 10

Peach Passion Fizz

Peach Syrup, Passion Fruit, Lime, Soda Water 10

Yuzu Pin Tonic

Yuzu, Pineapple Juice, Lemon, Tonic Water 10

CLASSIC

Please ask our friendly staff

WINE LIST

WINES BY THE GLASS

SP	ARKLING		12	oml
NV	Lost Farm	Pinot Noir Chardonnay	Multi Region, Tasmania	15
NV	Ziro Prosecco	Pinot Noir, Chardonnay	Veneto, Italy	12
NV	Milton Laura Rosé	Pinot Noir, Chardonnay	Pipers River, Tasmania	15
W H	ITE		15	oml
Laurel	. Bank	Riesling	Derwent Valley, Tasmania	14
La Vill	a	Pinot Grigio	Spreyton, Tasmania	16
Chartle	ey Estate	Pinot Gris	Rowella, Tasmania	16
Kelved	don	Sauvignon Blanc	East Coast, Tasmania	15
Idiom	Estate	Chardonnay	Tamar Valley, Tasmania	14
RE	D		15	oml
Bream	n Creek	Cabernet Merlot	East Coast, Tasmania	15
Fox Cr	reek	Shiraz	McLaren Vale South Australia	15
Alcors	50	Pinot Noir	Multi Regional, Tasmania	15
R O	SÉ		15	oml
Milton		Pinot Noir	Freycinet, Tasmania	15

SPARKLING & CHAMPAGNE

SPARKLING

NV	Arras Blanc De Blar	nc	Chardonnay	Pipers River, Tasmania	75
NV	La Villa Blanc De Bl	.anc	Chardonnay	Spreyton, Tasmania	65
NV	Lost Farm		Pinot, Chardonnay	Tamar Valley, Tasmania	65
NV	Ziro Prosecco		Pinot, Chardonnay	Veneto, Italy	55
SP	ARKLING	R	OSÉ		
NV	Milton Laura Rosé	Pino	t Noir, Chardonnay	Freycinet, Tasmania	85
NV	Riversdale	Pino	t Noir	Coal River Valley, Tasmania	85
СН	AMPAGN	Е		1	50ml
NV	Bollinger Special Special Cuvée		t Noir, Chardonnay, t Meunier	Aÿ, France	220
NV	G.H Mumm		t Noir, Pinot Meunier, donnay	Reims, France	150
NV	Billicart Salmon		t Noir, Pinot Meunier, donnay,	Épernay, France	260

WHITE WINE

SAUVIGNON BLANC

Laurel Bank	Derwent River, Tasmania	65
Gala Estate	Cranbrook, Tasmania	80
Goaty Hill	Tamar Valley, Tasmania	75
Lost Farm	Tamar Valley, Tasmania	65
Kelvedon	East Coast, Tasmania	70
RIESLING		
Milton	Cranbrook, Tasmania	65
Laurel Bank	Derwent River Tasmania	60
PINOT GRIS		
Chartley Estate	Rowella, Tasmania	75
Icon	Southern, Tasmania	65
PINOT GRIGIO La Villa	Spreyton, Tasmania	70
La villa	oproyteri, rasinama	, 0
CHARDONNAY		
Sailor Seeks Horse One Monkey	Multi Regional, Tasmania	100
Clarence House	Cambridge, Tasmania	65
La Villa	Spreyton, Tasmania	75
Idiom Estate	Tamar Valley, Tasmania	60

ROSÉ

NV

Milton	Pinot Noir	Cranbrook, Tasmania	70
Spring Vale	Pinot Noir	Cranbrook, Tasmania	65
MOSCATO			

Moscato

Clare Valley, South Australia

50

RED WINE

Mars Needs

PINOT NOIR

Northern Tasmania Tamar Valley, Pipers Brook, Northwest – Pinot noir from these areas tend to possess lighter red berry characteristics with fantastic structure and depth that usually finishes with a soft white pepper finish due to terroir.

Tamar Ridge	Tamar Valley, Tasmania	75
Alcorso	Multi Regional, Tasmania	70

Eastern Tasmania Freycinet Coast – Pinot noir from this area tend to have a mix of red berry and deeper dark fruit characteristics, producing a lighter complex style of wine. These pinots still have a large presence on the palate with structured acidity and rich minerality.

Milton	Cranbrook, Tasmania	75
Kelvedon Estate	East Coast, Tasmania	85
Apsley Gorge	East Coast, Tasmania	130

Southern Tasmania Coal River, Derwent River, Huon Valley – Pinot noir from these areas are classed as more full-bodied wines due to the volcanic soil structure. It is not uncommon to find characteristics of dark berries followed by a more spice driven finish with structured acidity and tannin.

Derwent Estate	Derwent Valley, Tasmania	90
Avance	Hobart Tasmania	75

CABERNET SAUVIGNON

Xanadu Estate	Margaret River, Western Australia	99
Majella 6PL68	Coonawarra, South Australia	160
MERLOT		
Clarence House Estate	Coal River Valley, Tasmania	68
Holm Oak	Tamar Valley, Tasmania	75
SHIRAZ		
Fox creek	McLaren Vale, South Australia	85
Elderton	Barossa Valley, South Australia	85
Paxton	McLaren Vale, South Australia	75
OTHER VARIETAL	S	
Clarence House Reserve Tempranillo	Cambridge, Tasmania	75
Bream Creek	Bream Creek, Tasmania	80

TASMANIAN G	ΙN	OVERSEAS GI	Ν
Blackmans Bay Smokey Blackmans Bay, Tasmania	14	Hendricks	16
Blackmans Bay Harvest Blackmans Bay, Tasmania	14	CIDER Willie Smith Organic Apple	12
McHenry Butterfly Tasman Peninsula, Tasmania	14	Pagan Cherry Franks Raspberry Pear	13 13
McHenry Classic Dry Tasman Peninsula, Tasmania	14	BEER	
Innes Distillery West Coast, Tasmania	14	James Boags 330mls James Boags 2.7% Light 330mls	10
Impression Bay Tasman Peninsula, Tasmania	14	Peroni 330mls	10
Impression Bay Pacific Summer Tasman Peninsula, Tasmania	14	Bruny Island Oxymoron Dark Pale 500mls	15
Growers Own Saffron Huon Valley, Tasmania	14	Hobart Brewing Compagny Harbour Master Ale 375mls	12
Poltergeist Unfiltered Oatlands, Tasmania	16	Du Cane Pale Ale Peroni Non-Alcoholic 330mls	13 7
Able Gin Co. Quintessence Tasmania	16	VODKA	
The Splendid Gin Summer Cup East Coast, Tasmania	14	Hartshorn Sheeps Whey Grey Goose	14 15
7k Raspberry	-4	Grey Goose Le Citron	16
Hobart, Tasmania	14	Kettle One	12
Blackmans Bay Botanical Blackmans Bay, Tasmania	14	Observatory Hill	10
Blackmans Bay Sloe Blackmans Bay, Tasmania	14		

WHISKY		T E Q U I L A M E Z C A L	
Launceston Distillery Tawny	30	Fortaleza Blanco	18
Hobart Signature	29	1800 Anejo	15
Glen Morangie 10yo	15	El Jimador	10
Ardbeg Single Malt	13	Monte Alban Mezcal	16
Buffalo Trace	10		
Jack Daniels	10	LIQUEURS	
Jamesons	10	A M A R O A P E R I T I F S	
Monkey Shoulder	10	Campari	9
		Aperol	9
RUM		Chartreuse Green	14
Diplomatico Mantuano	15	Disaronno Amaretto	11
Bacardi Carta Blanca	10	Fernet Branca	12
Sailor Jerry's	10	Frangelico	10
		Licor 43	10
O U Z O S A M B U C A		Chambord	11
		Cointreau	11
Ouzo 12	10	St Germain	12
Akropoli	10	Limoncello	9
Opal Nera	10	Grappa	9
Opal Bianca	10	Camatti Amaro	12
		Citrange Mandarino	16
		Montenegro	10