

MENU

SERVED FROM 11:00AM

JUST WING IT

BUFFALO STYLE CHICKEN WINGS 10.00

Served with Frank's Hot Sauce, blue cheese sauce, pickled celery, Maldon Sea Salt, roasted crumb, celery salt & chilli flakes

BUFFALO STYLE BATTERED CAULIFLOWER WINGS (V) 10.00

Served with Franks Hot Sauce, blue cheese sauce, pickled celery, Maldon Sea Salt, roasted crumb, celery salt & chilli flakes

CHIPOTLE & LIME CHICKEN WINGS 10.00

Served with sour cream, mushy pea guacamole, jalapeños, tortilla crumb, fried corn & coriander

GOCHUJANG BBQ CHICKEN WINGS 10.00

Sriracha, XO emulsion, toasted sesame seeds, pickled cucumber, coriander & chilli corn

TACO TIME

FILLINGS

ANCHO CHILLI SWEET POTATO x3 (VE, NGCI) 12.00

Refried beans, young spinach, crispy onions, burnt corn, crushed nachos & coriander

PULLED PORK CHILLI VERDE x3 12.00

Fava beans, green chilli, burnt corn, crushed nachos & coriander

SHREDDED CHICKEN TINGA x3 (NGCI) 12.00

Blended with smokey spices, chipotle peppers, Roscoff onions, burnt corn, crushed nachos & coriander

BASE

Black bean Mexican rice and roasted tomato base served in soft shell tacos (VE, NGCI)

ON THE SIDE

Sour cream | Pico de gallo | Iceberg | Jalapeños (VE, NGCI)

STATESIDE STACKS

THE STATESMAN SMASH 10.50

Smashed prime beef patty, warm brioche bun, American burger sauce, sliced American cheese, salted Roscoff onion, dill pickle, beef tomato & gem leaves

SOUTHERN SPICED BUTTERMILK 11.25

Peppery buttermilk chicken, warm brioche bun, salted Roscoff onion, jalapenos, beef tomato & gem leaves

THE RANCH LOADER 11.75

Smashed prime beef patty, warm brioche bun, crispy smoked streaky rasher, ranched seasoned cream cheese, American burger sauce, salted Roscoff onion, dill pickle, beef tomato & gem leaves

LOST IN LOUISIANA (VE, NGCI) 11.50

Griddled smoked vegan patty, warm brioche bun, red bean ketchup, sliced vegan cheese, bashed onion rings, jalapenos, beef tomato & gem leaves

FESTIVE FEASTS

FIGGY BALLS (VE) (NGCI) 9.00

Arancini, Portobello mushroom, roasted chestnuts, stewed figs, vegan parmes'n, lemon thyme, facon brittle & cranberry gel

PIGS IN BLANKET PIZZA 14.00

BBQ roasted pigs in blankets, candied onion, sage, torn mozzarella, house BBQ sauce & wild rocket

CLASSIC CHRISTMAS PUDDING (VE) 7.00

Brulee figs, fig gel & salted caramel ice cream

THE DOUGH ZONE

CLASSIC MARGHERITA (V) 12.00

Stone baked sourdough slipper, San Marzano tomato sauce, mozzarella & torn basil leaves

CHILLI PEPPERONI 13.00

Stone baked sourdough, San Marzano tomato sauce, spiced chilli pepperoni, cherry belle peppers, mozzarella & oregano

THE MEDITERRANEAN 14.00

Stone baked sourdough slipper, San Marzano tomato sauce, shaved parma, prosciutto, salami, artisan olives, mozzarella, pumpkin seed pesto & balsamic toffee

SIDE KICKS

SKIN ON SKINNY FRIES (V, NGCI) 4.75

TRUFFLE FRIES (VE, NGCI) 5.75

Parmes'en, wild porcini powder, truffle & oregano

WATERFRONT SLAW (VE, NGCI) 5.00

Rainbow slaw, kale, nori crumb and omega seeds

ONION RINGS (V) 5.75

ROCKET SALAD (V, NGCI) 6.50

Wild rocket, gems, shaved Reggiano, Chiltern citrus rapeseed oil, Maldon Sea Salt

SWEET SENSATIONS

GNOCCHI DOUGHNUTS (VE) 7.00

Warm deep filled Nutella gnocchi doughnuts with vegan chocolate ice cream

SALTED TOFFEE CHEESECAKE (VE) 7.00

Salted toffee vanilla baked cheesecake, toffee sauce & vegan salted caramel ice cream

CHOCOLATE MINI CHURROS (VE) 7.00

Chocolate filled mini churros, chocolate sauce & coconut vegan ice cream

ALLERGY?

We can't guarantee that any items are completely allergen-free due to being produced in a kitchen that contains ingredients with allergens.

If you would like to know more information on allergens in our food and drink, please ask a member of the Waterfront team for the allergen information folder.

SCAN HERE TO ORDER

