

WATERSIDE HOTEL

ALE HOUSE + Chophouse



TEL. 03 9629 1350

508 Flinders st.
Corner of King st.
Melbourne 3000

OPEN 7 DAYS
Mon- Fri 11 am - late
Sat & Sun 12 pm - late

drink@watersidehotel.com.au
watersidehotel.com.au

SNACKS

Marinated Mt Zero olives	8	David Blackmore's full blood Wagyu Beef jerky	8	Char grilled garlic and lemon lamb ribs, rosemary mayonnaise	14
Spiced nuts	6	Chargrilled jalapenos, malt vinaigrette	8		
Benny's chicken wings	10				

cold cuts selection

Today's selection of sliced, cured meat, pickles and rye 18

ENTREES

Oysters-Freshly shucked with lemon and Mingnonette	6 pieces 24	Grilled calamari, apple, radish and olive salad	18
	12 pieces 48	Shrimp skewers, celery walnut salad	20
Smoked Cobia, carrots, horseradish cream and liquorice	18	Caesar salad, bacon, anchovies and parmesan	16
Victorian asparagus, parmesan cream and crisp Hens egg (v)	16		

MAINS

Whole roasted flathead, kale, burnt butter and lemon	32	Waterside ½ pounder burger, American cheese, pickles and onions with curly fries	25
Swiss chard and ricotta pie with spring vegetables (v)	25	Chicken Parmigiana	28
Sweet potato dumplings, pickled jalapeños, mustard greens and smoked buffalo cheese (v)	28	Chicken breast schnitzel, Scamorza Bianca, curley fries and rocket	

SIDES

Iceberg, radishes and blue cheese dressing	8	Beef fat and thyme roasted potatoes	8
Onion rings	8	Grilled asparagus with balsamic	8
Curly fries	8		

DESSERTS

Rhubarb crumble with buttermilk ice cream	14	Chocolate crème brulee, spiced rum cream	14
Hot banana and caramel tart	14	Cheddar cheese and pickles	14



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flank steak

250g Robbins Island Wagyu, Tas Mb 5+
30

porterhouse

300g Cape Grim, grass fed, Tas Mb 2
36

rump cap

500g Rosedale Ruby rump, 110 day grain fed, Vic MSA (feeds 2)
60

tomahawk

1.2kg Rangers Valley Black Onyx Angus, NSW (feeds 3-4)
135

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All steaks served with Café de Paris butter



@watersidehotel

more of the good stuff



TAP BEER & CIDER

	POT	PINT	JUG
Carlton Draught	5.5	11	22
Balter XPA	6	12	24
Goose Island IPA (USA)	6	12	24
Asahi	7.5	15	30
Lagunitas IPA (USA)	7	14	28
Lagunitas Pils (USA)	7	14	28
Dogbolter	6.5	13	26
Fat Yak Pale Ale	6	12	24
Stella Artois		14	
Bonamy's Apple Cider	6.5	13	26

CRAFT BEER BOTTLED

4 Pines Pale Ale	NSW	10
Barrow Boys Stormy Lager	VIC	10
Feral Karma Citra Indian Black Ale	WA	10
Fixation India Pale Ale	WA	12
Stone & Wood Garden Session Ale	NSW	09
Quiet Deeds India Pale Ale	VIC	12
MOO Brew Pale Ale	TAS	12
Sample Gold Ale	VIC	10
Venom Pale Ale	VIC	10
Stone and Wood Pacific Ale	NSW	10

CIDER BOTTLED

Napoleone Apple & Pear Cider	VIC	12
Bulmers Original Apple Cider	Ireland	10
Dirty Granny Matured Apple Cider	VIC	11

INTERNATIONAL BOTTLED BEER

Peroni Pale Lager	Italy	10
Asahi Super Dry Lager	Japan	10
Corona Extra Pale Lager	Mexico	10
Hoegaarden Wheat Beer	Belgium	12.5

WINES BY THE GLASS

SPARKLING

NV Bay of Stones Sparkling, Barossa Valley, SA	9.5
NV Dal Zotto Prosecco, King Valley, VIC	12.5
NV Mumm "Cordon Rouge" Brut, Reims, France	20

WHITES

2016 Harvest Moon Sauvignon Blanc, Marlborough, New Zealand	9.5
2016 The Dagger Pinot Grigio, King Valley, VIC	12
2016 Credaro "5 Tales" Chardonnay, Margaret River, WA	12
2015 Leeuwin Estate "Art Series" Riesling, Margaret River, WA	12.5
2016 Beal & Co "Little White" Chenin Blanc, Adelaide Hills, SA	13
2013 Toolangi "Paul's Lane", Chardonnay, Yarra Valley, VIC	14

ROSE

2016 Les Vignerons "L'Experience" Grenache Rose, South-West, France	12
2016 Pink Claw Rose, Mornington Peninsula, VIC	13

REDS

2015 San Pietro Pinot Noir, Mornington Peninsula, VIC	11.5
2014 Quest Farm "Grand Central" Pinot Noir, Central Otago, New Zealand	14
2016 Pete's Pure "Rosso" Shiraz, Euston, NSW	9.5
2015 Dominique Portet "Fontaine" Cabernet Sauvignon, Yarra Valley, VIC	13.5
2015 Semprevino GSM, McLaren Vale, SA	11.5
2016 The Cloak Sangiovese, King Valley, VIC	12
2016 Hemera Estate "Evolution Caudillo" Tempranillo, Barossa Valley, SA	10.5

SWEET

2016 Lana Moscato, King Valley, VIC (120ml)	9.5
NV Chambers Rosewood "Ruby" Port, Rutherglen, VIC (90ml)	10

oh hello



cocktails

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sun sparkle sour

Created by our group Bar Manager Kevin Peters. This is his take on the Pornstar Martini made famous at LAB London. Crisp, sharp and energizing.

Vanilla Absolut, pineapple, passionfruit, lemon, egg white, sparkling wine

20

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waterside spritz

Brace yourself, Spring is here! Floral, light and refreshing. Perfect for two or for one after a long week.

Fiorennet Elderflower, lemon, strawberries, mint, sparkling wine

18

espresso martini

A staple in the Melbourne cocktail sense and a must have on a night out!

Created by London bartender Dick Bradsell.

Absolut, Kahlua, coffee

20

negroni

Any time day or night is the perfect time for a Negroni. The equal parts cocktail is bitter and well rounded.

Tanqueray, Campari, sweet vermouth

22

tommy's margarita

For all the tequila drinkers out there. If you love a Margarita, then this will quickly become one of your favourites! Created by Julio Ermejo from "Tommy's Mexican" Restaurant, San Francisco.

Herradura Plata, lime, agave

20