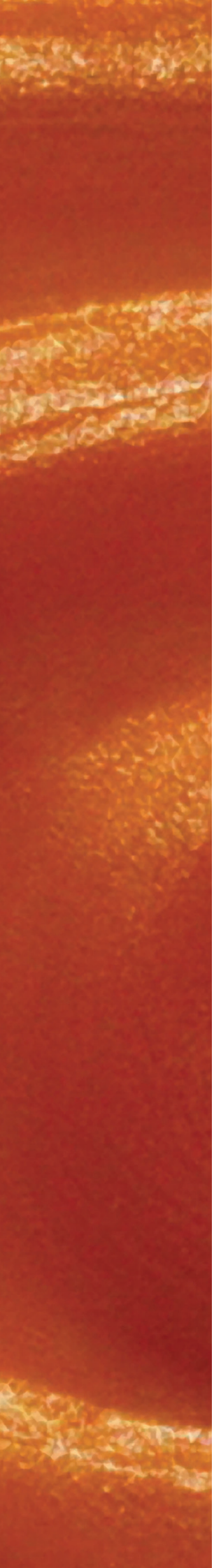


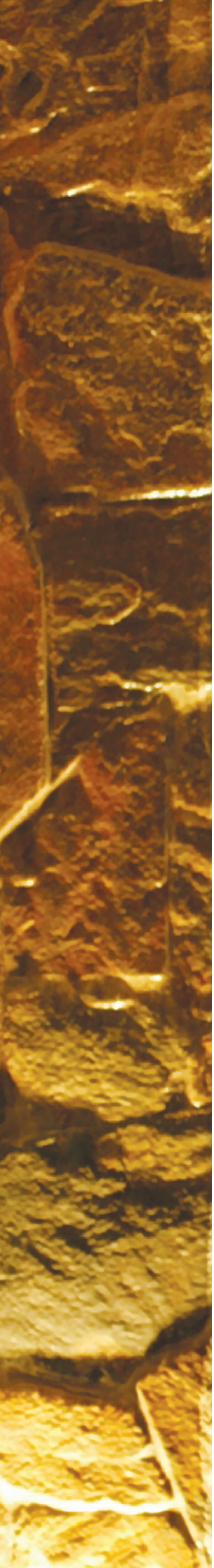
waterbar & grill

STEAKHOUSE

Waterbar & Grill opened in May 2006 and has since established itself as the premier steak restaurant in Cairns.

Waterbar & Grill has committed itself to sourcing and serving produce of the highest quality available – this has contributed to the Waterbar & Grill being awarded Far North Queensland's ***Best Steak Restaurant*** **on numerous occassions.**

Waterbar & Grill, Shop G1a | Pier Shopping Centre, Qld 4870
Telephone: 07 4031 1199 | Email: info@waterbarandgrill.com.au
www.waterbarandgrill.com.au



waterbar & grill
STEAKHOUSE

Entrees

Garlic Bread 6

Tomato Bruschetta
vine-ripened tomato, garlic, parmesan, balsamic dressing & fresh basil 12

Goats Cheese Bruschetta
prosciutto, goats cheese & rocket with mushroom aioli 15

Selection of Dips
walnut & chilli pesto, eggplant dip & hommus with pesto lavosh & toasted ciabatta... 15

Buffalo Wings
spicy chargrilled chicken wings basted in Lekker™ sauce with blue cheese dip 17

Crab & Salt Cod Fritters
with saffron aioli & lemon 18

Warm Field Mushroom Salad
roasted field mushrooms with Yarra Valley Persian feta, baby spinach & croutons 18

Salt & Pepper Squid
with coriander, chilli & lime aioli 18

Crispy Fried Chicken Tenderloins
chicken tenderloins with hot & spicy Asian dipping sauce and cucumber salad 18

Garlic Prawns
grilled with garlic butter, served on an avocado salsa stack with Peri Peri 19

Light Lunches (served daily 11.30am - 4pm)

(all served with chips)

Goat's Cheese & Falafel Wrap
with roast pumpkin, hommus, rocket & goat's cheese dressing 19

Chicken Wrap
with tasty cheddar, tomato bruschetta, rocket, aioli & sweet chilli sauce 20

Moroccan Spiced Lamb Wrap
with haloumi cheese, cous cous, rocket, goats's cheese dressing & minted yoghurt 22

Chicken Pide
with bacon, avocado & brie on Turkish bread 22

2.5% Surcharge American Express & Diners Club transactions

waterbar & grill
STEAKHOUSE

Salads

Caesar Salad
baby cos lettuce, crispy pancetta, anchovies, croutons & traditional dressing 18
with chicken 24

Chicken Salad
grilled chicken, mixed lettuce, avocado, tomato, cucumber and peri peri mayo 25

Thai Beef Salad
rump steak, coriander, mint, chilli, cucumber, cherry tomato, peanuts &
nahm jim dressing 26

Moroccan Spiced Lamb Salad
rocket, cous cous, coriander, toasted almonds, sultanas & tzatziki 26

Vegetable Platter
grilled, roast and steamed vegetables with haloumi, crisp bread & eggplant dip 25

Fish

Beer Battered Fish & Chips
served with a mixed leaf salad, chips & lime aioli 25

Prawn Linguine
homemade tomato sauce, white wine, spinach & fresh chilli 28

Crispy Skin Atlantic Salmon
potato, chive & quinoa cake, pickled radish and salsa verde 37

Wild Barramundi
broccolini, pickled zucchini and balsamic glaze 38

Prawns Mozambique Style
butterflied King prawns grilled with garlic & lemon butter, served with fragrant rice and
peri peri 42

2.5% Surcharge American Express & Diners Club transactions

waterbar & grill
STEAKHOUSE

From the Grill

(ribs & combos served with chips, garlic mash or baked potato)

Half/Full Rack Pork Ribs
our famous meaty ribs, basted in Waterbar's unique Lekker™ sauce
& grilled to tender perfection – a taste sensation! 42/58

Rib Combo (with Chicken/Boerewors/Steak)
pork ribs with choice of Portuguese chicken,
Boerewors or 200g sirloin 48/48/54

Lamb Ribs
slow roasted & finished on the chargrill – rich & delicious! 38

Reef & Beef
250g rib eye topped with garlic prawns, served with mash & steamed green beans 44

Boerewors
traditional South African sausage, served with garlic mash 30

Espatada
350g of skewered rump dripping with red wine & chilli sauce 39

Portuguese Chicken
traditional flamegrilled chicken basted in your choice of Peri Peri or BBQ™ sauce,
served with salad & chips 29

Burgers

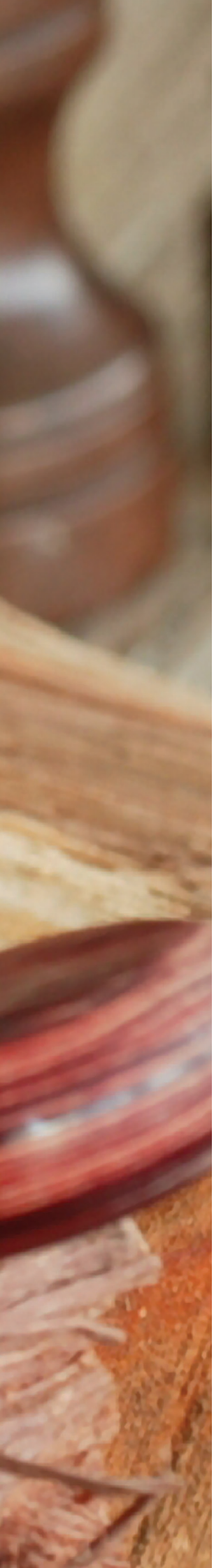
(all served with chips)

Waterbar Beef Burger
250g of lean beef, smoked bacon, tasty cheese, onion relish and dill pickles 21

Chicken Burger
chicken breast with grilled pineapple, bacon and Peri Peri sauce 21

Vegetarian Burger
sweet potato & lentil pattie, avocado, tomato chutney, hommus & haloumi 21

2.5% Surcharge American Express & Diners Club transactions



waterbar & grill
STEAKHOUSE

Steaks

This is our specialty! Morganbury Meat Co supplies us with selected premium cuts from Shorthorn X cattle that are grain fed for 150 days, tender stretched and then aged for a minimum of 30 days. All of our steaks are basted & chargrilled to order to produce unique flavoured steak that is exclusive to Tropical North Queensland.

All steaks are served with chips, garlic mash or baked potato.

Short Cut Sirloin 200g - for the not so hungry 32

Rump 350g - built for flavour, best served medium rare 39

New York Sirloin 300g - the perfect balance of flavour and tenderness 39

Prime Rib Eye 250g - also known as Scotch fillet, heavily marbled and juicy 39

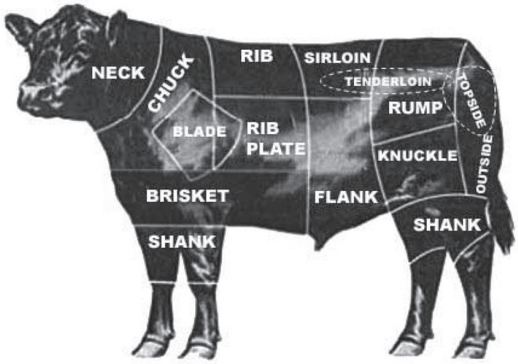
T Bone 500g - best of both worlds – sirloin & eye fillet! 42

Fillet of Tenderloin 250g - also known as eye fillet - tender & lean 44

Lazy Aged Rump 500g - for the serious meat lover, full flavoured and juicy 44

Prime Rib Eye 400g - premium cut of meat served on the bone - delicious! 45

Choice of Sauce served on the side
Peri Peri, pepper, red wine & chilli, blue cheese & caper butter or mushroom 3



Sides

Roast Garlic Mash, Side Salad or Prawn Topper 6

Steamed Greens or Chips 8

Spinach & Nashi Pear Salad - with blue cheese & toasted walnuts..... 10

Garlic & Parsley Mushrooms 10

Please note that steak weights are accurate before they go on the grill. Depending on how they are cooked, steaks may lose up to 25% of weight during the cooking process.

2.5% Surcharge American Express & Diners Club transactions

waterbar & grill
STEAKHOUSE

Desserts

Crème Brulée
with apricot & fennel biscotti 15

Homemade Sticky Date Pudding
with butterscotch sauce & vanilla ice cream 15

Salted Caramel Parfait
with crunchy nut clusters 15

Chocolate & Hazelnut Brownie
with chocolate Frangelico sauce & vanilla ice cream 15

Orange & Almond Cake
with warm spiced syrup, vanilla ice cream & almond praline 15

Cheese Plate
Danish blue, brie & mature cheddar with dried fruits & nuts 20

Trio of Tropical Gelato and Sorbets 12

Affogato
Vanilla ice cream topped with fresh espresso 7
add your favourite liqueur 15

Liqueur Coffees 12

Cuban Dancer - Havana Club dark rum & Tia Maria

The Horny Russian Spy - Vodka & vanilla liqueur

American Dreams - Tennessee honey liqueur & Baileys

French Nutcase - Frangelico & cognac

All classic liqueur coffees available... just ask.

Coffee, teas and chocolate supplied by The Source Espresso. Skim and soy milk available.

2.5% Surcharge American Express & Diners Club transactions