

Bistro MENU

Starters

Garlic Bread (VG) 4 slices add cheese	9 3
Bruschetta (VG) cashew burrata, medley cherry tomatoes, basil, baguette	15
Coffin Bay Pacific Oysters mignonette	6 for 24
WestWaters Tasting Plate serves 3 - 5 lemon pepper calamari, bruschetta, bbq pork spring rolls, chicken drumettes	58
Grilled Skull Island Prawns 3 prawns lemon, chilli and garlic butter	21
Lemon Pepper Calamari shallow fried, dill aioli	17/28
Marinated Lamb Cutlets 3 cutlets lemon and herb yoghurt	19
Chicken Drumettes garlic hot honey, sesame seeds	17
BBQ Pork Spring Rolls nam jim dipping sauce	17

Salads

Lamb Salad marinated backstrap, rocket, pine nuts, roasted pumpkin, feta, pomegranate, herb yoghurt	32
Chicken, Bacon & Potato Salad mixed lettuce, cherry tomatoes, cucumber, red onion, creamy dressing	27
Buddha Bowl (VG) brown rice, quinoa, roast capsicum, edamame, black beans, grilled corn, avocado	22
add Chicken Breast	5
add Lemon Pepper Calamari	5
add Smoked Salmon	6

WestWaters Signature

Lamb Shoulder 72 hour 'ras el hanout' lamb, pulled and pressed, eggplant bechamel, uzbek pilaf rice, honey jus	34
Chicken Roulade breast wrapped prosciutto, hungarian paprika and yellow curry duo mousse stuffing, potato fondant, cherry jus, pumpkin cream	32
Veal Cotoletta crushed chat potatoes, blistered vine tomatoes, veal jus	42
Slow Cooked Beef Ragu Pappardelle housemade egg pappardelle, shaved grana padano	26
Spanish Paella chicken, chorizo, calamari, mussels, saffron rice, peas, tomato, fresh herbs	27
King Prawn Spaghetti fresh chilli, cherry tomatoes, basil, olive oil, white wine	32

Dining Favourites

Atlantic Salmon creamy potato mash, broccolini, hollandaise	34
Beer Battered Flathead Tails chips, house salad, tartare	29
Wagyu Beef Cheeseburger american cheese, pickles, onion, burger sauce, milk bun, chips	22
Grilled Chicken Burger breast fillet, bacon, american cheese, lettuce, aioli, milk bun, chips	24
Chicken Parmigiana breast schnitzel, ham, napoli, mozzarella, chips, salad	29
Pumpkin Gnocchi (VG) housemade gnocchi, pine nuts, semi dried tomato, roast pumpkin, peas, mushrooms	26
Spaghetti Carbonara pancetta, parmigiano reggiano, egg	24



Steak Specialties

1.2KG Pinnacle Tomahawk MSA 2+ serves 2 (E)	145
sliced to share, battered thick chips, three greens, house salad	
Black Angus Eye Fillet (H)	55
220GM eye fillet, potato rosti, asparagus, garlic butter	
Reef and Beef (H)	69
220GM eye fillet, king prawns, smoked potato fondant, blistered vine tomatoes, bernaise sauce	

From the Grill

All steaks served with battered thick chips & house salad

Riverina Angus Beef MSA 3+ | NSW | Grain Fed

Porterhouse (F) 300GM 50

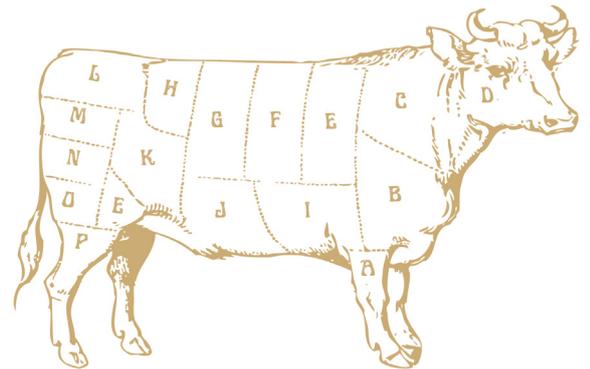
Riverine Beef MSA 3+ | NSW | Grain Fed

T Bone (F) 350GM 50

Rib Eye (E) 400GM 62

Black Angus Beef | QLD | Grass Fed

60 Day Butter Aged Scotch (H) 250GM 60



Sauces

Creamy Mushroom Hollandaise
Red Wine Jus Bearnaise
Green Peppercorn Blue Cheese

Butters

Garlic
Cafe De Paris
Truffle

Mustards

Hot English
Dijon
Seeded

Melbourne Hot Sauce

Smoked Jalapeno (3/10)
Habanero Roja (7/10)
Reaper Whiskey BBQ (9/10)

Sides

Battered Thick Chips garlic aioli	10
Roasted Crushed Chat Potatoes	12
Creamy Potato Mash	10
Grilled Field Mushrooms	12
Honey Roasted Carrots	12
House Salad rocket, onion, cherry tomatoes, parmesan, mango dressing	11
Three Greens broccolini, asparagus, beans, almond butter	13

Kids

Chicken Nuggets & Chips (6) 13
tomato sauce

Battered Flathead 13
chips, tomato sauce

Spaghetti Bolognese 12
mozzarella cheese

Grilled Chicken Breast 14
three green vegetables

Kids Desserts 4
vanilla icecream, topping, sprinkles
or chocolate mousse

Dessert

Limoncello Tiramisu 15
limoncello infused ladyfingers, mascarpone,
lemon curd

Affogato 16
vanilla bean ice cream, espresso, biscotti,
crushed pistachio w. frangelico

Chocolate & Caramel Tart 14
chantilly cream

Trio Ice Cream 12
raspberry, passionfruit, blood orange

Sticky Date Pudding 13
vanilla bean icecream

Coffee & Cake 14
selection from cabinet, vittoria espresso