

WATERFRONT RESTAURANT

TAPAS
&
SIDES

TAPAS

GARLIC & HERB BREAD; shaved parmesan, marinated olives (v)	9
TRIO OF HOMEMADE DIPS; grilled pita bread (v)	11
EXTRA BREAD	2
OYSTERS NATURAL (3) (gf)	9
OYSTERS KILPATRICK (3) (gf)	11
CHERRY TOMATOES & BOCCONCINI ON SOURDOUGH; (v) balsamic reduction basil, olive oil	12
KATAIFI PRAWNS; charred capsicum mayonnaise	14
PANKO CRUMBED CRAB CAKE; pineapple salsa, curry mayonnaise	16
STUFFED PUMPKIN FLOWERS; ricotta, sweet corn (v)	12
CHORIZO & CAPSICUM CROQUETTE; remoulade dipping sauce	14
LAMB KIBBEH; cous-cous salad, tzatziki	15
CALABRIAN STYLE CHORIZO SAUSAGE; onions, capsicum, tomato sugo (gf)	14
SALT & PEPPER CALAMARI; citrus aioli (gf)	14
SMOKED SALMON; avocado, chive sour cream on pumpernickel (*gf)	14
SKEWERED MIDDLE EASTERN BEEF BALLS; tomato relish (gf)	14
SAGANAKI; pan seared Greek cheese, lemon (v) (gf)	17
ARANCINI BALLS; pesto, sundried tomato, goats cheese (v)	12
SLOW COOKED PORK BELLY; ginger plum glaze (gf)	14
SPRING BAY MUSSELS; garlic, chilli, wine, tomato (gf)	14
MIDDLE EASTERN SPICED LAMB KOFTAS; tzatziki (gf)	15
MOROCCAN SPICED CHICKEN TULIP; remoulade dip (gf)	14
PAN SEARED SCALLOPS; tarragon lime butter, crispy pancetta (gf)	16

TAPAS PLATTER - a selection of 5 of the above for \$58* serves 2 people (no discounts)

SIDES

RUSTIC POTATO CHIPS; aioli (v) (*gf)	8
MARINATED BEETROOT & CUCUMBER; dill, ginger lemon dressing (v) (gf)	9
ROASTED FIELD MUSHROOMS; marinated in thyme & white wine (v) (gf)	9
MIXED SEASONAL VEGETABLES; sautéed in garlic herb butter (v) (gf)	8
GARDEN VEGETABLE SALAD; lemon vinaigrette (v) (gf)	8
RUSTIC VEGETABLE SALAD; olives, feta, oregano, citrus dressing (v) (gf)	8
SPINACH SALAD; wild berries, toasted almonds, honey mustard dressing (v) (gf)	8
FRISSEE SALAD; sliced apples, pear, walnuts, parmesan, balsamic dressing (v) (gf)	8

DIETARY GUIDE - (gf) gluten free (v) vegetarian (*gf) can be adapted to be gluten free
Please advise if you have any dietary requirements so our Chef can prepare something for you.

LE CLUB MEMBERS - 10% discount on food only. Join free today.

(no discounts) 10% surcharge on public holidays

BOOKING DETAILS - Call: 5273 5460 Email: dining@novotelgeelong.com.au

Waterfront Restaurant at Novotel Geelong 10 - 14 Eastern Beach Road, Geelong, VIC 3220



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MAINS

CHEF'S SPECIAL - CHANGES DAILY

FROM THE PAN

GNOCCHI; zucchini, roasted corn, cherry tomatoes, fresh basil, pecorino, parmesan (v)	26
SEAFOOD SPAGHETTI; market fresh fish, grilled king prawns, blue swimmer crab, grilled Moreton Bay bug, mussels, calamari, garlic, chilli, white wine, basil	36
ANCHO CHILLI & HONEY GLAZED SALMON; pumpkin puree, black bean salsa (gf)	32
CHORIZO & CHICKEN CALABRESE; penne pasta, mushroom, capsicum, olives, tomato, basil, parmesan	29
GARLIC & CHILLI JUMBO PRAWNS; lemon myrtle risotto, green peas, cherry tomatoes, basil (gf)	34

FROM THE CHAR GRILL

LAMB RACK; mustard, garlic, rosemary red wine reduction, crispy prosciutto, brussels sprouts (gf)	38
HICKORY SMOKED BBQ PORK RIBS; bacon & cheese potato skin, garden vegetable salad	36
PIRIPIRI MARINATED GRILLED CHICKEN; herb roast potato, citrus slaw (gf)	28

STEAKS

250GMS M.S.A. EYE FILLET (gf)	44
300GMS RUMP STEAK (gf)	39

All steaks served with your choice of chips or gratin potato & garden vegetable salad
Choice of sauce: Peppercorn or Mushroom

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DESSERT

APPLE TARTE TATIN; caramel glaze, fresh berries	15
TIRAMISU CHARLOTTE; espresso anglaise	15
MANGO GLAZED COCONUT MOUSSE PEBBLE; vanilla pineapple cake, macadamia crunch	15
COOKIES & CREAM SEMIFREDDO; wild berry coulis, almond soil	15
CARAMEL NOUGAT PRALINE; hazelnut crumble	15
HONEY SWIRLED PANNA COTTA; wild berry compote, toasted walnuts (gf)	15
CHOICE OF ICE CREAM; vanilla, strawberry, chocolate, seasonal sorbets (minimum 2 scoops)	3.5 each
WATERFRONT CHEESE PLATTER; three varieties of cheeses, crackers, berries, quince paste (*gf)	24
SINGLE CHEESE PLATE one selection of cheese, crackers, berries, quince paste (*gf)	14

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