

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

Pesto potato bombs with mozzarella and semi dried tomato puree V

Smashed pumpkin Tartine with Mexican black beans, corn, jalapeno & feta V

TO FOLLOW

YOUR CHOICE OF ONE OF THE FOLLOWING PER PERSON

Grilled haloumi salad with warm chicken, macerated Iranian figs, carrot ribbons, walnuts & rocket leaves GF

Roasted sweet potato risotto with green shallots, mixed bell pepper salsa & pinenuts GF/V

Slow cooked Lamb with crispy mac 'n cheese fritter, corn & bacon salsa, Kansas City BBQ glaze

Twice cooked pork belly on carrot puree with grilled baby leeks, roasted cauliflower and rich jus GF

TO FINISH

White chocolate panna cotta with port wine cherries & homemade honeycomb GF/V

Banana tarte tatin with sticky caramel fudge & vanilla bean ice cream 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
Soup of the day served with a crusty bread roll		\$10
Sesame Turkish bread with trio of homemade dips	V	\$11
Pan seared scallops on squid ink polenta with saffron cream, radish & herb salad	GF	\$16
Poached prawn and grilled chorizo tart with avocado cream, wild rocket & lemon olive oil		\$17
Pesto potato bombs with mozzarella and semi dried tomato puree	V	\$11
Smoked chicken, cheddar & leek arancini with citrus crème fraiche		\$11
Smashed pumpkin Tartine with Mexican black beans, corn, jalapeno & feta	V	\$12
Chicken & pork presse with apricot & pistachio, mustard fruits and baguette chips	DF	\$13

SALADS

Roasted vine tomato & burrata salad with radicchio, basil, shallots, balsamic glaze and grilled ciabatta crostini	V	\$18
Grilled haloumi with macerated Iranian figs, carrot ribbons, walnuts and rocket leaves	GF/V	\$18
Asian quinoa salad with edamame, shredded vegetables, roasted cashews and sesame ginger dressing	DF/GF/VG	\$17
Mexican taco salad of black turtle bean, grilled corn, jalapenos, olives, shredded cheddar, sour cream dressing, fresh lime and crunchy tortilla	V	\$17

SALADS ENHANCEMENTS

Avocado 1/2	\$5
Warm chicken	\$5
Lemon pepper calamari	\$6
Panko prawns (3)	\$8

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Bistro Menu



FROM THE PANS

Homemade gnocchi in vintage cheese cream sauce with bacon, roast pumpkin and crisp sage	\$22
Penne Cacciatore of free range chicken, button mushroom & capsicum in rich tomato sugo	\$23
Roasted sweet potato risotto with green shallots, mixed bell pepper salsa & pinenuts	GF/V \$22
Spiced Prawn & zucchini linguine in white wine butter sauce with fresh herbs and lemon ricotta	\$26
Risotto of Italian pork & fennel sausage with green olives and provolone cheese	GF \$24

MAINS

Slow cooked Lamb with crispy mac 'n cheese fritter, corn & bacon salsa, Kansas City BBQ glaze	\$28
Braised beef with smoked pancetta lardons & mixed mushrooms in rich red wine jus on truffle mashed potato, rainbow chard and sour dough crumb	\$31
Duck leg in red curry sauce with rice noodles, cassava crisp and pineapple, peanut & Thai basil salad	DF/GF \$33
Twice cooked pork belly on carrot puree with grilled baby leeks, roasted cauliflower and rich jus	GF \$30
Pan roasted Barramundi on creamy polenta, sautéed baby spinach, parmesan crumble, vine tomatoes and tomato coulis	\$32
Seared salmon on spiced creamed corn puree with shrimp croquettes and pickled beetroot	\$31
Chicken Parma topped with tomato Napoli, ham and mozzarella with side salad & chips	\$25
Beer battered fish & chips with fresh lemon, caper dill mayo and side salad	DF \$23

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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	\$42

SIDES TO SHARE

Seasoned fat chips with chipotle aioli	V	\$10
Garden salad dressed with citrus vinaigrette	VG/GF	\$8
Seasonal steamed vegetables with herb butter	V/GF	\$8
Baked cauliflower gratin with parmesan crumb	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
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Dessert Menu

White chocolate panna cotta with port wine cherries & homemade honeycomb	✓	\$11
Sweet potato and dark chocolate brownie with rich chocolate syrup and sweet potato puree	✓	\$11
Carrot, walnut and fig pudding, cocobella yoghurt, Canadian black sesame maple	GF/DF/VG	\$11
Banana tarte tatin with sticky caramel fudge & vanilla bean ice cream	✓	\$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 bolognese	
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

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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	\$14
2 Courses	\$18
3 Courses	\$22

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

Grilled beef sausages on creamy mash potato and green peas with caramelised onion jus	
Roasted sweet potato risotto, with green shallots and bell pepper salsa	GF/V
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



DESSERT

YOUR CHOICE OF ONE OF THE FOLLOWING

White chocolate panna cotta with fresh berries and coulis	GF/V
Carrot, walnut and fig pudding with custard sauce	
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 jus	\$4
Additional or extra sauces or condiments	\$2

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