

Experience is everything



WestWaters  
HOTEL & ENTERTAINMENT COMPLEX



# 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

## ROOM SERVICE

Available for all  
in-house guests  
during standard  
service times

\$7 tray charge applies  
to all orders

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.

## Breakfast

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### LIGHT BREAKFAST

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

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Warm banana bread with whipped honey butter and snow sugar ✓ \$5

Toast with a selection of preserves and butter ✓ \$5

- Sourdough
- Wholemeal
- Raisin and walnut

Filled warm croissant with your choice of:

- Shaved ham, cheese & tomato \$7.5
- Sautéed mushrooms and fried egg ✓ \$7.5

Mixed quinoa salad with spinach, avocado, cherry tomatoes, feta, papitas and a poached egg ✓ \$16

Chilled summer chia porridge with coyo, berry salad, toasted almonds & pistachio biscotti ✓ \$13

Fresh fruit salad of seasonal melons, kiwi fruit, red grapes and an almond tuille ✓ \$8

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

- Weetbix
- Cornflakes
- Just right

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*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.*

V Vegetarian    VG Vegan    GF Gluten Free    DF Dairy Free

## Breakfast

### HOT

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

Triple stacked Hotcakes or Waffles with vanilla ice cream and your choice of topping:

- Banoffee, choc biscuit, banana & hot caramel sauce ✓ \$13
- Macerated oranges with blueberries and vanilla mascarpone ✓ \$13

Baked Tuscan beans with toasted panini, fresh goat curd, and your choice of eggs ✓ \$13

- With chorizo \$18

Brioche French toast with seasonal berries, peaches, vanilla mascarpone and flaked almonds ✓ \$13

Eggs your way – poached, fried or scrambled on chunky toast ✓ \$8

WestWaters full breakfast: eggs, bacon, pork sausages, mushrooms, tomato, baked beans and hash browns \$21

Vegetarian full breakfast: eggs, hash browns, mushroom, tomato, haloumi and baked beans ✓ \$18

Dave's eggs: toasted English muffin, smashed avocado, BBQ pulled pork, sunny side up eggs, chipotle mayo and Mexican spice *DF* \$22

Silky herb and parmesan polenta with sautéed mixed mushrooms, baby spinach, poached eggs and hollandaise sauce ✓ \$18



### LITTLE ONES - FOR KIDS UNDER 12

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

Mini bacon & scrambled egg burger \$6.5

Grilled cheese toastie ✓ \$5

Ham & cheese toastie \$5.5

Hotcakes with maple syrup ✓ \$5

### SIDES

Bacon \$3

Sausages \$3

Tomato \$3

Mushrooms \$3

Hash browns \$3

Tuscan beans \$3

Haloumi \$3

Hollandaise sauce \$3

Extra egg \$2

Gluten free bread \$2

Avocado \$5

Chorizo \$5

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## Main Menu

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### LIGHT MEALS & SNACKS

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Seasoned fat chips with garlic & herb aioli	V/DF	\$8.5
Lemon pepper calamari with baby cress, citrus and cracked pepper aioli	DF	\$12
Crispy chicken ribs with sesame and sweet chilli glaze	DF	\$13
Soup of the day with hot crusty roll and butter		\$10
Toasted flat bread with grilled chorizo, 4 cheese & corn dip		\$11
Wild mushroom and pea arancini with tomato coulis and pesto	V	\$10
Grilled fish skewers with curry aioli and chilli mango salsa	GF/DF	\$15
Pulled pork quesadilla with chipotle mayonnaise and corn & red pepper salsa		\$15

### TOASTED SANDWICHES

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

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Chicken, roast mushrooms, brie & seeded mustard aioli		\$14
Homemade falafel with Persian fetta & smoked eggplant dip	V	\$12
Garlic and herb slow roasted lamb with tzatziki and tomatoes		\$16

### SALADS

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Mixed grains with roasted carrot, yellow tomatoes, pistachio, mint, raisins and honey dressing	DF/VG	\$15
Hokkien noodles with baby corn, snow peas, bean sprouts, capsicum, spring onions, chilli, plum & ginger dressing	VG	\$15

### SALAD ADD-ONS

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Roasted chicken breast	GF/DF	\$5
Fried calamari	DF	\$5
Moroccan lamb	DF	\$5

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### PIZZAS

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

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Moroccan lamb with mixed bell peppers, chickpeas and spiced yoghurt	\$15
Pulled beef, caramelised onions, jalapenos & roasted pumpkin	\$16
Shaved ham, black olives, mushroom and grilled artichokes	\$13

### BURGERS

ALL BURGERS ARE SERVED WITH SEASONED STEAK FRIES. GLUTEN FREE BREAD AVAILABLE UPON REQUEST FOR AN EXTRA \$2

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Glazed pork belly with red cabbage slaw and Asian dressing	DF \$19.5
Grilled chicken and cheese with Alabama white sauce, lettuce & tomato	\$18.5
BBQ Wagyu beef with cheese, pickles, onions, lettuce & tomato	\$22

### HOT DISHES

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Grilled cheese kranisky sausage with potato salad and grain mustard aioli	\$19
Chicken & mushroom risotto with baby spinach, fresh herbs and shaved parmesan	GF \$18



Lamb Rogan josh with saffron rice, pappadams, cucumber riata and coriander	\$23
Vegetarian coconut laksa with rice vermicelli, bok choy, tofu, baby corn, snow peas, and sprout salad	GF/VG \$16

### PUB CLASSICS

ALL SERVED WITH SEASONED STEAK FRIES AND SALAD WITH HOUSE DRESSING

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Chicken Parma topped with tomato Napoli, shaved ham and mozzarella cheese	\$23
Steak sandwich on toasted ciabatta, tomato, lettuce, caramelised onion jam & herb aioli	DF \$24.5
Crispy beer battered fish with fresh lemon and caper dill mayo	DF \$19
Grilled 250gm Porterhouse steak with your choice of:	\$26.5
• creamy peppercorn jus	
• creamy mushroom jus	

### TOPPERS & EXTRAS

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Egg sunny side up	DF/GF	\$2
Mushrooms	VG/DF/GF	\$2
Jalapenos	VG/DF/GF	\$2
Onion rings	V	\$3
Grilled bacon	DF/GF	\$3
Double burger patty (burgers only)	DF	\$6
Additional or extra sauces		\$2

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## Kids – 12 years old and under

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### KIDS

\$9.5 PER MEAL

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PROMOTIONS, DISCOUNTS OR VOUCHERS*

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Chicken schnitzel and chips

Mini parma with chips

Fish and chips

*DF*

## Seniors

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

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

1 Course \$12

2 Courses \$16

### ENTRÉE

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Soup of the day with hot  
crusty roll and butter

### MAIN

YOUR CHOICE OF ONE OF THE FOLLOWING

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Mixed grain salad with roasted carrot,  
yellow tomatoes, pistachio, mint,  
raisins and honey dressing *DF/VG*

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 *DF*

Vegetarian coconut laksa with rice  
vermicelli, bok choy, tofu, baby corn,  
snow peas, and sprout salad *GF/VG*

Pan fried chicken schnitzel served  
with fresh lemon, chips & salad

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