

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



\$40 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

Salumi plate with prosciutto, capocollo, aged cheese, zucchini fritters and condiments

Pan fried Saganaki with cracked pepper, balsamic strawberries and rocket leaves V/GF

TO FOLLOW

YOUR CHOICE OF ONE OF THE FOLLOWING PER PERSON

Poached prawn & avocado salad with spicy aioli, pink grapefruit, mint and wild rocket leaves DF/GF

Wild mushrooms & smashed pea risotto with herb ricotta and sweet potato décor V/GF

Herb crumbed Veal schnitzel, with creamy slaw, roasted kipfler potatoes, tender broccolini and red wine jus

Moroccan chicken on sunflower seed pearl cous cous, with honey glazed pumpkin, tangy yoghurt, pomegranate molasses

TO FINISH

YOUR CHOICE OF ONE OF THE FOLLOWING PER PERSON

Upside down baileys cheese cake with mc vities crumb & caramel fudge V

Spiced apple & cinnamon crumble with maple roasted pecans and vanilla bean ice cream

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	\$8
Sesame Turkish bread with trio of homemade dips	V	\$11
Salumi plate with prosciutto, capocollo, aged cheese, zucchini fritters and condiments		\$13
Grilled prawns on beetroot & feta puree, chilli oil, micro herbs and crisp parsnip	GF	\$16
Soft pork tacos with shredded red cabbage, avocado, coriander and salsa fresco	DF	\$14
Salt & pepper calamari with pickled oyster mushrooms and spiced eggplant chips	DF	\$12
Pan fried Saganaki with cracked pepper, balsamic strawberries and rocket leaves	V/GF	\$13
Homemade shallow fried falafels with tahini yoghurt and warm flat bread	V	\$10

SALADS

Poached prawn & avocado salad with spicy aioli, pink grapefruit, mint and wild rocket leaves	DF/GF	\$22
Grilled lamb Kofta on traditional Greek salad with mixed olives and oregano dressing	GF	\$21
Ras al hanout marinated chicken with roasted carrots, pomegranate, faro, persian feta, pinenuts & shaved radish	GF	\$20
Pearl cous cous with roasted pumpkin, red capsicum, chickpeas, coriander, grilled lemon, smoked almonds and honey yoghurt	V	\$19

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



FROM THE PANS

Soup of the day served with a crusty bread roll	\$10
Spiced prawn, calamari & chorizo Puttanesca with orecchiette, black olives, baby capers and fresh herbs	\$32
Meat lover's gnocchi with calabrese salami, bacon, bolognese, red capsicum & fior de latte	\$26
Trofie twist with chicken, roast pumpkin and baby spinach in a pesto cream with crumbled feta	\$25
Wild mushrooms & smashed pea risotto with herb ricotta and sweet potato décor	<i>V/GF</i> \$22
Slow cooked shredded beef risotto with grilled corn, red peppers and vintage cheddar	<i>GF</i> \$25

MAINS

Sticky ginger glazed short rib of beef with warm asian mushroom salad, steamed rice noodle and taro crisp	<i>DF</i> \$35
Herb crumbed Veal schnitzel, with creamy slaw, roasted kipfler potatoes, tender broccolini and red wine jus	\$28
Citrus crusted Salmon fillet on potato and chorizo crush, with Tuscan cabbage, and vin cotto	\$34
Pan fried Barramundi on green pea puree with sweet potato, port reduction, salt & vinegar potato crisps	<i>GF</i> \$33
Moroccan chicken on sunflower seed pearl cous cous, with honey glazed pumpkin, tangy yoghurt, pomegranate molasses	\$26
Pan fried pork cutlet on feta & cauliflower puree, herb croquettes, purple carrots and red wine jus	\$29
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	<i>DF</i> \$22

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



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

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
Rocket, beetroot, faro & toasted walnut, lemon dressing	V	\$8

YOUR SIDE OPTIONS:

Crisp onion
mash potato

GF

OR

Seasoned
fat chips

DF

YOUR JUS OPTIONS:

Red wine & black
truffle butter

GF

OR

Wild mushroom

GF

INDIVIDUAL SIDE VEGETABLES OR SALAD AVAILABLE	\$4
--	-----

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



Dessert Menu

- Upside down baileys cheese cake
with mc vities crumb & caramel fudge ✓ \$11
- Warm Nutella pudding with
strawberry salad and hazelnut cream ✓ \$11
- Spiced apple & cinnamon crumble
with maple roasted pecans and
vanilla bean ice cream ✓ \$11
- Salted chocolate shortbread tart
with white choc & pistachio gelato ✓ \$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 DF +\$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

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

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

Tender chicken, leek and mushroom pie with pastry lid and steamed vegetables	
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
Wild mushrooms & smashed pea risotto with herb ricotta and sweet potato décor	GF



DESSERT

YOUR CHOICE OF ONE OF THE FOLLOWING

Warm apple & cinnamon crumble with vanilla ice cream	V
Vanilla panna cotta with berry compote and tuille wafer	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
Wild mushroom	\$4
Additional or extra sauces or condiments	\$2

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