

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

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\$42 per person (Minimum 2 people required)

Not available during public holidays, special events, large groups or bookings.



## TO START AND SHARE

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Crumbed haloumi fingers, roasted cherry tomatoes and zesty smashed peas V

Bruschetta with variations of beetroot, marinated feta and balsamic glaze V

## TO FOLLOW

YOUR CHOICE OF ONE OF THE FOLLOWING PER PERSON

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Grilled zucchini & fried mozzarella salad, baby spinach, freekeh, semi dried tomato and agro dolce dressing V

Smoked chicken and mixed mushroom risotto, with smashed peas and peppered ricotta GF

6 hour slow cooked beef on mashed sweet potato, garden peas, Harissa jus, red onion relish, and parsnip crisps GF

Chinese style BBQ duck breast on flat rice noodle with steamed Asian greens, spiced hoi sin glaze and cucumber salad DF

## TO FINISH

YOUR CHOICE OF ONE OF THE FOLLOWING PER PERSON

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Passionfruit parfait with mango coulis, berry gel, black sesame and coconut cracker V

Warm date and pecan pudding with maple anglaise and butterscotch ice cream V

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All prices are GST inclusive. Please be advised we do not split bills. Please note that we have a 10% surcharge for the total bill on Public Holidays. 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 will make any necessary changes to accommodate.

V Vegetarian    VG Vegan    GF Gluten Free    DF Dairy Free

## Bistro Menu

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### SMALL SHARE PLATES

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Vintage cheddar panna cotta on pear puree, with truffle dressing and olive bread croute V \$11

Crumbed haloumi fingers, roasted cherry tomatoes and zesty smashed peas V \$11

Sticky pulled pork cigars with Sriracha chilli sauce and black vinegar dressing DF \$12

Bruschetta with variations of beetroot, marinated feta and balsamic glaze V \$12

Butterscotch and maple cured salmon, with shaved cucumber, fennel and radish DF/GF \$15

Grilled lamb meatballs with warm flat bread, herb labneh and pomegranate \$14

### FAVOURITES

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Toasted garlic panini V \$8

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

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

Freshly shucked oysters served natural with lemon GF/DF  
• ½ doz \$24  
• 1 doz \$38

Grilled oysters Kilpatrick with bacon & Worcestershire sauce GF/DF  
• ½ doz \$26  
• 1 doz \$40

### SALADS

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Poached chicken with blackened avocado, butter lettuce, shaved beets and apple cider dressing DF/GF \$20

Compressed watermelon with feta, shaved prosciutto, yellow tomatoes and blood orange glaze GF \$19

Grilled zucchini & fried mozzarella, baby spinach, freekah, semi dried tomato and agro dolce dressing V \$18

Lobster tail Niçoise, potatoes, green beans, tomato, hens egg, and black olive dressing with mixed cress GF \$30

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## Bistro Menu

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### FROM THE PANS

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- Smoked chicken and mixed mushroom risotto, with smashed peas and peppered ricotta GF/\* \$24
- Tagliatelle with Calabrese salami, zucchini, tomato, mixed olives, capers and shaved parmesan \* \$23
- Bucatini with rich red wine braised beef, tomato & lentil ragu, with fresh herbs and grated peppato \$22
- Pumpkin gnocchi with duck sausage, pancetta and hazelnuts in oregano burnt butter sauce \* \$27
- Spiced seafood risotto with half roasted lobster tail, calamari, Spring Bay mussels, salmon, diced tomatoes and fresh herbs GF/\* \$36

\*VEGETARIAN OPTION AVAILABLE FOR THE RISOTTOS, GNOCCHI OR TAGLIATELLE - PROTEINS CAN BE REMOVED, SIMPLY ASK OUR STAFF WHEN ORDERING.

### MAINS

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- Pan-fried veal cutlet on creamy white polenta with truffle, sautéed baby spinach, slow roasted tomato and vino cotto GF \$33
- 6-hour slow cooked beef on mashed sweet potato, garden peas, Harissa jus, red onion relish and parsnip crisps GF \$27
- Seared Barramundi on celeriac puree, broccolini, tomato jam and Jerusalem artichoke chips GF \$32
- Chinese style BBQ duck breast on flat rice noodle with steamed Asian greens, spiced hoi sin glaze and cucumber salad DF \$30
- 'Pork fest' slow braised, pulled and fried, chilli & fennel sausage, braised cabbage & bacon, crackle crumbs, with smashed chats, baby vegetables and grain mustard jus \$34
- Roasted salmon fillet with crispy herb & potato croquette, citrus cream sauce, Tuscan cabbage and yellow tomato salsa \$30
- Chicken Parma topped with tomato Napoli, ham and mozzarella with side salad & chips \$24
- Beer battered fish & chips with fresh lemon, caper dill mayo and side salad DF \$22

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### 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

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Porterhouse 300gm 120 day grain fed beef, MSA graded for tenderness	\$39
Eye Fillet 220gm Premium pasture fed Gippsland beef, aged for 21 days	\$40
Rib Eye 350gm Grain fed Black Angus, Western districts, aged for 28 days	\$41

#### YOUR SIDE OPTIONS:

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Crisp onion  
mashed potato

GF

OR

Seasoned  
fat chips

DF

#### YOUR JUS OPTIONS:

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Red wine &  
black truffle butter

GF

OR

Mixed wild  
mushrooms

GF



### SIDES TO SHARE

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Seasoned fat chips with chipotle aioli	v \$8.5
Garden salad dressed with citrus vinaigrette	VG/GF \$7.5
Seasonal steamed vegetables with herb butter	V/GF \$7.5
Rocket, pear and parmesan salad with vino cotto	V/GF \$7.5
Individual side vegetables or salad available	\$4

### DESSERTS

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Passionfruit parfait with mango coulis, berry gel, black sesame and coconut cracker	v \$12
Warm date and pecan pudding with maple anglaise and butterscotch ice cream	v \$12
Twix panna cotta, caramel, chocolate coated shortbread and fudge sauce	v \$12
Key lime chiffon pie with citrus syrup and lemon sorbet	v \$12
Pastry Chefs tasting board; a mini version of the above desserts, to share	v \$24

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## Kids - up to 12 years of age

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### KIDS MAINS \$9.9 PER MEAL

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Cheeseburger with chips	
Fish & chips	DF
Pasta bolognaise	
Steak & chips (+\$2)	DF
Schnitzel & chips	
Mini Parma & chips	

### KIDS DESSERTS \$3 EACH

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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
Warm chocolate hazelnut donuts rolled in sugar	V
Marshmallows and chocolate dipping sauce	V

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## Seniors

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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

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

### MAIN

YOUR CHOICE OF ONE OF THE FOLLOWING

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Chicken curry with steamed fragrant jasmine rice, mint yogurt and pappadums	
Grilled 125gm steak with fried egg and seasoned chips	DF
Chicken Parma topped with tomato Napoli, ham & mozzarella with salad & chips	
Pan fried chicken schnitzel with fresh lemon, chips and salad	
Beer battered fish & chips with lemon, caper dill mayo and salad	DF
Mixed mushroom risotto, with zucchini, smashed peas and parmesan cheese	V/GF



### DESSERT

YOUR CHOICE OF ONE OF THE FOLLOWING

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Passionfruit parfait with mango coulis and fine coconut biscuit	V
Warm date and pecan pudding with maple anglaise and vanilla ice cream	V
Pavlova with whipped cream and fresh fruit	V
Vanilla ice cream with chocolate or strawberry topping	V/GF

### INDIVIDUAL SIDES/EXTRAS

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

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