

## Share

- House-Marinated Olives V,GF 9
- House-Made Focaccia, White Bean Hummus, Paprika, Black Sesame V,VG 14
- Chargrilled Zucchini, Tahini Yoghurt, Pomegranate, Herbs, Zataar V,GF 20
- Macaroni and Cheese Croquettes, Romesco V 15
- Harrisa Roasted Pumpkin, Charred Leek, Ricotta, Pine nuts, Crisp Onion V,GF 21
- Tuna Crudo, Blood Orange, Radish, Capers GF 24
- Fried Calamari, Smokey Paprika Salt, Roasted Garlic Aioli, Lemon 19
- Seared Scallops, Truffled Cauliflower Puree, Herbs, Citrus Dressing 25
- Chicken Liver Parfait, Crispbreads, Pickles, Rhubarb Chutney 17
- Beef Carpaccio, Pickled Beetroot, Black Garlic Aioli, Sourdough Crisps 23

## Pizza

- Margherita - Tomato, Fior di Latte, Basil, Olive Oil V 22
- Ortolana - Tomato, Fior di Latte, Mushroom, Peppers, Zucchini, Eggplant, Parsley V 24
- Gamberi - Prawns, Fior di Latte, Zucchini, Garlic, Mint 28
- Tonnata - Tuna, Fior di Latte, Cherry Tomato, Green Olives, Chilli, Garlic, Mint 26
- Prosciutto Di San Daniele - Tomato, Fior di Latte, Roquette, Parmesan 26
- Pollo - Roasted Chicken, Fior di Latte, Garlic, Broccoli, Preserved Lemon 26
- Salame - Tomato, Fior di Latte, Hot Salami, Gorgonzola Piccante, Chilli Honey 27
- Capricciosa - Ham, Salami, Mushroom, Olive, Anchovy 26
- Patate - Potato, N'duja, Leek, Fior di Latte, Rosemary 25
- Gluten Free & Vegan Cheese available 3

## Plates

- Cauliflower Cotoletta - Herb and Parmesan Crumb, Salsa Verde, Fennel Remoulade, Lemon 27
- Pan-fried Gnocchi, Peas, Asparagus, Broad Beans, Mint, Buffalo Ricotta V 30
- Sicilian Chargrilled Swordfish, Cherry Tomatoes, Roasted Peppers, Capers, Parsley GF 37
- Spaghetti of Prawns, Calamari, Scallops, Mussels, Fish, Bisque Sauce, Herbs GFO 38
- Beer Battered Fish and Chips, Roquette Shallot Salad, Tartare 29
- Roasted Chicken Breast, Lemon Garlic Potatoes, Peppers, Spring Onion, Pickled Chilli Salsa 32
- 300g Chargrilled Sirloin, King Oyster Mushroom, Potato, Pepper Sauce, Garlic Parsley Butter 46
- Beef Burger, Swiss Chees, Onion, Tomato, Lettuce, Pickles, Special Sauce, Fries GFO 27

## Sides

- Crispy Kipfler Potatoes, Rosemary Sea Salt V,GF 13
- Market Garden's Broccoli, Romesco, Parmesan V,GF 12
- Spring Mixed Leaf Salad, Red Onion, Herbs, White Balsamic V,GF 12
- Chips, Roasted Garlic Aioli V 11

# 3030 WATERFRONT

## Wine

- NV BABO Prosecco DOC 13 64  
Veneto, Italy
- Corofin 'Meltwater' Sauvignon Blanc 13 39 62  
Marlborough, NZ
- Rossi & Ricardo Soave Garganega 13.5 41 65  
Veneto, Italy
- Oscar's Folly Chardonnay 13.5 41 65  
Yarra Valley, Vic
- Coriole Rose Mataro / Sangiovese 14 42 66  
McLaren Vale, SA
- Payten & Jones V.V. Pinot Noir 15 45 72  
Yarra Valley, Vic
- Poggiotondo Chiant IGT Sangiovese 14 42 67  
Toscana, Italy
- Woods & Matthews Shiraz 13 39 62  
McLaren Vale, SA
- Bottega Moscato Puglia, Italy 200ml Piccolo 9.5

## Cocktails

- Pear and Elderflower Collins 18
- Espresso Old Fashioned 20
- Mr Black, Bourbon, Chocolate Bitters
- Pampelle Negroni - Tenjaku Gin, 19  
Vermouth, Pampelle
- Tequila Westside - Tequila Blanco, 20  
Lime, Cucumber, Mint
- Dark and Stormy - Gosling's Black Seal 24  
Rum & CBCo Ginger Beer

Classic Cocktails Upon Request

## Dessert

- Lemon Curd, Short Crust Crumb, Crispy Meringues, Vanilla Marscapone 16
- Sticky Toffee Pudding, Salted Butterscotch, Vanilla Bean Ice Cream 16
- Nutella Pizza, Strawberries, Hazelnuts, Crisp Meringue 16



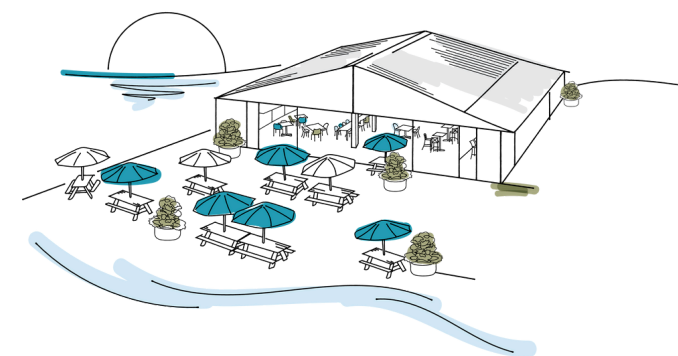
**CBCO**  
**BREWING**  
FOR AUSTRALIAN TASTES

## On Tap

- Ginger Beer 4% 9.5 / 18
- Draught 4.8% 7.5 / 14
- Middy Lager 3.5% 5.5 / 10
- Blood Orange Cider 4% 9.5 / 18
- I.P.A. 6.5% 8.5 / 16
- Pacific Pale Ale 4.4% 8.5 / 15

## In Can

- Bertie Apple Cider 4% 13
- Blood Orange Cider 4% 13
- South West Sour 4.6% 14
- Small Pale Ale 3.5% 11
- Draught 'kolsch' 4.8% 10.5
- Porter 'Robust' 5.6% 12
- ZERO Lager 9.5
- Goldy 4% 10.5



We are a **Cashless** Venue  
All Major Cards Accepted  
PS... there is **no** surcharge!