

Special 2 or 3 Course Menu

*No discounts are available on this menu, including Accor Plus

2 Courses \$30 3 Courses \$38



WestWaters
HOTEL & ENTERTAINMENT COMPLEX

Entrées

Caramelised onion & smoked cheddar croquettes with grain mustard aioli and micro greens (V)
Soup of the day served with a crusty bread roll
Grilled sour dough crostini with shaved Serrano ham, roasted Portobello mushroom, provolone & fennel
Sesame Turkish bread with trio of homemade dips (V)
Slow cooked pork belly bites with chilli caramel glaze, Asian slaw & crispy vermicelli noodles (DF)

Mains

Salads

Roasted cauliflower & broccoli with smoked almonds, green olives and dill ricotta (V/GF)
Black barley, grilled corn, roast pumpkin, pepitas with Aleppo pepper yoghurt (V)
Salad Enhancements – Select only one (1) to add to a salad

- Warm marinated chicken
- Lemon pepper calamari

From the pans

Free range chicken, pancetta & broccoli risotto with crisp parmesan wafer (GF)
Grilled tiger prawn & chorizo risotto with tomato, fresh herbs & grilled lemon (GF)
Beetroot gnocchi in sage burnt butter sauce with walnut, crumbled feta & wild rocket leaves (V)

Main Course

Lemon thyme & garlic marinated free range chicken breast on almond skordalia, broccolini, vegetable decor and red wine jus (DF/GF)
Grilled pork cutlet on truffle white bean puree, roasted Dutch carrots, rosemary potatoes & port wine glaze (GF)
Seared Tasmanian salmon fillet with beetroot arancini, Valencia orange ricotta, wild rocket & shaved radish

From the Grill + \$15 per person

Eye Fillet - 220gm Premium pasture fed Gippsland beef, aged for 21 days
Seared on our open flame char grill, cooked to your liking with our famous seasoned fat chips, dressed salad greens, truffle butter & red wine jus

Add-on Sides to share

Seasoned fat chips with chipotle aioli (V)	\$10
Garden salad dressed with citrus vinaigrette (VG/GF)	\$8
Seasonal steamed vegetables with herb butter (V/GF)	\$8

Desserts

Wagon wheel of shortbread with choc mousse, jam & marshmallow (V)
Lime and coconut cheesecake, rum syrup, pineapple salsa & crisp tuille (V)
Pastry chef's dessert of the day (ask our staff)

Any specific dietary requirements, please advise one of our staff and our Chef will make any necessary change to accommodate

V – Vegetarian VG – Vegan GF - Gluten Free DF - Dairy Free