

Experience is everything



WestWaters
HOTEL & ENTERTAINMENT COMPLEX



sports bar 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

- Sourdough
- Wholemeal
- Raisin and walnut

Selection of cereals with your choice of milk \$5

- Weetbix
- Cornflakes
- Just right

Fresh fruit salad of seasonal melons, kiwi fruit, red grapes and mixed nut tuille ✓ \$8

Coconut overnight oats with apricots, currants, maple, toasted pistachio & almonds VG \$8

Fried Egg & grilled bacon turkish pide, with cheese and bbq onions \$12

Vanilla chia pudding with fresh banana, pomegranate seeds and fruit muesli VG/GF \$13

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:
- Banoffee with crushed choc biscuit, banana & hot caramel ✓ \$14
 - Custard & berry swirl with fresh strawberries ✓ \$14
- Eggs your way – poached, fried or scrambled on chunky toast ✓ \$8
- Pizza omelette topped with salami, black olive, tomato and basil pesto GF \$15
- Eggs épinard, 2 poached eggs on toasted English muffins with smashed pumpkin, sautéed baby spinach, hollandaise sauce and shaved radish ✓ \$16
- Bbq pulled pork on toasted sourdough with mixed slaw, poached eggs, hollandaise and gherkins \$20
- Shallow fried Falafel with tahini yoghurt, poached eggs, dukkah spice and warm flat bread ✓ \$15
- Chilli scrambled eggs with spring onion and feta on wholemeal toast with shredded beets ✓ \$15
- Add crispy bacon bits \$16
- 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* \$8.5

Tomato and basil bruschetta
on toasted sourdough with
wild rocket leaves *V/DF* \$9

Soup of the day with
hot crusty roll and butter \$10

Crispy chicken taco with
shredded slaw, corn & grilled
pineapple salsa *DF* \$11

Salt & pepper calamari on
wild rocket leaves with caper
dill mayo & fresh lemon *DF* \$13

Salmon, shrimp & potato fritters
in panko crumb with herb yoghurt
& pickled red onions \$11

Brioche sliders with shredded slow
braised beef, bbq onions & rocket *DF* \$15

Toasted Panini with calabrese
salami, fior de latte, pesto
and roasted capsicum \$14

Smashed avocado and grilled
pumpkin Panini with swiss cheese
and tomato relish *V* \$13

Pasta salad with semi dried
tomatoes, green beans, feta cheese,
green olives, pesto dressing
and parmesan crisp *V* \$16

Roasted mixed root vegetable
salad, with baby spinach, creamy
hummus and smoked almonds *VG/GF* \$15

SALAD ADD-ONS

- Marinated chicken *DF/GF* \$5
- Calamari *DF* \$5

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V Vegetarian *VG* Vegan *GF* Gluten Free *DF* Dairy Free

Main Menu



HOT DISHES

Prawn & squid curry laksa with thick egg noodles, baby bok choy, bean shoot & coriander salad \$25

Traditional triple decker club sandwich with chicken, lettuce, mayo, bacon, egg & tomato, served with fat chips *DF* \$19

Smoked chicken & mixed mushroom risotto with baby spinach and red pepper salsa *GF* \$20

Grilled pumpkin pizza with taleggio, crisp sage & pinenuts on tomato & mozzarella base *V* \$13

Slow cooked beef & pork meatball pizza with fire roasted red peppers & fior de latte \$15

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

Smoked chicken & mixed mushroom
risotto with red pepper salsa

GF

Roasted mixed root vegetable salad,
with baby spinach, creamy hummus
and smoked almonds

VG/GF

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2 course option is per person and cannot be shared

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