

WESTWATERS BISTRO

ALL DAY DINING 11:30-21:00

SMALL PLATES

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| Flat Bread, chili-infused olive oil, warmed olives, balsamic (VG, GFO) | \$14 |
| Pulled pork sliders(3), sticky glazed pulled pork and bbq slaw | \$15 |
| Crumbed halloumi fingers, tomato chili lime salsa, lemon and cress (V) | \$15 |
| Roast pumpkin arancini on lemon herb yogurt, toasted pepitas, micro greens (GF/VGO) | \$14 |
| Duck Cigars, Peking duck spring rolls (4) with plum sauce | \$14 |
| Calamari, lemon pepper calamari with citrus aioli (DF/GFO) | \$16 |
| Buffalo chicken ribs | \$14 |
| Spicy pork belly bites, wombok salad, fived spiced caramel (GF/DF) | \$15 |
| Soup of the day, warm ciabatta roll & butter (GFO) | \$12 |
| Garlic Bread | \$9 |
| Add cheese | \$3 |

SALADS

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| Asian slaw with sticky glazed pulled pork on a bed of, Daikon radish, chili peanuts (DF) | \$24 |
| Chicken bacon potato salad - grilled chicken, bacon, roast potato, mixed leaves, cherry tomatoes, cucumber, onion, creamy dressing (GF) | \$24 |
| Mexican salad with black beans, grilled corn, jalapenos, cheddar, sour cream dressing, and crunchy tortilla (V/GFO/VGO) | \$18 |
| Add grilled chicken breast (GF/DF) | \$6 |
| Add lemon pepper calamari | \$6 |
| Add sticky glazed pork | \$6 |

PASTA

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| Seafood Linguini of prawns, pipis, calamari, fresh chili, tomato, basil, olive oil & white wine (GFO) | \$33 |
| Baked Gnocchi, creamy three cheese sauce and garlic bread (V) | \$26 |
| Wild mushroom risotto, shaved fennel, parmesan cheese, truffle oil. | \$25 |
| Matriciana, chicken, bacon, mushroom, chili, olives sugo, linguini (GFO) | \$25 |

MAIN COURSE

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| Pan fried pork schnitzel, herbed butter potatoes, crisp broccolini, braised red cabbage, red wine jus | \$27 |
| Grilled salmon fillet, sweet potato mash, broccolini, hollandaise (GF) | \$34 |
| Chicken delight, breast filled with cheddar cheese and garlic, served with hand cut wedges, dutch carrots and a seeded mustard cream sauce (GF) | \$29 |
| Beer battered fish & chips, fresh lemon, tartare sauce, salad (DF) | \$25 |
| Chicken Parma, Napoli, ham, mozzarella, salad & chips | \$27 |
| Sweet potato lentil dhal, jasmine rice, coconut yoghurt (VG/GF) | \$25 |
| Cheeseburger, beef pattie, cheese, onion, pickles, burger sauce, milk bun with chips | \$22 |
| Chicken burger, grilled chicken, bacon, cheese, lettuce, aioli, milk bun with chips | \$22 |

Please see our wait staff for the chef's daily specials

FROM THE GRILL

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| T-bone 350g – char-grilled your way with chips, salad and choice of sauce (GF) | \$50 |
| Porterhouse 300g – riverena back angus grain-fed msa graded, cooked your way with chips, salad and your choice of sauce. | \$45 |
| Eye fillet 220g – char-grilled your way on a potato rosti with asparagus and finished with garlic butter (GFO) | \$55 |

Steak Sauces – red wine (GF), peppercorn (GF), mushroom (GF), café de Paris (GF), garlic butter (GF), hollandaise.

SIDES

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| Bowl of Chips | \$11 |
| Sauteed greens tossed with almond butter (GF/VO) | \$10 |
| Rocket, cherry tomato, onion, parmesan salad (GF) | \$9 |
| Roast potatoes with rosemary sea salt (GF/VG) | \$11 |
| Battered onion rings with bbq aioli | \$12 |

KIDS MEALS

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| Nuggets and chips | \$12 |
| Fish and chips | \$12 |
| Pasta bolognese (GFO) | \$12 |
| Calamari and chips | \$12 |
| Grilled chicken with veggies (GF) | \$14 |

DESSERTS

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| Dessert Bar - Please see the wide selection of individual desserts on display from our dessert bar | \$12 |
| Dessert & Coffee Deal | \$14 |