

WATER VISTA

BREAKFAST (TILL 11AM)

EGGS BENEDICT 24
2 x POACHED EGGS, BACON, SPINACH, SERVED ON SOURDOUGH, TOPPED WITH CLASSIC HOLLANDAISE SAUCE

SMASHED AVOCADO 25
SMASHED AVOCADO, NATIVE DUKKAH, FETA CHEESE, HERB OIL, RADISH, TOASTED SOURDOUGH
ADD GRILLED HALLOUMI: \$3
ADD POACHED EGG \$3
ADD BACON \$5

B.L.A.T 19
BACON, LETTUCE, AVOCADO, FRESH TOMATO, AIOLI, SERVED ON BREAD OF THE DAY
ADD FRIED EGG \$3
ADD HASHBROWN \$3
ADD GRILLED CHICKEN \$7

BACON & EGG ROLL 13
FRIED EGG, BACON, WITH CHOICE OF BBQ, TOMATO SAUCE, TOMATO RELISH OR AIOLI, SERVED ON A MILK BUN
ADD HASH BROWN \$3
ADD FERMENTED CHILI JAM \$2
ADD CHEESE \$1
MAKE IT DELUXE - DOUBLE BACON, DOUBLE EGG \$18

MIXED GRANOLA 22
IN HOUSE HONEY GRANOLA, GREEK YOGURT, BERRY COMPOTE, SEASONAL FRUIT, HONEY DRIZZLE

LITTLE MEALS

(UNDER 12YRS)

EGG ON TOAST & BACON 14
CHOOSE FROM EITHER ONE SCRAMBLED OR FRIED EGG, ONE PEICE OF TOAST, AND ONE RATION OF BACON
ADD HASH BROWN \$3

KIDS SCHNITZEL & CHIPS 16
CHICKEN SCHNITZEL & CHIPS SERVED WITH TOMATO OR BBQ SAUCE

KIDS BATTERED FISH & CHIPS 16
1 X BATTERED FISH & CHIPS SERVED WITH TOMATO OR BBQ SAUCE

LUNCH (FROM 11AM)

ROAST PUMPKIN SALAD (VEG) (V) 24
ROASTED PUMPKIN, WALNUTS, FETA CHEESE, MIXED LETTUCE, RADISH, FENNEL, IN-HOUSE DRESSING
ADD GRILLED CHICKEN \$7

BATTERED FISH & CHIPS 26
3 X FLATHEAD FILLETS BATTERED IN A LIGHT AND CRISPY BATTER, SERVED WITH CHIPS, FRESH MIXED SALAD, LEMON WEDGE AND TARTARE SAUCE.

CHICKEN VISTA SANDWICH 21
GRILLED CHICKEN, JALAPENO SLAW, RUSSIAN HOUSE SAUCE, SERVED ON BREAD OF THE DAY
MAKE IT A MEAL \$7 (CHIPS & CANNED DRINK)

WAYGU BEEF BURGER 29
GOURMET WAGYU BEEF PATTY, BACON, LETTUCE, TASTY CHEESE, BEETROOT, TOMATO, COOKED ONION, BBQ SAUCE & TOMATO CRACKED PEPPER RELISH, ON A SOFT BUN, SERVED WITH CHIPS.

GRILLED BARRAMUNDI 35
SKINLESS BARRAMUNDI FILLET, SERVED WITH CHIPS, FRESH MIXED SALAD, LEMON WEDGE AND TARTARE SAUCE.

SIDES

FRIES (GF) (V) (VEG) SMALL 7
SERVED WITH TOMATO SAUCE LARGE 11

SWEET POTATO (GF) (V) (VEG) SMALL 9
SERVED WITH AIOLI LARGE 12

ARANCINI BALLS (VEG) (V) 14
5 X PLANT BASED BOLOGNESE BALLS SERVED WITH AIOLI

SALT & PEPPER SQUID 14
8 X PIECES SERVED WITH SWEET CHILLI & AIOLI

SOMETHING SWEET

WATERFRONT WAFFLES 22
2X TOASTED BELGIUM WAFFLE, VANILLA ICE CREAM, SEASONAL FRUITS, OREO, WHIPPED CREAM, CRUSHED NUTS, SERVED WITH A CHOICE OF MELTED NUTELLA OR MAPLE SYRUP

ADD ONS

CHEESE 1
HASH BROWN/HALLOUMI 3
BACON/ROASTED TOMATO/AVOCADO 5
1 x EGG (SCRAM/FRIED OR POACHED) 3
ADD SAUCES 1
FERMENTED CHILLI JAM 2
1 x BATTERED FISH PIECE 7
1 x GRILLED BARRAMUNDI PIECE 25
GLUTEN FREE BREAD EXTRA PER SLICE 1

THANK YOU

FOOD ALLERGIES: ALL CARE IS TAKEN WHEN CATERING SPECIAL REQUIREMENTS. OUR KITCHEN HANDLES NUTS, SEAFOOD, SESAME SEEDS, WHEAT, EGGS & DAIRY ETC, WHILE WE TAKE CARE TO AVOID CROSS CONTAMINATION, WE CANNOT GUARANTEE THAT ANY MENU ITEM IS COMPLETELY FREE FROM ALLERGENS OR SPECIFIC INGREDIENTS.

PLEASE NOTE: THE DECISION TO CONSUME A MEAL IS AT THE RISK OF THE PERSON DINING.

WAIT TIMES: AT PEAK HOUR THERE MAY BE AL WAIT TIME. WE APPRECIATE YOUR PATIENCE. IF LONGER THAN 30 + MINS A SIGN AT COUNTER WILL ADVISE YOU.
SURCHARGES: 10% ON WEEKEND | 15% ON PUBLIC HOLIDAYS | 1.6% CARD SURCHARGE TO BANK. WE APPRECIATE YOUR UNDERSTANDING ON THESE ESSENTIAL CHARGES

**** PLEASE ORDER AT COUNTER USING
YOUR TABLE NUMBER**

DRINKS MENU

ALCOHOL MENU (18+)

HOT DRINKS

COFFEE S|5
Flat White | Cappuccino L|5.50
Latte | Hot chocolate
Long black

Piccolo | Espresso | Macchiato 3.80

EXTRAS
Mocha | Dirty chai .60

SYRUPS
Vanilla | Caramel | Hazelnut .60

MILK ALTERNATIVES
Oat | Bonsoy | Almond |
Lactose Free .60

Baby Chino | Puppuccino 1

COLD DRINKS

ICED DRINKS
Latte | Long Black 7.50

Chocolate | Mocha |
Coffee (W/ Ice cream &
Whipped Cream) 8.50

MILKSHAKES Kids | 5
Vanilla | Chocolate Adult | 7
Caramel | Strawberry

SMOOTHIES
Mango 10
Blended Ice, Frozen Mango,
passion fruit pulp, ice-cream, Milk & honey

Banana 9
Blended Ice, Fresh Banana,
almond milk, Greek yoghurt, honey

FRESHLY SQUEEZED JUICE

Please ask staff for juice of
the day 8

**** PLEASE ORDER AT
COUNTER USING
YOUR TABLE NUMBER**

COCKTAILS

PINA COLADA 18
White rum, Malibu, Pine Coconut juice, lime, Vanilla sorbet

APEROL SPRITZ 15
Aperol, Prosecco, Soda Water, Orange

ESPRESSO MARTINI 18
Vodka, Kahlua, brewed espresso coffee, coffee beans

BEN BUCKLER HOKEY POKEY 15
BB Whisky, coffee, hokey pokey ice cream, caramel sauce

SPICY / CLASSIC MARGARITA 17
Tequila, Triple Sec, Sugar Syrup, Lime, salt (OR salt & chilli)

PINK GIN SPRITZ 15
Gordon's Pink Gin, Prosecco, Lemonade, Strawberries

RED WINE

Milbrodale 2019 Shiraz 12 | 45

Devils Corner Pinot Noir 10 | 45

ROSE

Devils Corner Pinot Noir Rose 15 | 55

SWEET

Brown Brothers Sauvignon / Moscato 10 | 42

WHITE WINE

Squealing Pig Sauvignon Blanc 13 | 42

Giesen Sauvignon Blanc 10 | 38

Milbrodale 2024 Chardonnay 10 | 35

Milbrodale 2025 Verdelho 10 | 35

Squealing Pig Pinot Gris 13 | 42

SPARKLING

Tempus Two Processco 10 | 40

Chandon Brut 15 | 55

Veuve Clicquot Champagne (pre-order) - | 150

BEER

Corona 8.50
Peroni 8.50
James Squire 50 Lashes 7.50
Victoria Bitter 7

ON TAP

Great Northern 9
Asahi 10
Stone & Wood 9
Ginger Beer 10
Hard Solo 12

SPIRITS

Gin | Canadian Club | Kahlua | Vodka | Malibu | Tequila | 10
Bacardi | Jim Beam | Triple Sec Aperol | Jack Daniels

ADD TO YOUR SPIRITS

Add to your single shot: Coke, Soda, Tonic, Juice 13