

Experience is everything



café menu

breakfast

monday — friday 6am — 11am saturday, sunday and public holidays 7am — 12 midday

main menu

monday — friday 11am — 9.30pm saturday, sunday and public holidays 12 midday — 9.30pm



Breakfast

LIGHT BREAKFAST

Warm banana bread with		
whipped vanilla butter and		
snow sugar	V	\$5
Your choice of toast with		

a selection of preserves and butter: Sourdough Wholemeal Raisin and walnut

Warm croissant filled with vour choice of:

 Grilled bacon & scrambled egg \$7.5 Pesto scrambled eggs v \$7.5 Roasted mushroom and feta v \$7.5

Peanut butter overnight oats with coconut yoghurt and cocoa nibs *vg/gF* \$11

Toasted pumpkin & flaxseed bread with chive & cream cheese spread \$5

Chocolate Chia pudding with hazelnut granola, banana and pomegranate *vg* \$10

Fresh fruit salad of seasonal melons, kiwi fruit, red grapes and an almond tuille \$7

Selection of cereals with your choice of milk: \$5

- Weetbix
- Cornflakes
- Just Right

GLUTEN FREE BREAD AVAILABLE UPON REQUEST FOR AN EXTRA \$2

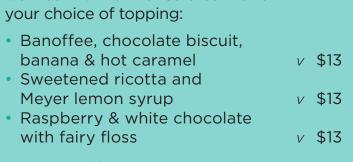


All prices are GST inclusive. Please be advised we do not split bills. On public holidays, a 10% surcharge applies to all food & beverage purchases. Please note that all menu items are subject to seasonal availability. For specific dietary requirements, please advise our staff prior to ordering your meal, and our Executive Chef and his team are happy to make any necessary changes to accommodate.

\$5



HOT



Triple stacked hotcakes or crispy

waffles with vanilla ice cream and

Potato and bacon terrine with beetroot puree, sautéed baby spinach and slow baked tomatoes GF \$16

Homemade chilli beans with red peppers & jalapeños. Served with crisp tortilla, fried polenta and a sunny side up egg *vg* \$16

Corn & ricotta fritters with hot smoked salmon, two poached eggs, cucumber & baby caper salsa

Eggs épinard — 2 poached eggs on toasted English muffins with smashed pumpkin, sautéed baby spinach, apple cider hollandaise

and shaved breakfast radish

Mexican chicken & mushroom scrambled egg on toast with caramelised onion and baby cress \$16

Eggs your way: poached, fried or scrambled on chunky toast



\$21

\$18

\$2

WestWaters full breakfast — eggs, bacon, pork sausages, mushrooms, tomato, chilli beans and hash browns

Vegetarian full breakfast — eggs, hash browns, mushroom, tomato, haloumi and chilli beans

GLUTEN FREE BREAD AVAILABLE UPON REQUEST FOR AN EXTRA \$2

KIDS — 12 years old and under

NOT VALID WITH ANY OTHER OFFERS. PROMOTIONS, DISCOUNTS OR VOUCHERS

Mini bacon & scrambled		
egg burger		\$6.5
Grilled cheese toastie	V	\$5
Ham & cheese toastie		\$5.5
Hotcakes with maple syrup	V	\$5
SIDES		

Hotcakes with maple syrup	V	\$5
SIDES		
Bacon		\$3
Sausages		\$3
Tomato		\$3
Mushrooms		\$3
Hash browns		\$3
Chilli beans		\$3
Haloumi		\$3
Chorizo		\$5
Hot smoked salmon		\$6
Extra egg		\$1

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\$19

v \$16

\$8

VG Vegan

GF Gluten Free

Gluten free bread

Main Menu



LIGHT SNACKS

Seasoned steak fries with garlic & herb aioli	V/GF/DF	\$6.5
Loaded fries with truffle mayo, crispy bacon and spring onions	V/DF/GF	\$11
Loaded fries with Mexican style braised beef, sour cream and guacamole	GF	\$11
Grilled Saganaki with wild rocket leaves, fresh lemon and sticky molasses	V/GF	\$9
Falafel sliders with shredded cucumber, roast garlic & mint yoghurt	V	\$9
Pulled pork quesadilla with chipotle sour cream and corn & red pepper salsa		\$14
Lemon pepper calamari with lime & cracked pepper aioli and baby cress	DF	\$11
Peking duck cigars with chilli caramel and crisp rice noodle	DF	\$12
Soup of the day with a hot crusty roll and butter		\$10

TOASTED SANDWICHES

SERVED ON EITHER PANINI OR WHOLEMEAL BREAD WITH DRESSED SALAD LEAVES. GLUTEN FREE BREAD AVAILABLE UPON REQUEST FOR AN EXTRA \$2

Seared bacon, shredded chicken, fried egg and mayonnaise	DF	\$13
Shaved prosciutto with provolone cheese, sage and cracked pepper		\$13
Slow cooked shredded beef with BBQ onions, tomato and pickles		\$15
Grilled zucchini, fresh mozzarella and semi dried tomato	V	\$12

SALADS

Roasted mixed root vegetable salad with baby spinach, creamy hummus and smoked almonds	V/GF	\$15
Pasta salad with semi dried tomatoes, green beans, feta cheese, green olives, pesto dressing and Parmesan crisp	V	\$16
SALAD ADD-ONS		

nasted chicken breast

Roasted chicken breast	GF/DF	\$4
Fried calamari	DF	\$4
Crisp falafel	V	\$4
Haloumi	V	\$4

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PIZZA GLUTEN FREE BREAD AVAILABLE UPON REQUEST FOR AN EXTRA \$2			N
Italian cacciatore salami and green olive with pesto drizzle Roasted pumpkin, red onion and marinated feta cheese	\$13 v \$12	Baked Mac 'n cheese with smoked chicken & bacon, topped with a herb crumb	\$17
Wagyu meatball with fior di latte and fresh oregano	\$16	PUB CLASSICS ALL SERVED WITH SEASONED STEAK FRIEST AND SALAD WITH HOUSE DRESSING	5
BURGERS ALL BURGERS ARE SERVED WITH SEASONED STEAK FRIES. GLUTEN FREE BREAD AVAILABE UPON REQUEST FOR AN EXTRA \$2		Chicken Parma topped with tomato Napoli, shaved ham and mozzarella cheese	\$20
Mixed veggie burger with mushrooms, cheese, mustard pickles, tomato and lettuce	v \$17	Steak sandwich on toasted ciabatta, tomato, lettuce, caramelised onion & herb aioli	DF \$22
Pulled BBQ pork burger with cheese, creamy coleslaw and smoked BBQ aioli	\$18	Crispy beer battered fish with fresh lemon and caper dill mayo Grilled 250gm Porterhouse steak	DF \$18
Greek style lamb burger with feta, red onion, cucumber, garlic yoghurt, tomato and lettuce	\$19	with your choice of juscreamy peppercorn jus orcreamy mushroom jus	\$25
HOT DISHES		TOPPERS & EXTRAS	<u></u>
Moroccan lentil & sweet potato Tagine with jumbo cous cous, warm flat bread and mint yoghurt	v \$17	Additional sauces or condiments Egg, sunny side up Mushrooms	\$2 \$2 \$2
Slow cooked lamb shank on parsnip smash, red wine jus and garden peas	GF \$20	Coleslaw Jalapeños Onion rings	\$2 \$2 \$3
Braised Mexican beef & bean stew, with mixed rice, grilled	410	Grilled bacon Gluten free bread	\$3 \$2

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V Vegetarian

tortilla and pickled red onions

VG Vegan

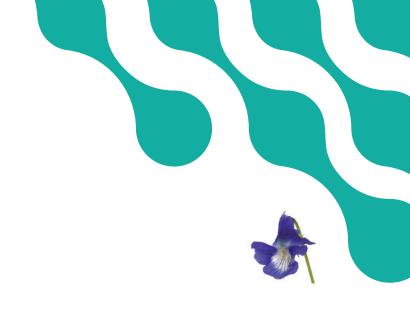
DF \$18

GF Gluten Free

DF Dairy Free

Double burger patty (burgers only)

\$5



Kids — 12 years old and under

KIDS

\$9.5 PER MEAL

DF

NOT VALID WITH ANY OTHER OFFERS, PROMOTIONS, DISCOUNTS OR VOUCHERS

Chicken schnitzel and chips

Mini Parma with chips

Fish and chips

Seniors

AVAILABLE MONDAY - FRIDAY, 11AM - 3PM NOT AVAILABLE DURING PUBLIC HOLIDAYS

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1 Course \$12

2 Courses \$16

FNTRÉF

Soup of the day with hot crusty roll and butter

MAIN

YOUR CHOICE OF ONE OF THE FOLLOWING

Chicken Parma topped with tomato Napoli, shaved ham and mozzarella cheese, served with chips & salad

Crispy beer battered fish with fresh lemon, caper dill mayo, served with chips & salad

Baked Mac 'n cheese with smoked chicken & bacon, topped with a herb crumb DF

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