

WESTWATERS BISTRO

ALL DAY DINING 11:30-21:00

SMALL PLATES

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

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

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

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

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

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

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

DESSERTS

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