

Experience is everything



WestWaters  
HOTEL & ENTERTAINMENT COMPLEX



# bistro menu

lunch

sunday

12pm midday — 2.30pm

dinner

7 days a week

6.00pm— 9:30pm

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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\$45 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

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WestWaters classic polenta fingers with black truffle aioli and baby herbs

V/GF

Chilli dusted fried calamari with garlic aioli, house pickles and fresh herbs

DF

## TO FOLLOW

YOUR CHOICE OF ONE OF THE FOLLOWING PER PERSON

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Prosciutto wrapped free range chicken breast with herb arancini, smoked chilli ricotta & roasted capsicum salsa

Pan roasted barramundi fillet with steamed flat rice noodle, Chinese broccoli, bean sprout salad and hot & sour dressing

DF

Slow cooked pulled beef risotto with Swiss brown mushrooms, caramelised onions and peppered cheddar cheese

GF

Asian quinoa salad with edamame beans, shredded vegetables, cashew nuts, avocado and sesame ginger dressing

GF/DF/VG

## TO FINISH

YOUR CHOICE OF ONE OF THE FOLLOWING, PER PERSON

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Trio of panna cotta, mango and passion fruit, blueberry and white choc, vanilla and golden syrup

V

Warm Chocolate mint brownie, with bittersweet chocolate sauce and mint choc chip ice cream

V

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V Vegetarian    VG Vegan    GF Gluten Free    DF Dairy Free

## Bistro Menu

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### STARTERS

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Toasted garlic Panini	V	\$9
Soup of the day served with a warm ciabatta roll & butter		\$11
Warm sesame Turkish bread with trio of homemade dips	V	\$12
Seared scallops (3) on roasted beetroot puree with herbed goat's cheese and crispy parsnip	GF	\$19
"Saganaki" Pan fried Kefalograviera with rocket, fresh lemon and cracked pepper	V/GF	\$12
Vietnamese style pork spring rolls with Sriracha chilli, lime & black vinegar dressing	DF	\$13
WestWaters classic polenta fingers with black truffle aioli and baby herbs	V/GF	\$11
Chilli dusted fried calamari with garlic aioli, house pickles and fresh herbs	DF	\$16
Grilled sourdough bruschetta with freshly chopped tomato salsa and apple balsamic glaze	VG/DF	\$12

### SALADS

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Westwaters Caesar salad of baby cos, crunchy croutons, shaved parmesan cheese, crispy bacon, creamy herb dressing and a warm poached egg		\$19
Roasted beetroot and pumpkin salad with capsicum, wild rocket, Persian feta, toasted pumpkin kernels & balsamic glaze	GF/V	\$17
Asian quinoa salad with edamame beans, shredded vegetables, cashew nuts and sesame ginger dressing	GF/DF/VG	\$18
Bbq pulled lamb on warm crushed baby potatoes, roasted cherry tomatoes, red onions, wild rocket and Moroccan aioli	GF	\$25

### SALADS ENHANCEMENTS

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1/2 Avocado	\$5
Marinated chicken	\$5
Chilli calamari	\$8

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### FROM THE PANS

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Spaghettoni of prawns, mussels and calamari with fresh chilli, tomato, torn basil, olive oil & white wine \$30

Orecchietti of Free Range chicken with bacon in a creamy white wine sauce \$26

Roasted butternut pumpkin risotto with baby spinach, goats cheese and crisp parmesan *GF/V* \$22

Slow cooked pulled beef risotto with Swiss brown mushrooms, caramelised onions and peppered cheddar cheese *GF* \$26

Homemade Gnocchi in rich braised Wagyu beef bolognese sauce with roasted red peppers & truffled pecorino \$25

### MAINS

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Prosciutto wrapped free range chicken breast with herb arancini, smoked chilli ricotta & roasted capsicum salsa \$26

Pan fried herb crumbed Veal schnitzel, with creamy slaw, roasted potatoes, broccolini and red wine jus \$30

Seared Tasmanian salmon, Japanese mushroom spring roll, baby bok choy & toasted sesame soy glaze *DF* \$32

Pan roasted barramundi fillet with steamed flat rice noodle, Chinese broccoli, bean sprout salad and hot & sour dressing *DF* \$32

Grilled Victorian pork cutlet on creamed cauliflower with roasted kipfler potatoes, Morcilla sausage and apple chutney *GF* \$34

Slow cooked Moroccan Lamb scotch on braised chickpea stew with roasted baby leeks and citrus pistachio crumb *GF/DF* \$36

Chicken Parma topped with tomato Napoli, ham and mozzarella with side salad & chips \$25

Beer battered fish & chips with fresh lemon, caper dill mayo and side salad *DF* \$23

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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 \$42

Eye Fillet 220gm  
Premium pasture fed Gippsland  
beef, aged for 21 days \$46

#### YOUR SIDE OPTIONS:

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Crisp onion  
mash potato

GF

OR

Seasoned  
fat chips

DF

#### YOUR JUS OPTIONS:

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Red wine & black  
truffle butter

GF

OR

Wild mushroom  
jus

GF

### SIDES TO SHARE

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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

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INDIVIDUAL SIDE VEGETABLES  
OR SALAD AVAILABLE \$4

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## Dessert Menu

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Snickers mousse dome, sticky caramel sauce, peanut crunch and snickers ice cream	✓	\$11
Flourless orange pudding, black sesame brandy snap, orange glaze and vanilla bean ice cream	✓	\$11
Trio of panna cotta, mango and passion fruit, blueberry and white choc, vanilla and golden syrup	✓	\$11
Warm Chocolate mint brownie, with bittersweet chocolate sauce and mint choc chip ice cream	✓	\$11

## Children - 12 years old and under

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### MAINS \$11 PER MEAL

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Cheeseburger with chips	
Fish & chips	DF
Calamari & chips	DF
Pasta bolognaise	
Schnitzel & chips	
Mini Parma & chips	

### DESSERTS \$3.5 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

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## Seniors

NOT AVAILABLE ON PUBLIC HOLIDAYS OR WITH ANY OTHER DISCOUNTS

**2 Courses** **\$18**

**3 Courses** **\$22**

### ENTRÉE

YOUR CHOICE OF ONE OF THE FOLLOWING

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

### MAIN

YOUR CHOICE OF ONE OF THE FOLLOWING

Steak & ale pie, cheese topped puff pastry, mashed potato & garden peas

Roasted butternut pumpkin risotto with baby spinach and parmesan cheese V/GF

Caesar salad of baby cos, croutons, shaved cheese, bacon, creamy herb dressing and poached egg

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

### DESSERT

YOUR CHOICE OF ONE OF THE FOLLOWING

Orange pudding with brandy snap, orange glaze and vanilla ice cream V

Mango & passion fruit panna cotta with mini Anzac cookie V

Pavlova with vanilla custard and fresh fruit V

Vanilla ice cream with chocolate or strawberry topping V/GF

### INDIVIDUAL SIDES/EXTRAS

Red wine jus \$4

Wild mushroom jus \$4

Additional or extra sauces or condiments \$2

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