

Starters

- Argyll pork and scallops *local*
Apple and black pudding couscous £8.95
- 'Isle of Mull' Mussels *local*
White wine, garlic and shallot cream sauce £5.95
- Wild highland venison charcuterie *local*
Beetroot Chutney £6.50
- 'Murray of Ford' smoked salmon, tomato
and buffalo mozzarella *local*
Roasted pepper and basil dressing £7.95
- Waterfront Chicken Goujons
Garlic Mayonnaise £6.50
- 'Murray of Ford' smoked haddock, potato
and leek chowder *local*
Bread and butter
Cup £ 4.25 Bowl £6.95
- Mini haggis lasagne *local*
Rocket Salad £5.50
- Today's homemade soup
With Bread and Butter
Cup £2.95 Bowl £4.25

WATERFRONT BAR

All our food is cooked to order using the freshest locally sourced ingredients. Your feedback is always encouraged to help us maintain The Waterfront standard.
We welcome and encourage families with children in our bar up to 10pm. However, as a courtesy to other diners, very noisy or disruptive behaviour cannot be tolerated.

Mains

Argyll Lamb Roast *local* £11.95

Red wine, roasted garlic and Rumbledethump potatoes

Famous Fish Pie *local* £10.95

Chunks of local fish and shellfish topped with creamy mash, green vegetables

Waterfront Macaroni Cheese £8.25

A massive favourite, choose from chips, sweet potato fries or tomato & rocket salad

Smoked salmon wrapped

Hake fillet *local* £12.50

Oven baked, creamy spinach and lemon pappardelle

Sausage, egg and chips *local* £8.95

Our own Argyll pork sausages, 2 local free range eggs and homemade chips, hp sauce

Handmade Beef Burger *local* £7.30

Toasted bun, tomato mayonnaise, homemade coleslaw and chips

add cheese £1

add free range egg £1

add cheese & bacon £1.50

Fish and chips *local* £9.95

Local haddock crispy fried in our famous batter, chips, lemon and tartare sauce

Today's fishcake *local* £7.95

Parsley sauce, green veg and sweet potato fries

Seabass Fillets £12.95

New potatoes, cherry toms, courgettes and basil olive oil

Waterfront Scampi £10.95

In crispy batter, chips, tomato salad and tartare sauce

Side orders

Chips and mayo	£2.50	Coleslaw	£1.50
Today's Veg	£1.95	Garlic Fries	£2.25
Small Caesar	£3.95		
Sweet potato fries	£2.75		
Tomato and rocket salad	£2.75		
Bread & Butter	£0.95		

Sandwiches

Cold on Brown:

Isle of Mull' Crab mayonnaise <i>local</i>	£5.50
Our own smoked chicken Caesar	£5.95
Balvicar free range egg mayonnaise <i>local</i>	£4.25
'Murray' Smoked Salmon, tomato and mozzarella <i>local</i>	£5.50

Hot Baguette

Our own Argyll pork sausage, onion and grain mustard mayonnaise <i>local</i>	£5.95
Homemade cod fish fingers, shredded iceberg lettuce and tomato mayonnaise <i>local</i>	£5.95

Toasted Club

Our own smoked chicken, bacon, tomato and Swiss	£7.50
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Moroccan Wrap

Sticky harissa Argyll Lamb and mint houmous <i>local</i>	£6.75
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With Sandwiches you can also add Sweet
potato fries £1.50 or small chips £1

Sweets

Waterfront Black Forest Trifle	£4.50
Sticky Toffee Pudding	£4.50
Assorted Ice Cream	£3.50
Raspberry Cheesecake	£4.50
Kids – Build your own ice-cream sundae	£3.95

Teas & Coffees

Americano	£2.20	Cappuccino	£2.40
Espresso	£1.80	Latte	£2.40
Hot chocolate	£2.75	Tea	£1.80
Speciality Teas	£2.00		

Liqueur coffees

Prince Charlie	£4.95
<i>Drambuie</i>	
Calypso Coffee	£4.95
<i>Tia Maria</i>	
Napoleon Coffee	£5.25
<i>Brandy</i>	
Gaelic Coffee	£4.95
<i>Scottish whisky</i>	
Baileys Latte	£4.95
<i>Baileys</i>	
Sailor Jerry Latte	£4.95
<i>Sailor Jerry</i>	
Old Muller	£4.95
<i>Black or white coffee with Isle of Mull whisky and a dash of green ginger</i>	
Jamaican Cappuccino	£4.95
<i>Banana Liqueur</i>	
Waterfront's (not Terry's) hot chocolate orange	£4.95
<i>Creamy hot chocolate mixed with an orange liqueur</i>	

Oysters & Scallops

Natural oysters

Natural £4.25 for 3
with fresh lemon & Tabasco

Natural £4.25 for 3
with red wine & shallot vinaigrette

Natural £4.25 for 3
with homemade gooseberry chutney

Natural £4.25 for 3
with tomato & garlic dressing

Hot oysters & scallops

Grilled Waterfront "Rockefeller"
(Cheese, Spinach, Cream & Breadcrumbs)

Oysters £4.95 for 3

Scallop £3.50 each

Grilled with Chorizo and Red Onion

Oysters £4.95 for 3

Scallop £3.50 each

Deep Fried in Oban Ale Batter

On rocket salad

Oysters £4.95 for 3

Scallop £3.50 each

Grilled with homemade lime pickle

Oysters £4.95 for 3

Scallop £3.50 each

Our oysters come from the clear waters of Loch Creran. Caledonian Oyster CO Ltd farms the Pacific oyster which were originally introduced into Scottish waters from Japan

Fizz

bottle

1. **ONDARRE CAVA BRUT, Spain** 17.95
Apples, nut and marmite on the nose. A lively mousse, refreshing and green apple on the finish
2. **PROSECCO DI CONEGLIANO, Italy** 22.95
Extra Dry DOCG, Carpena Malvotti
A very fine and fruity bouquet, guaranteed to get you in the mood for a party
3. **CHAMPAGNE MOUTARD, France** 34.95
Grand Cuvée
Fine, rich, developed nose with fragrances of butter, almond and brioche
4. **CHAMPAGNE MOUTARD, France** 39.95
Prestige Rose
Delicate and elegant. Drink it just because you can!

White Wine

175ml

250ml

bottle

5. **GARGANEGA/CHARDONNAY** 3.65 4.75 13.95
Il Casone, Italy
An easy drinking, subtly scented, fresh and fruity wine with an attractive hint of almond in the background.
6. **SAUVIGNON BLANC** 3.95 5.35 14.95
Tierra Antica, Chile
Light and delicate yellow in colour, with delicious aromas of melon, apple and grapefruit showing on the nose. The palate is equally as charismatic, with passion fruit and mineral characteristics appearing. Perfectly fresh and fruity.
7. **SAUVIGNON BLANC** 5.15 6.75 19.95
Faultline, Marlborough, New Zealand
Fresh and delicious with a delicate aroma of sweet honeysuckle, tropical fruits and a subtle hint of herbs. The ideal upgrade to treat yourself! Fab with Fish & Chips.
8. **PINOT GRIGIO** 3.95 5.35 14.95
Solazzo Premio IGT, Italy
A dry white wine with a mineral character and a round and spicy flavour.
9. **WHITE RIOJA** 4.45 5.85 16.95
Ondarre 'Barrique Fermented', Spain
*Zingingly fresh with concentrated fruit aromas of mango, honey blossom and a palate of ripe tropical fruit.
Fab with fish and chips! (South Africa)*

Rosé Wine

	<i>175ml</i>	<i>250ml</i>	<i>bottle</i>
10. GARNACHA	3.95	5.10	14.95

Chispas Rosado, Spain

This fun pink rose was produced by the Covinca Co-operative, an innovative team seeking to make quality wines with fresh flavours and finesse from the arid terrain of Cariñena. Great with prawns, langoustines & scallops.

Red Wine

	<i>175ml</i>	<i>250ml</i>	<i>bottle</i>
11. MERLOT/ RABOSO	3.65	4.75	13.95

Il Casone, Italy

A medium bodied, easy drinking red wine with berried fruit flavours and a lingering finish

12. SHIRAZ	3.95	5.35	14.95
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Chispas, Covinca, Spain

Deep red colour, black pepper and violet aromas, firm, silky tannins on the palate, well structured with a fresh long berry finish.

13. RIOJA TINTO	3.95	5.35	14.95
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'Rivallana' Ondarre, Spain

Light and fruity yet packed with flavour. Powerful fruit aromas well-combined with hints of ripe fruit flavours.

14. PINOT NOIR	4.45	5.85	16.95
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Vina Edmara, Chile

A rich, pure wine with raspberry fruit, rich pallet and an elegant lingering crispness.

15. CABERNET SAUVIGNON RESERVA	5.65	7.45	21.95
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Perez Cruz, Chile

Intense blackcurrants and eucalyptus on the nose, jammy fruits on the palate, velvety smooth tannins with a long, intense finish. Spoil yourself with this amazing wine.