

Experience is everything



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



Warm banana bread with whipped honey butter and snow sugar	✓	\$5
Toast with a selection of preserves and butter	✓	\$5
<ul style="list-style-type: none">• Sourdough• Wholemeal• Raisin and walnut		
Selection of cereals with your choice of milk	✓	\$5
<ul style="list-style-type: none">• Weetbix• Cornflakes• Just right		
Fresh fruit salad of seasonal melons, kiwi fruit, red grapes and mixed nut tuille	✓	\$8
Triple berry panna cotta with cocobella, smashed hazelnuts, L.S.A & Chia sprinkle	GF/V	\$10
New York ham & scram Bagel, shaved leg ham with free range scrambled eggs	DF	\$9
Quinoa salad with avocado, spinach, heirloom tomato, poached egg, Greek yoghurt & sumac	GF/V	\$11

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 \$3

Triple stacked Hotcakes or Crisp Waffles with vanilla ice cream and your choice of topping:	
• Lemon meringue; curd, meringue plank, berry syrup and berry ricotta	✓ \$14
• Wagon wheel; chocolate sauce, jam, marshmallow & biscuit crumb	✓ \$14
Eggs your way – poached, fried or scrambled on chunky toast	✓ \$8
Haloumi & broccolini with poached eggs and tomato salsa on toasted Panini	✓ \$18
Bean & sausage skillet with fried eggs, marinated feta, polenta and grilled flat bread	\$20
Potato Rosti with grilled haloumi, sautéed baby spinach, poached eggs & beetroot relish	GF/V \$18
Smashed pumpkin on grilled sourdough with baby spinach, poached eggs and pesto hollandaise	✓ \$16
Breaky Parma, grilled chicken breast, ham, cheese, tomato & sunny side up egg	GF \$18
Vegetarian full breakfast with eggs, hash browns, mushroom, tomato, haloumi and baked beans	✓ \$19
WestWaters full breakfast, eggs, bacon, pork sausages, mushrooms, tomato, baked beans and hash browns	\$23



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	\$4
Baked Beans	\$4
Haloumi	\$4
Hash browns	\$4
Hollandaise sauce	\$4
Mushrooms	\$4
Sausages	\$4
Spinach	\$4
Tomato	\$4
Extra egg	\$2
Gluten free bread	\$3
Avocado	\$5

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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
Pulled chicken & Mexican black bean nachos with tomato salsa and avocado cream	GF	\$16
Sweet potato fries with rosemary sea salt & bbq aioli	GF/DF/V	\$12
Korean chicken ribs with kimchi, green onion & toasted sesame	DF	\$16
Cauliflower, broccoli & capsicum pakora with green chilli & coriander sambal	GF/DF/VG	\$10
Roast chicken and grilled corn Panini with whole egg mayo & wild rocket leaves	DF	\$14

Homemade spiced Pastrami Reuben sandwich with Swiss cheese, gherkins and Sauerkraut		\$16
Roast cauliflower & almond salad with mixed grains & quinoa, shaved red onion, currants, baby spinach and herb yoghurt	V	\$15
Maple glazed pumpkin salad with French lentils, chickpea and grilled haloumi with tahini hommus	GF/V	\$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 HOUSE AIOLI, GHERKINS, AMERICAN MUSTARD & CHEDDAR AND SEASONED FAT CHIPS

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

BURGER BUILDERS

- WW BBQ Sauce \$2
- Egg sunny side up \$2
- Mushrooms \$2
- Jalapenos \$2
- Grilled bacon \$4
- Chilli con carne \$4
- BBQ Pulled pork \$6
- Double burger patty \$6

HOT DISHES

- Linguine with Italian pork & fennel sausage, roast pumpkin, feta & wild rocket leaves \$18
- Sweet potato, feta & caramelised onion frittata with tomato chutney, dressed greens & crostini V \$16
- Thai red chicken curry, steamed rice, baby corn, cucumber & coriander salad with grilled roti DF \$20

Mixed mushroom bianco pizza with white truffle oil, buffalo mozzarella & rocket leaves V \$19

Chorizo & manchego cheese pizza on a tomato base with green olives & red peppers \$18

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 \$4

Mushroom Sauce \$3

Pepper Sauce \$3

Swap Fat Chips for Sweet Potato Fries \$4

Side garden salad with house dressing \$7

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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

Sweet potato, feta & caramelised
onion frittata with tomato chutney,
dressed greens & crostini

V

Maple glazed pumpkin salad with
French lentils, chickpea and grilled
haloumi with tahini hommus

GF/V

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