



waterfront

IN TOBERMORY

Today's Specials

Local Natural Oysters

*Cold with either lemon juice & Tabasco or red wine
& shallot/ Hot with chorizo & baby capers*

£3.95

Murray of Ford Hot Smoked Salmon

Seasonal leaves and red onion chutney

£7.95

Wood Pigeon Breast

*Pan fried with haggis spring rolls and creamed
leeks*

£7.95

Local Langoustines

Cold with garlic mayo

£9.95/

£19.50 *with tomato salad and chips*

Local Halibut Fillet

*Served on chorizo mash, grilled asparagus and
chilli oil*

£17.50

Seared Local Scallops

*With garlic butter, blush tomato risotto and
asparagus spears*

£16.50

Local Mussels and Chips

Served in a white wine and garlic cream sauce

£9.95

Local Monkfish Fillet

*Wrapped in pancetta, on a bed of sweet potatoes,
garlic creamed spinach and chive oil.*

£16.95

Starters

Isle of Mull Scallops

Seared with Stornoway black pudding, scallop powder and balsamic glaze

£9.25/£16.95

Wild Venison Charcuterie

Sun blush tomatoes, olives and pesto leaves

£7.50

Stornoway Black Pudding and Pancetta Salad

Cherry tomatoes, red onions, rocket and an orange dressing

£5.50

Tobermory Smoked Salmon and Crab

Tomato and lime mayonnaise and dressed leaves

£8.50

Tobermory Mussels

White wine and garlic

£6.95

Crispy Fried Local Seafood

Tomato and olive mayonnaise

£8.95

Soup of the day

£4.25

Waterfront Seafood Chowder

£8.95

We welcome and encourage families with children in our restaurant. However, as a courtesy to other diners, very noisy or disruptive behaviour cannot be tolerated.

10% service will be added to tables of 8 or more

Mains

Trio of Seafood

Lemon & spinach risotto, saffron and mussel sauce

£17.50

Today's Fish and Chips

*Today's catch in crispy batter with chunky chips
and homemade tartar sauce*

£11.95

Chefs Fish Pie

*Selection of local seafood in a velvety white wine
cream sauce topped with piped potatoes and served
with today's vegetables*

£12.95

Sirloin Steak & Chips

*Prime scotch beef, roasted mushrooms, garlic vine
tomatoes and peppercorn sauce*

£19.95

Chicken Breast

*Marinated in garlic oil, rested on leek mash and
dressed with a rosemary cream sauce and buttered
broccoli*

£10.50

Pan Fried Duck Breast

*Warm red cabbage salad, parmentier potatoes and
a beetroot and orange emulsion*

£16.50

Fillet of Loch Creran Salmon

Baby caper mash and shellfish sauce

£13.50

Scottish Prime Beef Burger

*Homemade beef burger, Isle of Mull Cheddar,
chunky chips and a cherry tomato salad with a
balsamic glaze*

£9.50

Side Orders

Bread and butter

£1.25

Chunky Chips with Garlic Mayo

£2.95

Baby Caesar Salad

£3.95/ £4.95

Today's Vegetables

£2.95

Lemon and Spinach Risotto

£2.95

Sweets

Crème Brulee

With homemade Scottish shortbread

£5.25

Coco Ganache

With ginger crumbs, crème anglaise

£5.75

Lemon Posset

With berry compote

£5.50

Sticky Toffee Pudding

With French caramel sauce

£5.75

Traditional Ice-Cream

*Select from chocolate, strawberry, tablet or
vanilla with our own chocolate sauce*

(3 scoops)

£3.75

Waterfront Cheese

*With Isle of Mull cheddar and stilton served
with celery, pickled grapes and Scottish
oatcakes*

£6.75

*We highly recommend you enhance your
dessert with one of our fabulous pudding
wines or ports listed on the next page. The
Black Muscat and Pelee Island Icewine
should not be missed as they are out of this
world.....*

pudding Wines

The unforgettable one:

33 -Pelee Island - Vidal Icewine, Canada

37.5cl bottle £45.00

Picked at the coldest moment of a winter's night, each frozen grape creates just one drop of icewine. One smooth rich luxurious drop. It will compliment any dessert.

30 - Berton Vineyards, Foundstone Raisined Semillon

125ml glass £5/ 37.5cl bottle £15

31 -Muscat de Rivesaltes, Domaine Treloar,
Languedoc, France

125ml glass £6/ 50cl bottle £24

32 - Elysium Black Muscat, Quad Winery, California

125ml glass £8/ 37.5cl bottle £24

Barros Vintage 2000 Port

50ml glass £5.75

Barros LBV 2005 Port

50ml glass £3.75

Special Coffees

Baileys Latte	£4.50
Gaelic Coffee <i>SCOTCH WHISKY</i>	£4.50
Tobermory Coffee <i>TOBERMORY WHISKY</i>	£5.95
Napoleon Coffee <i>COGNAC</i>	£4.95
Calypso Coffee <i>TIA-MARIA</i>	£4.50

Classic Malts

£3.60 per 25ml

Oban 14 yo 43%

Talisker 10 yo 45.8%

Glenmorangie 10 yo 40%

Dalmore 12 yo 40%

Tobermory 10 yo 46.3%

Ledaig 10 yo 46.3%

Cognacs

Hennessy VS Cognac £3.10

Courvoisier £2.70

Grand Milano Coffee

Regular Coffee	£2.10
Espresso	£2.10
Decaffeinated	£2.10
Cappuccino	£2.45
Latte	£2.45
Hot Chocolate	£2.45

Speciality Tea

£2.10

Scottish Breakfast Tea, Earl Grey, Natural Green Tea, Pure Peppermint, Pure Camomile Flowers, Blackcurrant and Decaffeinated

Drinks & Aperitifs

Check out our amazing Boutique Beer Menu

Guinness	£3.90
Bulmers Original	£3.95

25ml all £2.40

Isle of Mull Classic Blend

Bombay Sapphire Gin

Drambuie

Tia Maria

Glavya

Amaretto

Cointreau

Smirnoff Vodka

Sailor Jerry

Archers

Bacardi

Jack Daniels

Tequila

Baileys *50ml £2.70*

50ml all £2.40

Martini Extra Dry

Harvey's Bristol Cream

Soft Drinks

All £1.60

Britvic Cranberry Juice, Britvic Apple Juice, Britvic Orange Juice, Coke, Diet Coke, Irn Bru, Diet Irn Bru & Lemonade

White Wines by the glass

Bottle

175ml / 250ml

- 1 - Malagoussia, Greece** £25
Domaine Gerovassiliou, Kavala £6.35 / £8.50
What can we say? It's Greek and it's outstanding. Think Albarino - but much better. Try it and we're sure you'll love it!
- 2 - Chenin Blanc, South Africa** £18.50
Suikerbossie, Boer & Brit £4.65 / £6.25
Made by two friends, one of Boer descent and one Brit, this is a great introduction to South African Chenin Blanc. Lovely fruit flavours balance well with a clean, slightly off-dry finish. One of our favourites!
- 3 - Pinot Grigio, Italy** £17.50
Solazzo Premio IGT £4.45 / £5.90
A dry white wine with a mineral character and a round and spicy flavour.
- 4 - Sauvignon, Chile** £17.50
Tierra Antica, Limari Valley Blanc £4.45 / £5.90
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.
- 5 - Grüner Veltliner, Austria** £20
Weingut Rabl, Kamptal £5.05 / £6.80
A fine, fresh bouquet with lemon, citrus and mineral tones on the palate through to a balanced and elegant finish.
- 6 - Unoaked Chardonnay, Australia** £18
Foundstone, Berton Vineyards £4.60 / £6.10
This unoaked Chardonnay offers lime, melon and lifted green apple aromas which give way to a clean, crisp palate with flavours of lime softened by honey dew melon which continues to a long and zesty finish.

White Wine

- 7 - Verdejo, Spain** £23.50
Villa Narcisa, Javier Sanz, Rueda
Verdejo is THE varietal in Spain. Young & lively,

with a lovely crisp & lingering finish. Ask to see the cork too - it's worth keeping!

8 - Viura, Spain

Rioja Blanco 'Barrique Fermented', Ondarre

A delicious, balanced, fresh white Rioja made from the Viura grape

9 - Muscadet, France £22

Muscadet de Sèvre et Maine Sur Lie, 'La Griffé'

Chéreau Carré, Loire Valley

Simply one of the best lunchtime wines. Superb with oysters, scallops & smoked salmon.

10 - Viognier, Chile £18

Vina Edmara

A full expression of the range, fruity, fresh and well balanced, very easy to drink.

11 - Alvarinho, Portugal £28

Reguengo de Melgaco, Minho

This maritime wine is full of citrus flavours and is sharp as they come. Try it with any seafood and you'll see what we mean!

12 - Sauvignon Blanc, New Zealand £20

Faultline, Marlborough

Fresh and delicious with a delicate aroma of sweet honeysuckle, tropical fruits and a subtle hint of herbs.

13 - Unwooded Chardonnay, Canada £24

Pelee Island, Ontario

An amazing Chardonnay, from one of Canada's finest producers, our version for 'Chablis'. Very eco-friendly

their vineyards are a haven to all sorts of wildlife.

14 - Garganega Chardonnay - Italy £14

Il Casone

An easy drinking, subtly scented, fresh and fruity wine with an attractive hint of almond in the background.

15 - Chardonnay/Arinto/Antão Vaz, Portugal £21

Colheita Seleccionada Adega de Pegôes White, Portugal

Straw with lemon hints, a full flavoured wine, full bodied with a creamy vanilla oak character. One of our favourites!

Red Wines

18 - Pinot Noir, Chile Viña Edmara £18

A rich, pure wine with raspberry fruit, rich pallet and elegant lingering crispness. £4.60 / £6.10

19 - Avaton, Greece £25

Domaine Gerovassiliou, Kavala £6.35 / £8.50

Stunningly good! Elegant, savoury, dry spicy nose showing earthy black fruits. Modern and fruity but with a lovely structure.

22 - Shiraz, Spain £16

Chispas, Covinca

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

21 - Valpolicella Superiore 'Ripasso', Italy £27

Capitel San Rocco Rosso £6.85 / £9.10

Tedeschi, Veneto

Made with grapes that have been slightly dried, this intense, full bodied red is a real treat. Beautiful wine from one of the finest producers in Italy.

23 - Cabernet Sauvignon Reserva, Chile £21

Perez Cruz

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

24 - Malbec, Argentina £19.50

Dona Paula

Violet colour, bouquet of plums, blackfruits and chocolate. Good structure with pleasant tannins on the palate, fresh fruit flavours and spice on the finish.

20 - Merlot/Raboso, Italy £14

Il Casone £3.65 / £4.75

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

Rosé Wines

16 - Garnacha, Spain £15

Chispas Rosado Covinca £3.95 / £5.10

This fun pink rose was produced by the Covinca Co-operative, an innovative team seeking to make quality wines with fresh flavours

17 - Syrah/Grenache Noir, France £19.50

Château de Campuget 'Invitation'

Rosé AC Costières de Nimes

*Perfect balance between vivacity and mellowness.
Intense peony pink with a very aromatic bouquet
with scents of small red fruits such as raspberries
and blackcurrant in the mouth.*

Champagne & Sparkling Wines

25 - Champagne Moutard £35

Grande Cuvée

125ml £5.95

*Fine, rich, developed nose with
fragrances of butter, almond and brioche.*

28 - Moët et Chandon, Rose £65

*The seductive champagne: lively, expressive,
dominated by the scent of wild strawberries*

26 - Prosecco di Conegliano £23

Extra Dry DOCG Carpenè Malvolti, Italy

*A very fine and fruity bouquet, guaranteed to get
you in the mood for a party.*

27 - Ondarre Cava Brut, Spain £18

*Apples, nut and marmite on the nose. A lively
mousse, refreshing and green apple on the finish.*

29 - Perrier Jouët Belle Époque £115

Vintage 2002, France

*The world famous hand-painted bottle, evocative as
ever!*

Refreshing Cocktails

*We are proud to say our Cocktails
are made with only the Finest
Ingredients*

Pink Mojito

Bacardi, freshly squeezed limes, brown sugar, mint leaves and soda water muddled together, served layered over crushed ice

£5.50

Cosmopolitan

Smirnoff Vodka, Cointreau, fresh lime and Cranberry Juice, shaken, strained and served

£5.50

Margarita

Jose Cuervo Tequila, Triple Sec and Fresh Lime Juice, Shaken and Strained over Crushed Ice

£5.50

Bellini

Champagne Moutard Grande Cuvée laced with homemade Peach Puree

£6.50

Gin Cup

Bombay Sapphire Gin, Mint Leaves, Lemon and Sugar, straight up on the rocks

£5.50

Frappe

Hand Crushed ice layered with a measure of Drambuie, Glayva, Amaretto or Cointreau

£2.40



waterfront

IN TOBERMORY

Tel : 01688 302365

Facebook : WATERFRONT OBAN
Twitter : /WATERFRONTOBAN
WATERFRONTOBAN.CO.UK

Open 5pm till 11pm Daily
Early Evening Menu 5pm - 6.30pm