RESTAURANT, CAFE & BAR

APPETIZERS

Cheese & Herb Garlic Bread (V) Garlic & Fresh herb butter

Seafood Chowder (A) Garlic Bread

Homemade Tomato & Basil Bruschetta (V,VGO,GFO,LF)

Charred sourdough with olive tapenade, an aged balsamic glaze & aioli

TAPAS (SHARED PLATTER)

Buttermilk Spiced Buffalo Chicken Wings Ranch & Hot Sauce

Pan seared Scallops, Prawns, & Chorizo (LF) Scallops in fresh lemon herb butter, cauliflower, & fennel puree & soft herb salad

Arancini, Sundried Tomato, Pumpkin, Thyme, Spinach & Feta (V,A)

Truffle Blue Cheese, roquet basil pesto, balsamic glaze & mixed toasted seeds

Salt & Pepper Calamari (LF,GFO)

Crispy cajun spiced squid, chilli lime aioli, fresh garden salad & lemon olive oil dressing

Dumpling Platter (LF)

A selection of fried pork, beef, steamed chicken & mushroom & steamed prawn dumplings with sweet chilli & ponzu sauce

LIGHT MEALS

Panko Crumbed Halloumi Salad (V,GFO,DFO) Fried Haloumi, cherry tomatoes, roasted pumpkin, quinoa, pine nuts & mixed seeds Add Chicken or S&P Calamari +10

Calamari & Chips (LF,GFO) Steak fries & garden salad

Beer Battered Fish & Chips (LF) Steak fries & garden salad

Buttermilk Chicken Wings Steak fries & garden salad, ranch dressing & buffalo sauce

Chicken Schnitzel Steak fries, gravy & salad

Chicken Parmigiana Ham, pomodoro sauce & mozzarella cheese

BURGERS

(G) GLUTEN FREE

Angus Beef Burger Bacon, cheddar, tomato, salad, aioli, bbq & chilli jam & steak fries

Grilled Haloumi Veggie Burger (V) Veggie Patty, grilled haloumi, caramelised onion, tomato, lettuce, relish & steak fries

Buttermilk Chicken Burger Southern fried chicken breast, bacon, cheddar, coleslaw, chipotle aioli & steak fries

(GF)GLUTEN-FREE AVAILABLE

(LF)LACTOSE FREE

(V)VEGETARIAN

SHOULD YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES, PLEASE INFORM YOUR WAITER TO AVOID ANY RISK OF CROSS-CONTAMINATION.PLEASE NOTE: CREDIT CARD PAYMENTS INCURR A SURCHARGE OF 1.5% & 3% ON AMEX FROM MONDAY-SUNDAY. A 15% SURCHARGE APPLIES ON ALL VICTORIAN PUBLIC HOLIDAYS.

PIZZAS

18	Margherita Tomato, basil, mixed herbs, & mozzarella cheese	29
19	Hawaiian (V) Sliced ham, pineapple & mozzarella cheese	30
17	Lamb Souvlaki Grilled & slow roast marinated lamb, jalapenos, olives, feta, red onion spinach, mozzarella, tzatziki sauce	32
	Aussie BBQ Chicken Marinated chicken, red peppers, red onion, chilli flakes, & mozzarella cheese	32
25	Pepperoni Napoli sauce, salami, spanish onion, mushroom & mozzarella cheese	32
29	GLUTEN-FREE BASES AVAILABLE ON REQUEST +4	
25	PASTA & RISOTTOS	
	Penne Arrabbiata Pesto, feta, capsicum, spinach, parmesan and olives	35
25	Vegetarian Risotto Pumpkin, goat cheese, edamame bean, mushroom & spinach	35
34	Chicken, mushroom & spinach Risotto	38
	Seafood Risotto in lobster bisque Mussels, squid, prawns, scallops, spinach, tarragon, garlic & chilli	44
	Seafood Linguine in white wine cream Sauce Mussels, squid, prawns, scallops, spinach, tarragon, garlic & chilli	44
26	-	44
26 33	Mussels, squid, prawns, scallops, spinach, tarragon, garlic & chilli	44 40
	Mussels, squid, prawns, scallops, spinach, tarragon, garlic & chilli MAINS Roast Lamb Souvlaki Gravy, salsa verde, garlic mash., tzatziki sauce, pita bread & Greek	
	Mussels, squid, prawns, scallops, spinach, tarragon, garlic & chilli MAINS Roast Lamb Souvlaki Gravy, salsa verde, garlic mash,, tzatziki sauce, pita bread & Greek Salad	40
33	Mussels, squid, prawns, scallops, spinach, tarragon, garlic & chilli MAINS Roast Lamb Souvlaki Gravy, salsa verde, garlic mash., tzatziki sauce, pita bread & Greek Salad Pan seared Tasmanian Salmon Garlic mash, steam green vegetables, cherry, capers lemon butter,	40
33 33 28 29	Mussels, squid, prawns, scallops, spinach, tarragon, garlic & chilli MAINS Roast Lamb Souvlaki Gravy, salsa verde, garlic mash,, tzatziki sauce, pita bread & Greek Salad Pan seared Tasmanian Salmon Garlic mash, steam green vegetables, cherry, capers lemon butter, chilli aioli Char grilled braised local Lamb Shank (GF) Braised in red wine, vegetables, demi-glace with garlic mash and green beans Sizzling BBQ Pork ribs with butter milk crispy chicken wings & hot sauce	40 44
33 33 28	Mussels, squid, prawns, scallops, spinach, tarragon, garlic & chilli MAINS Roast Lamb Souvlaki Gravy, salsa verde, garlic mash,, tzatziki sauce, pita bread & Greek Salad Pan seared Tasmanian Salmon Garlic mash, steam green vegetables, cherry, capers lemon butter, chilli aioli Char grilled braised local Lamb Shank (GF) Braised in red wine, vegetables, demi-glace with garlic mash and green beans Sizzling BBQ Pork ribs with butter milk crispy	40 44 40
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WATERMARK @ Silverwater Resort RESTAURANT, CAFE & BAR

SIDES

Garden Salad (V,VGO,GF,LF)

Garlic Mash Potato (GF,V)

Broccolini, Chilli Garlic & Hollandaise (GF,V)

Chilli Green Beans, Almonds (V,VGO,GF,LFO)

Steak Fries (VG,GFO,LF)

Potato wedges, Sweet Chilli & Sour Cream (VG,GFO,LFO)

DESSERTS

12	Pavlova Tiramisu 17	
	Raspberry sorbet & chocolate chard fresh cream	
15		
	Churros with Fudge Sauce 17	
15	Dusted with cinnamon sugar served with vanilla ice cream & berry compote	
15	Sticky Date Pudding 17	
15	Salted caramel mocha sauce, rum & raisin ice cream, & chocolate chard	
15	Trio of Ice Cream (GF,LFO) 17	
	Rasherry sorbet yanilla & rum & raisin	

15

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