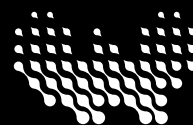


Experience is everything



WestWaters
HOTEL & ENTERTAINMENT COMPLEX



café menu

breakfast

monday — friday

6am — 11am

saturday, sunday and public holidays

7am — 12 midday

main menu

monday — friday

11am — 9.30pm

saturday, sunday and public holidays

12 midday — 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.

Breakfast

LIGHT BREAKFAST

GLUTEN FREE BREAD AVAILABLE UPON REQUEST FOR AN EXTRA \$2



Warm banana bread with whipped honey butter and snow sugar	✓	\$5
Toast with a selection of preserves and butter	✓	\$5
<ul style="list-style-type: none">• Sourdough• Wholemeal• Raisin and walnut		
Selection of cereals with your choice of milk		\$5
<ul style="list-style-type: none">• Weetbix• Cornflakes• Just right		
Fresh fruit salad of seasonal melons, kiwi fruit, red grapes and mixed nut tuille	✓	\$8
Homemade toasted muesli with thick Greek yoghurt, berry compote and grilled pineapple	✓	\$10
Seeded brioche bun with scrambled eggs, bacon, cheddar and green tomato relish		\$12
Haloumi & zucchini fritters with oak smoked salmon, herb & citrus crème fraiche		\$15

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

Breakfast

HOT

GLUTEN FREE BREAD AVAILABLE UPON REQUEST FOR AN EXTRA \$2

- Triple stacked Hotcakes or Crisp Waffles with vanilla ice cream and your choice of topping:
- Nutella fudge, toasted coconut and banana ✓ \$15
 - Peach, blueberry & maple ✓ \$15
- Eggs your way – poached, fried or scrambled on chunky toast ✓ \$8
- Poached eggs on toasted English muffins with hollandaise sauce, served as either:
- Florentine with sautéed spinach ✓ \$15
 - Benedict with shaved ham \$16
 - Tasmanian with smoked salmon \$17
- Toasted quesadilla with scrambled eggs, shredded chicken, cheese and Sriracha sour cream \$16
- Spanish style omelette of potato, chorizo and roasted red pepper with fresh herbs and grated Manchego cheese ^{GF} \$17
- Smashed avocado on toasted sourdough with fresh lime, chilli, coriander and feta cheese ✓ \$18
- Vegetarian full breakfast with eggs, hash browns, mushroom, tomato, haloumi and baked beans ✓ \$18
- WestWaters full breakfast, eggs, bacon, pork sausages, mushrooms, tomato, baked beans and hash browns \$21



LITTLE ONES—FOR CHILDREN 12 YEARS OLD AND UNDER

- Hotcakes with maple syrup ✓ \$5
- Grilled cheese toastie ✓ \$5
- Ham & cheese toastie \$5.5
- Mini bacon & scrambled egg burger \$6.5

SIDES

- Bacon \$3
- Baked Beans \$3
- Haloumi \$3
- Hash browns \$3
- Hollandaise sauce \$3
- Mushrooms \$3
- Sausages \$3
- Spinach \$3
- Tomato \$3
- Extra egg \$2
- Gluten free bread \$2
- Avocado \$5
- Smoked Salmon \$5

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Main Menu



LIGHT MEALS & SNACKS

Seasoned fat chips with garlic & herb aioli	V/DF	\$9
Spanish chorizo, crumbled feta cheese & roasted red pepper arancini with pesto mayo		\$11
Soup of the day with hot crusty roll and butter		\$11
Roasted Tandoori chicken skewers with shaved red onions & cucumber raita		\$14
Crunchy panko crumbed prawn skewers with lemon and aioli	DF	\$16
Wagyu beef meatballs in spiced tomato sugo & green olives with crusty bread		\$15
Salt & pepper calamari on wild rocket leaves with caper dill mayo & fresh lemon		\$13
Crispy chicken ribs with sesame and sweet chilli glaze	DF	\$14

Toasted panini filled with pumpkin, caramelised onions, ricotta cheese, basil pesto	V	\$13
Toasted chicken panini with grilled bacon, smashed avocado and mayo	DF	\$16
Mixed rice salad with grilled corn, turtle beans, capsicum, cucumber and tangy dressing	GF/DF/VG	\$14
Crispy fried Singapore noodle salad with cucumber, cherry tomato and tangy peanut dressing	V/DF	\$14

SALAD ADD-ONS

• Marinated chicken	DF/GF	\$5
• Crispy beef strips	DF	\$5
• Calamari	DF	\$5

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Main Menu



HOT DISHES

Fragrant Indian biryani with lamb, potato and aromatic rice, served with mint yoghurt GF \$21

Pad Thai noodles with shredded omelette, chicken, peanuts and bean shoots DF \$17

Prawn & chorizo spaghettini with white wine butter sauce, chunky tomatoes and fresh herbs \$24

Rosemary potato pizza with fior de latte, truffle and rocket V \$14

Prosciutto & mushroom pizza, with artichoke and black olives, on tomato & mozzarella \$16

Crispy beer battered fish & chips with salad, fresh lemon, and caper dill mayo DF \$19

Chicken Parma topped with tomato Napoli, shaved ham, mozzarella cheese with fat chips & salad \$21

Steak sandwich, with tomato, lettuce, caramelised onion jam & herb aioli served with fat chips and side salad DF \$24

Grilled 250gm Porterhouse steak with seasoned fat chips, tossed salad & your choice of \$27

- creamy peppercorn jus
- creamy mushroom jus

BURGERS

ALL SERVED ON A SEEDED BUN WITH LETTUCE, TOMATO, CHEESE, CHIPOTLE AIOLI AND SEASONED FAT CHIPS. GLUTEN FREE BREAD AVAILABLE UPON REQUEST FOR AN EXTRA \$2

- Veggie V \$16
- Grilled chicken \$17
- Wagyu beef burger \$21

TOPPERS & EXTRAS

- Egg sunny side up DF/GF \$2
- Mushrooms VG/DF/GF \$2
- Jalapenos VG/DF/GF \$2
- Onion rings V \$3
- Grilled bacon DF/GF \$3
- Hash Brown \$3
- Mushroom Sauce \$3
- Pepper Sauce \$3
- Double burger patty (burgers only) DF \$6

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Kids - 12 years old and under

KIDS

\$11 PER MEAL

*NOT VALID WITH ANY OTHER OFFERS,
PROMOTIONS, DISCOUNTS OR VOUCHERS*

Chicken schnitzel and chips

Mini parma with chips

Fish and chips

DF

Seniors

AVAILABLE MONDAY - WEDNESDAY, 11AM - 3PM
NOT AVAILABLE DURING PUBLIC HOLIDAYS

CONDIMENT CHARGE OF \$2 FOR ALL ADDITIONAL OR EXTRA SAUCES

1 Course **\$12**

2 Courses **\$16**

ENTRÉE

Soup of the day with hot
crusty roll and butter

MAIN

YOUR CHOICE OF ONE OF THE FOLLOWING

Chicken Parma topped with tomato
Napoli, shaved ham and mozzarella
cheese, served with chips & salad

Crispy beer battered fish
with fresh lemon, caper dill mayo,
served with chips & salad

DF

Pan fried chicken schnitzel served
with fresh lemon, chips & salad

Pad Thai noodles with
shredded omelette, chicken,
peanuts and bean shoots

DF

Mixed rice salad with grilled corn,
turtle beans, capsicum, cucumber
and tangy dressing

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