

Experience is everything



WestWaters
HOTEL & ENTERTAINMENT COMPLEX

PLATED MENU

Your choice of either 2 OR 3 courses

MINIMUM OF 30 GUESTS

AN ALTERNATE DROP IS OFFERED WITH A MAXIMUM OF 2 OPTIONS PER COURSE.

INCLUDES FRESHLY BAKED DINNER ROLLS WITH BUTTER SERVED TO THE TABLE FOR EACH GUEST.

ADD PRE DINNER CANAPÉS FOR JUST \$10 PER PERSON, FOR A SELECTION OF 3.

ENTRÉE

COLD

Salumi plate with prosciutto, capocollo, aged cheese, grilled olive bread and condiments

Pancetta wrapped scallops on beetroot puree with goat's curd, citrus oil and parsnip chips GF

Crispy skinned pork belly with radicchio and red radish, saffron aioli and pickled beetroot GF/DF

Prawn, potato & avocado stack with Sriracha yogurt, ruby grapefruit, and micro cress GF

Maple cured salmon with apple, celeriac and frisse salad, herb yoghurt dressing and crisp lavosh

Seared lamb rump on green pea puree, slow baked cherry tomatoes, sweet potato crisps and port reduction GF

HOT

Panko crumbed pork and smoked ham fritters with harissa carrot puree and kumato salsa

Pan fried haloumi cheese with compressed watermelon, apple balsamic glaze and petit greens (GF/V)

Thick bucatini pasta in rich braised Wagyu beef bolognese sauce, with truffled pecorino

Crispy fried beef in Japanese crumb with wombok salad & chilli lime mayonnaise

Slow cooked pork belly on parsnip puree with grilled black pudding, micro herb & radish salad

Pumpkin tortellini in white wine cream sauce, sage, toasted pine nuts and shaved Italian cheese V

All rates quoted are GST inclusive and are net (non-commissionable). Our Executive Chef and his team will endeavour to provide you with your menu selection, however cannot be held responsible for availability due to seasonal changes. Menus are subject to change and any changes will be advised to you in writing. Please advise our team when making your enquiry of any specific dietary requirements you or your guests may have.

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free

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MAIN

CHICKEN

Marinated chicken breast on pumpkin puree, saffron potato fondant, seasonal greens and spiced jus GF

Roasted chicken breast with gnocchi Romano, slow baked tomato and creamy white wine and mushroom sauce

Prosciutto wrapped chicken breast on slow cooked white bean stew, broccolini, tomato salsa and balsamic glaze GF

BEEF

6 hour braised beef on mustard mashed potatoes, with roasted baby carrots and rich onion jus GF

Pan fried fillet of beef with truffled potato gratin, slow baked tomato, port jus and crisp onion ring

Grilled sirloin steak on horseradish mashed potato, glazed beets, port wine jus & sweet potato decor GF

LAMB

Seared herb marinated lamb rump on potato and feta puree with buttered green beans, beetroot jus and roasted baby leeks GF

9 hour lamb scotch on smoked eggplant puree with fondant potato, wild rocket leaves and carrots crisps GF

PORK

BBQ grilled pork cutlet on creamed corn, roasted cauliflower and watercress salad, with ranch dressing GF

Slow roasted pork belly roulade on bubble & squeak smash with cider jus, apple compote and crackle crumbs GF

FISH

Baked Tasmanian salmon fillet on beetroot puree, with Tuscan kale, roasted kipfler potatoes and citrus olive oil GF

Seared Barramundi on caramelised shallots with pumpkin & potato gratin, sautéed garden peas and tomato coulis GF

VEGETARIAN

Roasted pumpkin risotto with baby spinach, goats cheese and crispy parmesan wafer V/GF

Sicilian lentil ragu with penne, broad beans, lemon & herb ricotta, crispy leeks V

Creamy baked potato gratin with blistered cherry tomato, pear and rocket salad V/GF

ADD SIDE DISHES FOR JUST \$16 PER TABLE, FOR A SELECTION OF 2

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DESSERT

COLD

Baked peanut butter and chocolate cheese cake with peanut butter soil, chocolate fudge sauce and chocolate ice cream ✓

Bourbon vanilla bean panna cotta on pecan crumble, with spiced plum compote and crisp tuille wafer ✓

Raspberry and white chocolate cheese cake with raspberry gel, white chocolate shard and raspberry sorbet ✓

Rich dark chocolate mousse tart with nutella fudge sauce, hazelnut ice cream and brandy snap ✓

Passionfruit parfait on homemade shortbread with orange, lemon balm and mango coulis ✓

WARM

Sticky date pudding with peanut brandy snap, salted caramel sauce and snickers ice cream ✓

Traditional bread & butter pudding with sultanas and vanilla bean ice cream ✓

Steamed chocolate pudding with baileys custard sauce, strawberry salad and micro herbs ✓

PLATTERS

(charged per platter)

Trio of Victorian cheeses with fruit paste, dried fruit, nuts and crackers ✓ \$80

Sliced seasonal fruit platter with melons, pineapple, kiwi, orange & strawberry ✓ VG/DF/GF \$50

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