

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

- 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

Orange panna cotta with choc cookie crumb, orange segments, strawberries & orange caramel ✓ \$11

The B.A.B.E “Bagel, Avocado, Bacon & Egg” with sriracha mayo *DF* \$12

Breaky bowl with curried chickpeas, roast cauliflower, pumpkin, avocado, haloumi, poached egg & brown rice puffs *V/GF* \$16

• Make it vegan with sautéed spinach and roasted mushrooms *VG* \$18



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:
- Blueberry, lemon mascarpone & crushed pistachio ✓ \$14
 - Pretzel, caramel, popcorn & smashed chocolate biscuits ✓ \$14
- Eggs your way – poached, fried or scrambled on chunky toast ✓ \$8
- Open burrito with grilled chorizo, smashed avocado, scrambled eggs & pico de galo *DF* \$18
- Mixed mushrooms on thick cut grain loaf with poached egg & truffle hollandaise sauce ✓ \$17
- Roasted pork belly with chipotle cheese croquettes, fried eggs & roasted apple salsa \$20
- Smoked salmon omelette with spiced cucumber salad and citrus ricotta *GF* \$18
- Eggs Derby, 2 poached eggs on smashed avo, blistered vine tomatoes, chilli feta and macadamia crumble ✓ \$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 \$22



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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✓ Vegetarian VG Vegan GF Gluten Free DF Dairy Free

Main Menu



LIGHT MEALS & SNACKS

Seasoned fat chips with
garlic & herb aioli V/DF \$10

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

Salt & pepper calamari on wild
rocket leaves with caper dill mayo
& fresh lemon DF \$14.5

Loaded potato gems with
liquid cheese, spring onions
& Kansas City sauce V \$13
• Add slow cooked beef brisket \$16

Fried potato bombs filled with bacon
& jalapeno, served with bbq aioli \$10

Grilled chicken kofta with
saffron yoghurt dressing
and warm flat bread \$14

Crisp polenta bites with
truffle pecorino and house aioli GF/V \$12

Toasted Panini with turkey,
grilled bacon, triple cream brie
& caramelized onions \$15

Roasted field mushroom Panini
with spinach, cheese
& red pepper mayo V \$13
• with chorizo \$15

Thai rice noodle salad with
spring onion, bean sprouts,
cucumber, mint, peanuts & lime GF/V \$15

Quinoa tabouleh with tomato,
wild rocket and blood orange
vinaigrette GF/VG \$16

SALAD ADD-ONS

• Avocado 1/2 \$5

• Marinated chicken \$5

• Calamari \$6

• Panko prawns (3) \$8

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Main Menu



BURGERS

ALL SERVED ON SEEDED BUN WITH ROMESCO SAUCE, AMERICAN CHEDDAR, BABY SPINACH AND SEASONED FAT CHIPS

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

BURGER BUILDERS

- WW Pickles \$1
- WW BBQ Sauce \$2
- Egg sunny side up \$2
- Fried onion strings \$2
- Mushrooms \$2
- Jalapenos \$2
- Grilled bacon \$3
- Chilli con carne \$4
- Pulled pork & coleslaw \$6
- Double burger patty \$6

HOT DISHES

- Baked chicken & broccoli macaroni in creamy cheese sauce with herb & cheddar crust \$18
- Slow cooked lamb & winter vegetable ragu with herb mash & semi dried tomato crumbs \$21

Roasted cauliflower curry with cumin sweet potatoes, jasmine rice & coconut yoghurt GF/VG \$17

Harissa prawn pizza with haloumi & zucchini on tomato and mozzarella base \$19

Moroccan chicken pizza with green olives, paprika aioli & almonds on tomato & mozzarella base \$15

Crispy beer battered fish & chips with salad, fresh lemon, and caper dill mayo DF \$20

Chicken Parma topped with tomato Napoli, shaved ham, mozzarella cheese with fat chips & salad \$22

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

TOPPERS & EXTRAS

- Egg sunny side up DF/GF \$2
- Mushrooms VG/DF/GF \$2
- Jalapenos VG/DF/GF \$2
- Grilled Bacon \$3
- Mushroom Sauce \$3
- Pepper Sauce \$3

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Kids - 12 years old and under

KIDS

\$11 PER MEAL

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

Ham & cheese toastie with chips

Mini parma with chips

Fish and chips

DF

Chicken nuggets & chips

Seniors

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

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

1 Course **\$14**

2 Courses **\$18**

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

Roasted cauliflower curry with cumin
sweet potatoes, jasmine rice &
coconut yoghurt

GF/VG

Quinoa tabouleh with tomato, wild
rocket and blood orange vinaigrette

GF/VG

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