

Experience is everything



WestWaters
HOTEL & ENTERTAINMENT COMPLEX



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

\$42 per person

There is a preference for even numbered groups as this is a sharing style set menu. Not available for large groups or bookings. 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

Mexican spiced calamari, with tomato & turtle bean salsa and smoked capsicum aioli DF

Chickpea & pumpkin fritters with apple cardamom yoghurt and kachumber salsa GF/V

TO FOLLOW

YOUR CHOICE OF ONE OF THE FOLLOWING PER PERSON

Saganaki Greek salad, grilled cheese with Greek style salad, dressed in oregano and citrus olive oil V/GF

Rigatoni of slow braised veal ragu with winter vegetables, Tuscan kale and truffle pecorino

Baked free range chicken breast with brioche & herb crust on French lentil and vegetable ragu with wilted spinach and creamy mustard sauce

Fat Yak braised beef on caramelised shallot purée, roasted parsnip, sautéed Tuscan cabbage and rich glaze GF

TO FINISH

YOUR CHOICE OF ONE OF THE FOLLOWING PER PERSON

Trio of brûlée: nutella, white choc & raspberry and pistachio with homemade cookies V

Soft centred banana pudding with butterscotch sauce & Baileys custard cream V

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

Bistro Menu



STARTERS

Toasted garlic Panini	V	\$8
Sesame Turkish bread with trio of homemade dips	V	\$11
Grilled Chevap sausages with Smokey tomato & red pepper relish and house made pickles	DF	\$13
Seared umami spiced tuna on wasabi mayo, Japanese radish and shaved cucumber	DF/GF	\$15
Slow cooked pulled Bbq pork sliders with red cabbage and chipotle mayo	DF	\$14
Mexican spiced calamari, with tomato & turtle bean salsa and smoked capsicum aioli	DF	\$12
Wagyu bresola (50gm) with rocket pesto, truffle pecorino and grilled ciabatta		\$18
Chickpea & pumpkin fritters with apple cardamom yoghurt and kachumber salsa	GF/V	\$10

SALADS

Warm Mexican chicken with roasted red onions, grilled chorizo, rocket and spiced capsicum coulis	DF/GF	\$18
Crispy skinned pork belly with radicchio, red radish, saffron aioli and pickled beetroot	GF/DF	\$22
Pepper crusted salmon fillet on green beans, with orange segments, shaved baby fennel and snow pea leaves	DF/GF	\$19
Saganaki Greek salad, grilled cheese with Greek style salad, dressed in oregano and citrus olive oil	V/GF	\$18

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Bistro Menu



FROM THE PANS

Soup of the day served with a crusty bread roll	\$10
Orecchiette of free range chicken with bacon lardons, in a white wine and herb cream sauce	\$22
Rigatoni of slow braised veal ragu with winter vegetables, Tuscan kale and truffle pecorino	\$22
Roasted sweet potato risotto with broccoli, spinach, fresh mozzarella & beetroot décor	V/GF \$20
Shredded confit duck risotto with wild mushrooms, caramelised onion and herb mascarpone	GF \$26
Spanish style paella of saffron rice with chicken, chorizo, prawns, calamari and spring bay mussels, green peas and tomato	GF/DF \$32

MAINS

Slow cooked pork pie of belly, sausage, shredded smoked hock, white beans and pancetta, served with celeriac & radicchio slaw, baked Desiree wedges	\$28
Tender braised Veal shank on confit garlic smashed chats, glazed winter vegetables, truffled mushroom and pancetta jus	GF \$34
Seared Tasmanian salmon fillet on creamed carrot purée, with roasted baby leek, chorizo crumb and Shiraz glaze	\$33
Pan roasted Barramundi on sautéed sprouts with potato pumpkin gratin, Pernod butter sauce and blistered cherry tomatoes	GF \$32
Baked free range chicken breast with brioche & herb crust on French lentil and vegetable ragu with wilted spinach and creamy mustard sauce	\$28
Fat Yak braised beef on caramelised shallot purée, roasted parsnip, sautéed Tuscan cabbage and rich glaze	GF \$31
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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Bistro Menu

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	\$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:

Crisp onion
mash potato

GF

OR

Seasoned
fat chips

DF

YOUR JUS OPTIONS:

Red wine & black
truffle butter

GF

OR

Crushed
green peppercorn

GF



SIDES TO SHARE

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
Tomato and beetroot medley with buffalo mozzarella and hazelnut dukka	v \$7.5

INDIVIDUAL SIDE VEGETABLES
OR SALAD AVAILABLE \$4

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Dessert Menu

Layered snickers mousse with salted peanut brittle and peanut butter ice cream	✓	\$11
Warm bread and butter pudding with sultana, toasted almonds, rum anglaise and Vanilla bean ice cream	✓	\$11
Trio of brulee: nutella, white choc & raspberry and pistachio with homemade cookies	✓	\$11
Soft centred banana pudding with butterscotch sauce & Baileys custard cream	✓	\$11
Pastry Chefs tasting board: a mini version of the above desserts, to share	✓	\$24

Children - 12 years old and under

MAINS \$9.9 PER MEAL

Cheeseburger with chips	
Fish & chips	DF
Crispy calamari & chips	DF
Pasta bolognese	
Steak & chips	+\$2
Schnitzel & chips	
Mini Parma & chips	

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
Warm chocolate hazelnut donuts rolled in sugar	V

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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

Tender braised beef casserole with creamy mashed potato and steamed garden peas	GF
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
Roasted sweet potato risotto with broccoli, spinach, fresh mozzarella & beetroot décor	V/GF



DESSERT

YOUR CHOICE OF ONE OF THE FOLLOWING

Warm bread and butter pudding with vanilla ice cream	V
Steamed banana pudding with butterscotch sauce and whipped cream	V
Pavlova with whipped cream and fresh fruit	V
Vanilla ice cream with chocolate or strawberry topping	V/GF

INDIVIDUAL SIDES/EXTRAS

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

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