

Experience is everything



bistro menu

lunch

thursday — sunday

12pm midday — 2.30pm

dinner

7 days a week

6pm — 9pm

The Management and Staff of WestWaters Hotel & Entertainment Complex promote the responsible service of alcohol and gaming. Any form of advertising and promotions contained (but not limited to) online and print media are not implicitly or explicitly directed at minors, excluded persons or vulnerable or disadvantaged groups.



Chefs Suggested 3 course menu

\$38 per person - minimum of 2 people

There is a preference for even numbered groups as this is a sharing style set menu. Not available during public holidays and special events. Not valid with any other offers, discounts, promotions or vouchers, including but not limited to the Accor Plus discount

TO START AND SHARE

Crumbed haloumi and zucchini fingers with burnt lemon and blistered cherry tomatoes V

Rainbow olives with warm Turkish bread, olive oil and balsamic VG/DF

TO FOLLOW

YOUR CHOICE OF ONE OF THE FOLLOWING

Mixed grains with baby beets, Persian feta, hummus and za'atar spiced flat bread crisps with slow roasted lamb rump

Cracked pepper Pappardelle with prosciutto, wild mushrooms, sage and walnuts in white wine butter sauce

12 hour braised beef on creamy white polenta, sautéed baby spinach, baked tomato, caramelised onion jus and citrus crumb

Prosciutto wrapped free range chicken breast on white bean purée, with broccolini, saffron potato and salsa verde GF

TO FINISH

YOUR CHOICE OF ONE OF THE FOLLOWING

Brown sugar panna cotta with poached pear, walnut brittle and spiced honey syrup V/GF

Warm Golden Gaytime™ pudding with caramel chocolate sauce and honeycomb ice cream V

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V Vegetarian VG Vegan GF Gluten Free DF Dairy Free

Bistro Menu



SMALL SHARE PLATES

Chilli calamari and green pawpaw salad with coriander, toasted peanuts, lime dressing *DF* \$12

Crispy polenta chips with semi dried tomato aioli, balsamic glaze and wild rocket leaves *V* \$10

Crumbed haloumi and zucchini fingers with burnt lemon and blistered cherry tomatoes *V* \$12

Wagyu meatball sliders with spiced tomato sugo, rocket pesto and pecorino \$15

Selected cold cuts with grilled corn bread, vintage cheddar, dip and pickles \$13

Smoked salmon tartare on smashed avocado with white tomato mousse, quail egg and baguette chips \$15

FAVOURITES

Toasted garlic panini *V* \$8

Sesame Turkish bread with a trio of homemade dips *V* \$11

Soup of the day served with a crusty bread roll \$10

Rainbow olives with warm Turkish bread, olive oil and balsamic *VG/DF* \$10

Freshly shucked oysters served natural with lemon *GF/DF*
- ½ doz \$20
- 1 doz \$30

Grilled oysters Kilpatrick with bacon and Worcestershire sauce *GF/DF*
- ½ doz \$22
- 1 doz \$34

SALADS

Chipotle pulled pork with grilled corn bread, green beans, corn, cherry tomatoes, shaved red cabbage and fresh lime \$21

Caesar of baby cos leaves, bacon, shaved parmesan, garlic crouton and poached egg \$18

Mixed grains with baby beets, Persian feta, hummus and za'atar spiced flat bread crisps *V* \$17

Rustic roasted root vegetables with toasted pumpkin seeds, grilled haloumi, baby spinach and red capsicum coulis *V* \$16

SALAD ADD-ONS (SERVED COLD)

Pan fried chicken breast *GF/DF* \$4
Slow cooked lamb rump *GF/DF* \$5
Tasmanian smoked salmon *GF/DF* \$6

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FROM THE PANS

Free range chicken risotto with shredded smoked ham, broccoli and Victorian vintage cheddar *GF* \$23

Penne with roasted sweet potato, semi dried tomato, green olive, Yarra Valley marinated feta, rocket and extra virgin olive oil *V* \$21

Spiced seafood risotto with half roasted lobster tail, calamari, Spring Bay mussels, salmon, diced tomatoes and fresh herbs *GF* \$36

Homemade gnocchi with rich braised Wagyu bolognaise, pork, chilli and fennel sausage, shaved pecorino \$23

Cracked pepper pappardelle, prosciutto and wild mushrooms, sage and walnuts in white wine butter sauce \$26



FROM THE GRILL

ALL STEAKS ARE SEARED ON OUR OPEN FLAME CHAR GRILL, COOKED TO YOUR LIKING. SERVED WITH YOUR CHOICE OF SIDE AND JUS.

Porterhouse 300gm
120 day grain fed beef,
MSA graded for tenderness \$38

Rib Eye 350gm
Grain fed Black Angus,
Western districts, aged for 28 days \$39

Eye Fillet 220gm
Premium pasture fed Gippsland
beef, aged for 21 days \$40

YOUR SIDE OPTIONS:

Crispy onion
mashed potato

GF

OR

Seasoned
steak fries

DF

YOUR JUS OPTIONS:

Red wine and
black truffle butter

GF

OR

Crushed green
peppercorn

GF

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MAINS

12 hour braised beef on creamy white polenta, sautéed baby spinach, baked tomato, caramelised onion jus and citrus crumb	\$28
Seared salmon fillet on smashed pumpkin with snake beans, roasted garlic cream sauce and mixed bell pepper salsa	GF \$32
Slow roasted pork belly on spiced lentil and chorizo ragu, sautéed black Tuscan cabbage, red wine jus and salted crackle crumbs	GF/DF \$32
Pan fried Barramundi with kipfler potato, creamy pea purée, port wine reduction, baby carrots, salt and vinegar potato crisps	GF \$33
Prosciutto wrapped free range chicken breast on white bean purée, with broccolini, saffron potato and salsa verde	GF \$26
Marinated veal cutlet on roasted parsnips with twice baked goats cheese soufflé, rocket leaves and balsamic glaze	\$31
Chicken Parma topped with tomato Napoli, ham and mozzarella, served with side salad and chips	\$23
Beer battered fish and chips with fresh lemon, caper dill mayo and side salad	DF \$21

SIDES TO SHARE

Crispy seasoned steak fries and garlic herb aioli	V \$6.9
Garden salad dressed with citrus vinaigrette	VG/GF \$6.9
Seasonal steamed vegetables with herb butter	V/GF \$6.9
Baby beetroot and spinach salad with walnuts and Yarra Valley feta	\$6.9
Tender broccolini with toasted almonds and olive oil	VG/GF \$6.9

INDIVIDUAL SIDES

Side vegetables or salad	\$3
Additional or extra sauces	\$2
Red wine jus	\$4
Peppercorn jus	\$4

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Kids – 12 years old and under

KIDS MAINS \$9.5 PER MEAL

Cheese burger with chips	
Fish and chips	DF
Pasta bolognese	
Crispy calamari and chips	DF
Schnitzel and chips	
Mini Parma and chips	

KIDS DESSERTS \$3 EACH

Layered lime and raspberry jelly	V/DF/GF
Fluffy choc mousse with white chocolate flakes	V/GF
Vanilla ice cream with chocolate or strawberry topping and sprinkles	V/GF



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Seniors

DINE ON OUR SENIORS 2 OR 3 COURSE MENU FOR LUNCH AND RECEIVE A \$5 VENUE VOUCHER (TO BE USED ON THE DAY).

1 Course	\$12
2 Courses	\$16
3 Courses	\$20

Not available during public holidays or with any other offers, discounts, promotions or vouchers.

ENTRÉE

Soup of the day served with a crusty bread roll	
Crisp toasted garlic Panini	V

MAIN

Homemade gnocchi with rich bolognese sauce, fresh herbs and shaved cheese	
Slow cooked corned beef on herb mashed potatoes with cream sauce and baby peas	GF
Caesar of baby cos leaves, bacon, shaved parmesan, garlic crouton and poached egg	
Chicken Parma topped with tomato Napoli, ham and mozzarella, served with side salad and chips	
Pan fried chicken schnitzel with fresh lemon, chips and salad	
Beer battered fish and chips with lemon, caper dill mayo and salad	DF



DESSERT

Brown sugar panna cotta with poached pears and toasted walnuts	GF/V
Strawberry mousse, gel & soil with white balsamic strawberry compote	V
Vanilla ice cream with chocolate or strawberry topping	V/GF

EXTRAS

Additional or extra sauces	\$2
Red wine jus	\$4
Peppercorn jus	\$4

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