

Experience is everything



WestWaters  
HOTEL & ENTERTAINMENT COMPLEX

## SET MENU

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### MENU 1 - 2 COURSES

MINIMUM OF 30 GUESTS

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Option 1 — Choose 1 entrée and 50/50 main course

Option 2 — 50/50 main course and choose 1 dessert

### MENU 2 - 3 COURSES

MINIMUM OF 30 GUESTS

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Choose 1 entrée, choose 1 main course  
and choose 1 dessert

### MENU 3 - 3 COURSE

MINIMUM OF 30 GUESTS

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Choose 1 entrée, 50/50 main course  
and choose 1 dessert

### ENTRÉE

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Creamy roasted pumpkin soup  
with herb sour cream and grilled bread V

Warm Moroccan chicken salad  
with roast pumpkin, chickpeas  
and lemon basil dressing DF/GF

Lemon pepper calamari on chorizo,  
white bean and wild rocket  
with harrisa yoghurt

Fusili pasta with chicken and bacon  
in white wine herb cream sauce  
and shaved parmesan

### MAIN COURSE

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Pan fried chicken supreme  
with creamy soft polenta, green beans  
and pesto cream sauce GF

Seared barramundi with pea & ricotta  
arancini, wild rocket salad and tomato salsa

Grilled beef medallion on mashed sweet  
potato with broccolini and peppercorn jus GF

Twice cooked pork belly on parsnip mash  
with glazed carrots and red wine jus GF

Roasted chicken breast on smashed  
potatoes, mediterranean vegetables  
and red wine jus GF

Pan fried barramundi on roasted  
pumpkin smash, with potato gratin  
and herb cream sauce GF

### DESSERT

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Cookies & cream cheese cake  
with fudge sauce and brandy snap cracker V

Sticky date pudding with butterscotch  
sauce and vanilla ice cream V

Chocolate panna cotta with salted  
caramel glaze, nut & sesame wafer V

Torched vanilla bean crème brulee  
with homemade cookie V

Apple and strawberry crumble topped  
with vanilla ice cream V

All rates quoted are GST inclusive and are net (non-commissionable). Our Executive Chef and his team will endeavour to provide you with your menu selection, however cannot be held responsible for availability due to seasonal changes. Menus are subject to change and any changes will be advised to you in writing. Please advise our team when making your enquiry of any specific dietary requirements you or your guests may have.

V Vegetarian    VG Vegan    GF Gluten Free    DF Dairy Free