

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

Crispy calamari with sesame wakame, vegetable décor, tangy hot & sour dressing *DF*

Panko chicken sliders with jalapeno mayo, American cheddar and house pickles

TO FOLLOW

YOUR CHOICE OF ONE OF THE FOLLOWING PER PERSON

Moroccan Chicken & vegetable tagine with toasted almonds, prunes, pumpkin cous cous & honey yoghurt

Cracked wheat and orange salad with Medjoul dates, avocado, chickpeas, pecan & mint with citrus dressing *DF/VG*

Cavatelli pasta with osso bucco ragu with fresh herbs, roasted cauliflower & hazelnut crumble

Double smoked bacon & caramelised onion risotto with marinated feta & crispy leeks *GF*

TO FINISH

Peanut butter & chocolate tart with ganach, crunchy brittle & caramel fudge *V*

Coconut crème brulee, coconut meringue peaks, mango salad & passion fruit sorbet *V/GF*

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	✓	\$9
Soup of the day served with a crusty bread roll		\$11
Sesame Turkish bread with trio of homemade dips	✓	\$11
Freekeh & corn stuffed tomatoes on saffron aioli with marinated feta and crisp basil	✓	\$13
Crispy calamari with sesame wakame, vegetable décor, tangy hot & sour dressing	DF	\$14
Tandoori prawns with coriander chutney, grilled naan and bell pepper salad	DF	\$18
Panko chicken sliders with jalapeno mayo, American cheddar and house pickles		\$14
Twice cooked lamb belly on orange & carrot puree with dried olives and baby capers	GF	\$15
Bruschetta of smashed avocado, grilled local asparagus, ricotta, mint & aged balsamic	✓	\$14

SALADS

Cracked wheat and orange with Medjoul dates, chickpeas, pecan & mint with citrus dressing	DF/VG	\$17
Roast pumpkin & freekeh with grilled asparagus, heirloom tomatoes, avocado oil & parsnip crisp	DF/VG	\$18
Moroccan green lentils with roast sweet potato, currants, pistachio, pomegranate & harrisa dressing	GF/DF/VG	\$18
Tandoori cauliflower with red rice, cashews and golden raisins, topped with apple & cardamom yoghurt	✓	\$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

Prawn & pancetta spaghetti in tomato passata with chilli primosale pecorino	\$30
Double smoked bacon & caramelised onion risotto with marinated feta & crispy leeks	GF \$26
Saffron risotto with roasted lobster, tomato, garden peas & toasted garlic ciabatta	\$38
Cavatelli osso bucco ragu with fresh herbs, roasted cauliflower & hazelnut crumble	\$28
Smoked chicken Fusili in cheesy cream sauce with semi dried tomato and red pepper tapenade	\$26

MAINS

Pan seared Kangaroo loin with sweet potato croquettes, sugar snap pods, congo crisps, beetroot gel & red current jus	\$31
Moroccan Chicken & vegetable tagine with toasted almonds, prunes, pumpkin cous cous & honey yoghurt	\$27
12 hour braised beef on roasted kipfler potatoes, wild mushroom cream, baby spinach & mushroom duxelle and carrot deco	GF \$30
Roasted pork belly stuffed with chilli & fennel sausage on caramelised shallot puree, Dutch carrots and silky potato fondant with pistachio dust	GF/DF \$29
Pan fried Salmon on truffle smashed chats, asparagus & mushroom fricassee, Pernod butter sauce with roasted cherry tomatoes	\$35
Roasted humpty doo barramundi on smoked eggplant baba, with preserved lemon salsa, herb oil & potato crisps	GF/DF \$34
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
Dukkha spiced confit carrots with toasted almonds and fennel seeds	DF	\$8
Seasonal steamed vegetables with herb butter	V/GF	\$8

YOUR SIDE OPTIONS:

Crisp onion
mash potato

GF

OR

Seasoned
fat chips

DF

YOUR JUS OPTIONS:

Red wine & black
truffle butter

GF

OR

Crushed green
peppercorn

GF

INDIVIDUAL SIDE VEGETABLES OR SALAD AVAILABLE	\$4
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Dessert Menu

Peanut butter & chocolate tart with ganach, crunchy brittle & caramel fudge	V	\$11
Choux slider trio; salted caramel custard, chocolate mousse & raspberry cheesecake	V	\$11
Coconut crème brulee, coconut meringue peaks, mango salad & passion fruit sorbet	V/GF	\$11
Chocolate Pavlova with chocolate diplomat, white peach and roasted pistachio	V/GF	\$11

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

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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 or crisp toasted garlic panini V

MAIN

YOUR CHOICE OF ONE OF THE FOLLOWING

Bacon & caramelised onion risotto with shaved parmesan cheese GF

Mexican red bean & bell pepper stew with saffron rice, sour cream & toasted tortilla 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

Choux bun with salted caramel custard and chocolate shaving V

Coconut crème brulee with almond biscotti V

Chocolate 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

Crushed green peppercorn \$4

Additional or extra sauces or condiments \$2

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