

Edge
bay's
restaurant

Australian Seafood cuisine with magnificent water views

Bread

Garlic Bread **5.9**

Pumpkin Feta Bruschetta **8.9**

On toasted sourdough & aged balsamic

Entrée

Sydney Rock Oysters

Choice of Natural, Kilpatrick, Mornay or Medley

1/2 Doz **29.9** 1 Doz **57.9**

Seared Scallops **GF** **24.9**

Cauliflower puree, green apple glaze & salmon roe oil

Prawn and Smoked Salmon Salad **GF** **23.9**

Baby lettuce, horseradish dill crème fraiche, red onion & capers

Cold Seafood Plate **GF/DF** **25.9**

Sydney rock oysters, Tasmanian smoked salmon, cooked QLD tiger prawns & cocktail sauce

Tiger Prawn Salad **DF** **23.9**

Baby fennel, baby lettuce, orange segments, cherry tomatoes & lemon dressing

Please inform your waiter of any dietary requirements

Entrée

1kg Boston Bay Mussels **29.9**

Choice between Creamy Garlic or Chili Napolitana sauce, served with garlic bread

Salt and Pepper Calamari **DF** **20.9**

Baby lettuce & aioli

Chicken Souvlaki **19.9**

Pita bread, tomato and cucumber salsa with tzatziki

Caesar Salad **17.9**

Cos lettuce, egg, bacon, croutons, parmesan cheese

Add Smoked Salmon or Chicken **5.5**

Roasted Beetroot Salad **GF** **16.9**

Baby lettuce, cherry tomatoes, radish, feta cheese, walnuts & balsamic dressing

Bays Fattoush Salad **16.9**

Iceberg lettuce, radish, capsicum, cherry tomato, cucumber, & crispy pita bread with lemon & garlic yogurt dressing

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Mains

Grilled Tasmanian Salmon Fillet GF 33.9

Crushed potato, grilled zucchini, hummus, marinated olives & roasted tomato dressing

Grilled Barramundi Fillet GF 33.9

Lemon potato, broccolini & hollandaise sauce

Whole Baby Snapper GF 34.9

Crushed potato, green peas, tomato & gremolata

Western Australia Rock Lobster

Half 45.9 Whole 85.9

Choice of Mornay, Garlic Butter or Natural - served with chips & salad

Spaghetti Prawn and Barramundi DF 32.9

Garlic, chilli, olive oil, white wine & rocket leaves

Spaghetti Marinara 32.9

Prawn, scallop, calamari, barramundi, mussel & naploitana sauce

Spaghetti Carbonara 24.8

Bacon, white wine, cream & grano padano

Seafood Risotto GF 33.9

Prawn, scallop, calamari, barramundi & mussel

Pea and Prawn Risotto GF 33.9

Parmesan crisp

Zucchini and Roasted Pumpkin Risotto VEG/GF 24.9

Parmesan crisp

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Mains

Miso Roasted Eggplant **VEGAN** **23.9**

Grilled zucchini & quinoa salad

Roasted Chicken Supreme **26.9**

Mashed potato, broccolini & mushroom sauce

Beer Battered Fish **23.9**

Served with chips, salad & tartare sauce

Chicken Parmigiana **26.9**

Ham, mozzarella cheese, napolitana sauce, chips & salad

Angus Beef Burger **22.9**

Vegetarian Option - Portobello Mushroom Burger

Cheese, lettuce, tomato, onion, beetroot, tomato mayonnaise & chips

Chicken Schnitzel **24.9**

Served with chips, salad & mushroom sauce on top

1/2 Roast Chicken **17.9**

In house rotisserie chicken served with chips & gravy

Steaks

Steaks are Gluten Free, MSA certified Angus Beef sourced from NSW & VIC

300g Pinnacle Rump **34.9**

220g Southern Prime Eye Fillet **44.9**

*All steaks served with **crushed garlic potato, roasted mushroom & cauliflower puree***

All sauces - GF *Choice of Sauce - Red Wine, Mushroom, Pepper or Béarnaise*

Add Lobster Half 39.9

Platter

Seafood Platter

99.9

Natural Sydney rock oysters, mussels with tomato relish, smoked salmon, fried salt & pepper calamari, fresh & fried prawns, fried fish, chips & garden salad

Add Lobster Half **39.9** Whole **79.9**

Kids

16.9

12 years old and under

All kids meals are served with Vanilla ice cream for dessert

Crumbed Chicken & chips

Battered Fish & Chips

Spaghetti with tomato sauce & cheese

Sides

Chips

9.0

Potato Wedges

13.0

Garden Salad

13.0

Greek Salad

15.9

Broccolini

14.9

Tossed with almonds, olive oil & lemon

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Dessert

Vanilla Panna Cotta 14.9

Berry compote, mixed berry ice-cream & almond biscotti

Sticky Date Pudding 14.9

Butterscotch sauce, almond praline & vanilla bean ice-cream

Apple and Mixed Berry Crumble Tart 14.9

Apples, mixed berry streusel & vanilla bean ice-cream

Chocolate Cream Cheese Brownie 14.9

Almond praline & vanilla bean ice-cream

Cheese Plate 19.9

Assortment of cheese, fruit jam, mixed nuts, fruit, crackers & lavosh

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