Welcome To Waterslide

The spacious, modern interior and eclectic mix of historical images surrounding you pays homage to what was once Melbourne's outdoor playground during the 1800s and 1900s. Waterslide's surroundings are steeped in entertainment history as the former home of Prince's Court, a vibrant precinct where the community celebrated live music, arts and culture.

Prince's Court was headlined by Australia's most famous circus families including the Fitzgerald Brothers' Circus in the 1870s and Wirth's Circus in the 1900s. They staged attractions coined the 'Greatest show on Earth' to entertain thousands. From the 1920s to 50s Melbourne's elite would flock to the exclusive Green Mill dance hall nearby. This nightspot hosted extravagant parties and became the place to be seen with its 'in-the-know-only' door policy drawing massive queues and becoming the hub of city gossip.

Prince's Court's most amazing attraction was the giant wooden Water Chute, a waterslide taller than the skyscrapers at the time! Comfortable cars hauled by electric motor power conveyed the adventurers to the summit where they would plummet down at high-speed splashing into the pool below.

The adventurous and pleasure-seeking traits of the Water Chute ride are exactly what we want you to celebrate with us at our modern 'Waterslide'.

The Waterslide Team

Cocktail Menu

That'll Do - 23
White rum, pomegranate liqueur, pineapple, passionfruit, lemon

Merchant's Highball - 23
Johnnie Black, Laphroaig 10, DOM Benedictine, yuzu, lemon, tonic

Ghost of Jalisco - 23
Ghost Pepper tequila, guava syrup, lime

French Baiser - 23
Blackberry, yuzu, cointreau, sparkling wine, frozen blackberry sphere

Antidote – 23
Gin, chartreuse, ginger, turmeric, ginseng, bay leaf, pepperberry, soda

Sucker Puncher – 23
Rye, Cinnamon Infused Campari, Sweet Vermouth

CLASSIC COCKTAILS AVAILABLE UPON REQUEST

Cocktail Menu

Sour Mistress - 23
Gin, fermented watermelon & raspberry, mint, citrus, whites

The Symphony - 23
Strawberry infused gin, Chambord, elderflower, vermouth, bitters, basil

Queens Sour - 23
Gin, citrus, zesty passionfruit foam

Last Elixir - 24
Gin, Green Chartreuse, Luxardo, citrus, chinotto

Smokin' George - 24
Mezcal, amaro, herbal bitters, citrus

The Kings Flip - 23
Banana rum, peanut butter whiskey, maple syrup, egg

Cococino – 23
Vodka, mocha liqueur, coconut, coffee

CLASSIC COCKTAILS AVAILABLE UPON REQUEST

Beer Menu

Tap Beer	**Pot**	**Pint**
CBCo Draught	8	15
CBCo Pale Ale	8	15
CBCo IPA	8	15
CBCo Hazy XPA	9	16
'The Strapper' Australian Lager (SABB)	9	16

Guest Taps (ask your bartender for today's selections)

Beer / Cider / Seltzer	
CBCo Middy (3.5%)	12
Bodriggy 'Speccy Juice' Hazy SIPA (3.5%)	12
Corona	13
Birra Moretti	13
Peroni Red	13
James Boags Premium	13
James Boags Light	13
White Rabbit Dark Ale	14
Kirin Ichiban	14
Bridge Road Beechworth Pale Ale	14
Trumer Pils	14
Philter Hazy Pale	14
CBCo Berties Apple Cider	13
CBCo Bertie Ginger Beer	13

Guest Beers (ask your bartender for today's selections)

Wine Menu

	G	BTL
Sparkling Wine		
Tahbilk Couselant, Central VIC	14	65
Moet Imperial Brut, Champagne FRA		150
White Wine		
Mansion House Bay Sauvignon Blanc, Marlborough NZ	14	65
Paladino Pinot Grigio, Venezia ITA	14	65
Angove Chardonnay, Mornington Pen, VIC	14	65
Step By Step Moscato, Angas Plains SA	13	60
Rosé Wine		
Jardin Des Charmes Rosé, FRA	14	65
Red Wine		
Howard Park 'Flint Rock' Pinot Noir, Cowaramup WA	15	65
Kármán Rioja Garnacha, Rioja SPA	15	65
Don't Tell Gary Shiraz, Central VIC	15	65

Ask your bartender for today's wine specials!

Non-Alcoholic Menu

Are you the deso? Had one too many last night? Trying to cut back?
We've got you covered with our non-alcoholic options.
We promise they're damn tasty!

Non-Alcoholic Beers

Heineken Zero (0%)	11
Heaps Normal Quiet XPA (< 0.5%)	11
Sidewinder XPA (< 0.5%)	11

Craft Sodas

Strangelove Cloudy Pear with dehydrated Lime	9
Strangelove Mandarin, with fresh mint	9

+ $8 add a basic spirit

Non-Alcoholic Cocktails

Blood Orange Spritz – 16
Lyres Italian Orange Aperitivo, grapefruit oleo, lemon, soda

Smooth Sailing – 16
Raspberry Verjus, yuzu gomme, grapefruit soda

FULL SPIRITS MENU

SCAN QR CODE BELOW

HARD COPY AVAILABLE
JUST ASK YOUR WAITER

Food Menu

Pizzas

Margherita: Tomato base, mozzarella, fior di latte, cherry tomatoes, fresh basil. | **V** **20**

Vegetarian: Tomato base, mozzarella, olive, mushroom, marinated zucchini, eggplant, artichoke | **V** **20**

Spicy Sausage: Tomato and chipotle base, mozzarella, roasted peppers, Nduja sausage, hot salami **20**

Patata: Mozzarella, potato, mushroom, caramelised onion, thinly sliced prosciutto & truffle oil **20**

Shared Plates

Marinated Olives: Herbs and citrus soaked olives | **VE, V, GF, DF** **12**

Baked Brie: Baked brie cheese in a pizza crust, garlic, rosemary, mixed nuts, sultanas, apricots, truffle maple syrup | **V** **19**

Fried Popcorn Cauliflower: Buffalo hot sauce, blue cheese dip & celery sticks | **V** **15**

Buffalo Chicken Wings: Tossed with buffalo hot sauce, blue cheese dip & celery sticks **6 pieces: $16 12 pieces: $27**

Braised Pork Belly Bites: Soy braised pork belly bites with smashed roasted garlic and fresh kimchi | **DF** **19.5**

Veggie Sliders: Lentil and vegetable slider, saffron pickled cucumber, lettuce, sriracha mayo | **V** **18**

Pork Sliders: Korean style spiced pork, lettuce, pickled radish, American cheese **21**

Waterslide Fried Chicken: House-made hot sauce **19**

Shared Plates (Cont.)

Grilled Calamari: Chili, garlic and herb marinated | **GF, DF** **20**

Seasonal Salad: Please ask one of our staff for today's salad option. **17**

Antipasto (Serves 2): Gluten free option available: Chef's selection of 2 cheeses & 2 Cured meats, quince paste, caper berries, dried apricots, olives, marinated roasted peppers, crostini. **45**

Chips: Maryland mayonnaise | **V*** **11**

Crumbed Zucchini Wedges: Maryland mayonnaise | **V*** **15**

Allergens

V* | *Vegetarian
GF* | *Gluten Free
DF* | *Dairy Free
VE* | *Vegan
***** | *Contains Traces***

Patrons with food allergies or dietary requirements, please inform your waiter prior to ordering. Although we will endeavour to accommodate your dietary needs, we cannot guarantee traces of allergens.

A SURCHARGE OF 10% APPLIES ON SUNDAYS & 15% ON PUBLIC HOLIDAYS