

Experience is everything



WestWaters
HOTEL & ENTERTAINMENT COMPLEX



bistro menu

lunch

thursday — sunday

12pm midday — 2.30pm

dinner

7 days a week

6pm — 9pm

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

\$42 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

Crispy Cumin calamari with almond cream, pumpkin seed oil and fresh lime DF

Crumbed Haloumi fritters with beetroot relish, cabbage & dill slaw V

TO FOLLOW

YOUR CHOICE OF ONE OF THE FOLLOWING PER PERSON

Sticky glazed pulled pork salad with Asian coleslaw, nashi pear and chilli peanuts GF

Spiral pasta in roasted pumpkin cream sauce with baby spinach, toasted pepitas and salted ricotta V

Za'atar Lamb rump on beetroot & tahini puree, warm freekeh, cucumber and fennel salad

Prosciutto wrapped free range chicken with saffron potato croquettes, mixed capsicum salsa & harissa dressing

TO FINISH

TASTING PLATE TO SHARE

Lemon aspen panna cotta & pomegranate sorbet,
Caramel & vanilla parfait with sticky caramel sauce,
White choc and raspberry cheese cake and Classic Tiramisu V

All prices are GST inclusive. Please be advised we do not split bills. On public holidays, a 10% surcharge applies to all food & beverage purchases. Please note that all menu items are subject to seasonal availability. For specific dietary requirements, please advise our staff prior to ordering your meal, and our Executive Chef and his team are happy to make any necessary changes to accommodate.

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free

Bistro Menu



STARTERS

Toasted garlic Panini	V	\$9
Sesame Turkish bread with trio of homemade dips	V	\$11
Chipotle glazed chicken wings with yuzu & coriander mayonnaise, capsicum confetti	GF/DF	\$14
Grilled prawn cocktail with smashed avocado, water cress, semi dried cherry tomatoes	GF/DF	\$18
Slow roasted Lamb Ribs on mushroom crème fraiche with citrus gremolata dressing	GF	\$16
Crispy Cumin calamari with almond cream, pumpkin seed oil and fresh lime	DF	\$13
Selected cold cuts, with grilled corn bread, vintage cheddar cheese, dip and pickle		\$14
Crumbed Haloumi fritters with beetroot relish, cabbage & dill slaw	V	\$12

SALADS

Slow cooked lamb cigar on a crunchy salad of pomegranate, pistachio and cucumber with toasted Lebanese bread, fresh mint and lemon dressing	DF	\$20
Grilled prawns & poached lobster salad with apple, radicchio, celery, ancient grains and sourdough crumbs	DF	\$29
Sticky glazed pulled pork with Asian coleslaw, nashi pear and chilli peanuts	DF/GF	\$19
Asparagus & poached egg on mixed quinoa with corn, white beans and dukkah labneh	V/GF	\$18

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Bistro Menu



FROM THE PANS

Soup of the day served with a crusty bread roll	\$11
Homemade gnocchi Verde with garden peas, zucchini ribbons, broad beans and basil pesto	V \$22
Linguini in creamy cheese sauce with chicken, corn, chilli and fresh herbs with crisp parmesan	\$22
Spiral pasta in roasted pumpkin cream sauce with baby spinach, toasted pepitas and salted ricotta	V \$20
Farfelle pasta with slow braised duck and chorizo in rich tomato sauce with citrus gremolata	DF \$23
Spiced seafood spaghettini of calamari, mussels and prawns with tomato and fresh herbs	\$32

MAINS

Slow cooked pork belly on sour apple puree with potato fondant, grilled peach & shaved beets	\$32
Za'atar Lamb rump on beetroot & tahini puree, warm freekeh, cucumber and fennel salad	\$30
Crispy skinned salmon on potato and prawn crush, with snake beans, cream sauce, baby caper and tomato salsa	GF \$34
Seared Barramundi with shitake mushroom spring roll, green bean salad, steamed jasmine rice, and black bean dressing	DF \$32
Prosciutto wrapped free range chicken with saffron potato croquettes, mixed capsicum salsa & harissa dressing	\$26
Seared veal cutlet on pesto mash with piperade vegetables, red wine jus and parmesan wafer	GF \$35
Chicken Parma topped with tomato Napoli, ham and mozzarella with side salad & chips	\$24
Beer battered fish & chips with fresh lemon, caper dill mayo and side salad	DF \$22

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Bistro Menu

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

Porterhouse 300gm 120 day grain fed beef, MSA graded for tenderness	\$39
Eye Fillet 220gm Premium pasture fed Gippsland beef, aged for 21 days	\$40
Rib Eye 350gm Grain fed Black Angus, Western districts, aged for 28 days	\$41

YOUR SIDE OPTIONS:

Crisp onion
mash potato

GF

OR

Seasoned
fat chips

DF

YOUR JUS OPTIONS:

Red wine & black
truffle butter

GF

OR

Crushed
green peppercorn

GF



SIDES TO SHARE

Seasoned fat chips with chipotle aioli	V	\$9
Garden salad dressed with citrus vinaigrette	VG/GF	\$8
Seasonal steamed vegetables with herb butter	V/GF	\$8
Watermelon, pomegranate, whipped feta and smoked almonds	V/GF	\$8
Asparagus, celery, radicchio and apple with cider dressing and pinenuts	VG/GF	\$8

INDIVIDUAL SIDE VEGETABLES OR SALAD AVAILABLE	\$4
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Dessert Menu

Lemon aspen panna cotta with pomegranate sorbet and glass cracker	✓	\$11
Choc dipped caramel & vanilla parfait with sticky caramel sauce on crunchy crumble	✓	\$11
White choc and raspberry cheese cake with homemade raspberry macaroon	✓	\$11
Classic Tiramisu served with cats tongue biscuits & Kahlua pepitte <i>(contains uncooked alcohol)</i>	✓	\$11
Pastry Chefs tasting board: a mini version of the above desserts, to share	✓	\$24

Children - 12 years old and under

MAINS \$11 PER MEAL

Cheeseburger with chips	
Fish & chips	DF
Crispy calamari & chips	DF
Pasta bolognaise	
Steak & chips	+\$2
Schnitzel & chips	
Mini Parma & chips	

DESSERTS \$3 EACH

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

DINE ON OUR SENIORS 2 OR 3 COURSE MENU FOR LUNCH AND RECEIVE A \$5 VENUE VOUCHER (TO BE USED ON THE DAY)

NOT AVAILABLE DURING PUBLIC HOLIDAYS OR WITH ANY OTHER OFFERS, DISCOUNTS, PROMOTIONS OR VOUCHERS

1 Course	\$12
2 Courses	\$16
3 Courses	\$20

ENTRÉE

YOUR CHOICE OF ONE OF THE FOLLOWING

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

MAIN

YOUR CHOICE OF ONE OF THE FOLLOWING

Yellow Thai curry with tofu and vegetables, steamed basmati rice, green bean salad and grilled roti bread	VG
Grilled 125gm steak with fried egg and seasoned chips	DF
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
Spiral pasta in roasted pumpkin cream sauce with baby spinach, toasted pepitas and salted ricotta	V



DESSERT

YOUR CHOICE OF ONE OF THE FOLLOWING

Caramel parfait with caramel sauce and shortbread	V
White choc and raspberry cheese cake with berry coulis	V
Pavlova with whipped cream and fresh fruit	V
Vanilla ice cream with chocolate or strawberry topping	V/GF

INDIVIDUAL SIDES/EXTRAS

Red wine jus	\$4
Crushed green peppercorn jus	\$4
Additional or extra sauces or condiments	\$2

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