

# Food Review

## WATERLINE ON SHINGLEY

### THE BILL PLEASE

Waterline on Shingley  
Shingley Beach Resort  
Shingley Drive, Airlie Beach  
4948 1023  
Bookings recommended

Entrees from \$16  
Mains from \$25.50  
Desserts from \$11

Sitting by the open window at Waterline on Shingley on a balmy autumn evening watching the blush of sunset fade, you can't help but think this is how tropical dining should be.

WORDS BY STEPHANIE HUNT

Photography by Danny Mayson-Kinder

Waterline on Shingley is located on the fringe of Abel Point Marina opposite Shingley Beach. The first floor elevation offers sensational views of bobbing boats, towering masts and the Coral Sea beyond. Arriving before sunset provides the best viewing opportunity, however, the marina outlook also offers one of the most gorgeous evening views in Airlie Beach.

As you would expect of a stylish waterfront restaurant, the menu is peppered with fresh seafood including oysters, crab, scallops and fish. There is, however, also a selection of traditional meats prepared with a modern twist including lamb, beef, chicken and duck as well as home made pasta and freshly baked breads. Chef Cabe Ayton, whose philosophy is to keep it simple, make it tasty and ensure everyone leaves satisfied, changes the menu to reflect the season and the daily specials present the freshest produce the region has to offer.

This evening, the tempura battered soft shell crab was too tempting to pass up and it did not disappoint. The generous serving of creamy crab encased in its light crispy coating delighted our party of three with plenty to share around. The salt and pepper fried crocodile tail with sweet roasted capsicum sauce, which is one of the restaurant's signature dishes, was also a hit.

The friendly wait staff are well versed on

the surprisingly extensive wine list and are happy to recommend wines to complement any dish. Order from the specials menu and restaurateur Tony Logan has perfectly paired each selection with an accompanying wine, which are all included in the price.

Our choice of mains reflected the cooler temperatures associated with the transition from the hot tropical summer to a crisper than expected winter. We opted for the succulent lamb rack with ratatouille and confit potatoes, tender double roasted duck with rocket, pear and poached egg and, in a nod to Neptune, freshly caught and grilled coral trout topped with a warm ginger infused crab salad. Everything was faultlessly cooked and the harmonious marriage of flavours in each dish was superb.

You can not end a cool evening without dessert and the warm chocolate mud cake with Grand Marnier ganache was deliciously decadent while the apple parfait with toffee apple granita presented a balanced blend of cleansing autumnal flavours.

Waterline on Shingley is a leisurely 15-minute stroll from downtown Airlie Beach along the Bicentennial Walkway. Alternatively, there is ample parking in front of the resort for those who arrive by car. With conference facilities also available, functions have become very popular and the restaurant has recently appointed a dedicated wedding coordinator. **CL**