

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 Menu

\$40 per person

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

Trio of homemade dips and Sesame Turkish bread V

Shredded smoked ham Mac 'n cheese fritters with pickled carrots and aioli

TO FOLLOW

YOUR CHOICE OF ONE OF THE FOLLOWING

Baked sweet potato & faro salad with red grapes, mint, rocket, pomegranate dressing, salted ricotta and grilled Spanish chorizo

Coconut laksa with thick rice noodles, poached chicken, tofu, pumpkin and green beans. Served with coriander & sprout salad

Grilled pork cutlet on 'bubble & squeak' smashed vegetables, red wine jus, blistered cherry tomatoes and pea leaves GF

Flat Iron steak medallion on sweet corn puree with grilled corn bread, corn salsa and chipotle jus GF

TO FINISH

YOUR CHOICE OF ONE OF THE FOLLOWING

Chocolate brownie cheese cake with chocolate paint, macadamia, glass biscuit and macadamia gelato V

Stewed apple & blueberries, topped with homemade granola crunch and boysenberry ice cream V/GF

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V Vegetarian VG Vegan GF Gluten Free DF Dairy Free

Bistro Menu



SMALL SHARE PLATES

Crispy pork belly sliders
with crunchy Asian slaw and
chilli caramel *DF* \$14

Shredded smoked ham
Mac 'n cheese fritters with
pickled carrots and aioli \$11

Prosciutto wrapped haloumi
with grilled zucchini, baby figs
and tomato salsa *GF* \$12

Crispy fried chicken ribs with
Alabama white sauce and scallions \$14

Grilled corn with chipotle mayo,
coated in shredded cheese and
Mexican spice *V* \$10

Salt & pepper dusted baby
calamari with Smoky Romesco
sauce and fresh citrus *DF* \$14

Confit chicken pressé with roasted
heirloom carrots, truffle cauliflower
cream and toasted brioche \$13

FAVOURITES

Toasted garlic panini *V* \$8

Trio of homemade dips and
Sesame Turkish bread *V* \$11

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

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

Freshly shucked oysters
served natural with lemon *GF/DF*

- ½ doz \$24
- 1 doz \$34

Grilled oysters Kilpatrick with
bacon & Worcestershire sauce *GF/DF*

- ½ doz \$26
- 1 doz \$38

SALADS

Creamy Desiree potato salad with
shaved radish, baby gherkins and
fried panko egg *V* \$16

Roasted cauliflower & red rice
salad with cashews, raisins,
coriander and Tikka yoghurt *V/GF* \$16

Baked sweet potato & faro
salad with red grapes, mint,
rocket, pomegranate dressing
and salted ricotta *V* \$16

Baby gem with crisp prosciutto,
shaved gold beets, roasted garlic
dressing, French croûtons and
marinated feta cheese \$18

SALAD ADD-ONS

Pan fried chicken breast *(served cold)* *GF/DF* \$5
Hot smoked salmon *(served cold)* *GF/DF* \$6
Moroccan lamb kofta *(served hot)* *GF/DF* \$6
Grilled Spanish chorizo *(served hot)* *DF* \$6

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FROM THE PANS

Coconut laksa with thick rice noodles, poached chicken, tofu, pumpkin and green beans. Served with coriander & sprout salad \$24

Spanish style paella - saffron rice, chicken, chorizo, calamari, spring bay mussels, roasted lobster tail, fresh herbs, peas and tomato GF/DF \$36

Rigatoni of slow cooked duck ragu, with broad beans, rocket leaves and shaved pepato cheese \$26

Baked homemade gnocchi in rich black truffle cream sauce with Parmesan herb crumble and garlic Panini v \$23

Braised pork meatball risotto with roasted red peppers, yellow tomatoes, fresh mozzarella and basil pesto \$24

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 & black
truffle butter

GF

OR

Crushed green
peppercorn

GF

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MAINS

Grilled pork cutlet on 'bubble & squeak' smashed vegetables, red wine jus, blistered cherry tomatoes and pea leaves	GF \$29
Slow cooked lamb rump on cauliflower & goat cheese puree, braised puy lentils, roasted baby vegetables and red wine jus	GF \$32
Seared barramundi on winter vegetable stew, pan-fried polenta, with olive, tomato and caper salsa	GF \$34
Pan fried salmon on sautéed black kale, with saffron and pea arancini and semi dried tomato tapenade	\$32
Pan roasted free range chicken breast with pesto crust, on cotechino sausage & bean ragu with wilted rocket leaves	\$27
Flat Iron steak medallion on sweet corn puree with grilled corn bread, corn salsa and chipotle jus	\$30
Chicken Parma topped with tomato Napoli, ham and mozzarella. Served with side salad & chips	\$23
Beer battered fish & 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
Roasted cauliflower & rocket salad with crunchy mixed grains and shaved radish	VG/GF \$6.9

INDIVIDUAL SIDES

Garden salad dressed with citrus vinaigrette	VG/GF \$3
Seasonal steamed vegetables with herb butter	V/GF \$3
Red wine jus	\$4
Peppercorn jus	\$4
Additional or extra sauces or condiments	\$2

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Kids – 12 years old and under

KIDS MAINS \$9.5 PER MEAL

- Cheeseburger with chips
- Fish & chips *DF*
- Lasagne and chips
- Crispy calamari & chips *DF*
- Schnitzel & chips
- Mini Parma & chips

KIDS DESSERTS \$3 EACH

- Layered lime and raspberry jelly *V/DF/GF*
- Fluffy chocolate 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)

NOT AVAILABLE DURING PUBLIC HOLIDAYS OR WITH ANY OTHER OFFERS, DISCOUNTS, PROMOTIONS OR VOUCHERS

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

ENTRÉE

YOUR CHOICE OF ONE OF THE FOLLOWING

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

MAIN

YOUR CHOICE OF ONE OF THE FOLLOWING

Slow cooked beef lasagne with chips and salad	
Tender chicken, leek and mushroom pie with pastry lid and steamed vegetables	
Roasted cauliflower and red rice salad with cashews, coriander and Tikka yoghurt	V/GF
Chicken Parma topped with tomato Napoli, ham and mozzarella. Served with side salad & chips	
Pan fried chicken schnitzel with fresh lemon, chips and salad	
Beer battered fish & chips with lemon, caper dill mayo and salad	DF



DESSERT

YOUR CHOICE OF ONE OF THE FOLLOWING

Steamed jam pudding with custard sauce and double cream	V
Baked cheesecake with shortbread crumbs and chocolate sauce	V
Vanilla ice cream with chocolate or strawberry topping	V/GF

INDIVIDUAL SIDES/EXTRAS

Garden salad dressed with citrus vinaigrette	VG/GF	\$3
Seasonal steamed vegetables with herb butter	V/GF	\$3
Red wine jus		\$4
Peppercorn jus		\$4
Additional or extra sauces or condiments		\$2

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