

WATERVIEW DINING ROOM

SELECTED MENU

STARTERS

GARLIC BREAD (V)

Toasted sourdough, garlic butter garnished with parsley.

CAJUN PRAWNS

Cajun spiced dusted prawns, lightly fried on a bed of radicchio. Served with chilli aioli and lime cheek.

SALT & PEPPER CALAMARI

Tossed in chilli & shallots, served with garlic aioli.

PORK BELLY & SCALLOPS (GF)

Served on cauliflower puree, finished with mixed fruit chutney.

M G

5 6

20 24

14 17

18 22

MAINS

ROASTED DUCK RAVIOLI

Blistered cherry tomatoes, pine nuts in a burnt butter & sage sauce. Topped with shaved parmesan.

VEGETARIAN LASAGNE (V)

Layers of eggplant, zucchini, mushroom & roasted capsicum, finished with bechamel sauce & mozzarella cheese. Served with a rocket & parmesan salad.

LINGUINE GAMBERETTI

King prawns, bacon, cherry tomatoes in white wine & olive oil. Finished with fresh chilli & garlic.

FISH & CHIPS

Battered barramundi fillets, served with with a side of fries, salad & tartare sauce.

CHICKEN SCHNITZEL

Tendersied & crumbed chicken breast served with either **Mash & Veg** OR **chips & salad**. Selections of sauce are Gravy, Mushroom, Dianne, Pepper or Red Wine Jus (GF)

M G

25 30

19 23

24 30

18 22

19 23

FROM THE GRILL

GRILLED VEGETABLE STACK (VG, GF)

Char grilled eggplant, zucchini, sweet potato, capsicum, portobello mushroom, vine cherry tomato & rocket. Drizzled with salsa verde & eggplant puree.

MACADAMIA CRUSTED BARRAMUNDI

Fillet served crispy skin, with crushed macadamia, roasted baby beetroot, kale & lemon vinaigrette.

SIRLOIN FILLET

300g Sirloin Riverina grass fed MSA, cooked to your liking. Served with a side of fries. Your choice of sauce.

CHICKEN SKEWERS

Chicken breast marinated in lemon, pepper & olive oil with onion & red peppers. Served with a side of fries, Mediterranean salad & chilli mayonaise.

DOUBLE WAGYU PREMIUM DELUXE BURGER

Double wagyu patty, served with American & Swiss style cheese and maple glazed bacon. On a seeded brioche bun, served with a side of fries.

(GF bread available on request \$1)

M G

19 23

26 31

30 36

23 27

22 25

M - MEMBERS G - GUESTS (V) - VEGETARIAN (VG) - VEGAN (GF) - GLUTEN FREE

Prices include 10% GST. Please ask our friendly staff about gluten free options (indicated by gf in our menu).

Food may contain traces of nuts. Please advise staff if you suffer any food allergies or require any special dietary needs.

WATERVIEW DINING ROOM

SELECTED MENU

SIDES

BASKET OF CHIPS (GF)

M G

7 9

CREAMY MASH POTATO (GF)

5 6

SEASONAL VEGETABLES (GF)

7 9

CHILDREN

12 YEARS &
UNDER ONLY

All childrens meals include a juice popper and a scoop of ice cream with topping for dessert.

CHICKEN NUGGETS

Served with chips & salad.

12

CHEESE BURGER

Served with chips & tomato sauce.

12

BEVERAGES

WHITE WINE



Tempus Two Silver Series Sauvignon Blanc | South Eastern Australia, NSW

Grant Burge Benchmark Pinot Grigio | Barossa Valley, SA

Little Pebbles Sauvignon Blanc | Marlborough, NZ

Rothbury Estate Chardonnay | Red Cliff, VIC

Coppabella Chardonnay | Tumbarumba. NSW

				
	M	G	M	G
Tempus Two Silver Series Sauvignon Blanc	6.5	7.9	27.0	32.0
Grant Burge Benchmark Pinot Grigio	7.7	9.5	35.5	43.5
Little Pebbles Sauvignon Blanc	7.4	8.8	33.0	39.5
Rothbury Estate Chardonnay	5.6	6.7	21.0	25.0
Coppabella Chardonnay	8.5	10.0	35.0	42.0

ROSE

McGuigan Single Batch Project Dry Rose | Barossa Valley, South Australia

				
	M	G	M	G
McGuigan Single Batch Project Dry Rose	6.3	8.0	25.0	30.0

TAP BEER

Furphy Refreshing Ale

James Squire 150 Lashes

Young Henrys Newtowner

Hahn Super Dry Schooner

Tooheys New Schooner

Tooheys Old Schooner

XXXX Gold Schooner

Hahn Premium Light Schooner

	M	G
Furphy Refreshing Ale	6.5	7.8
James Squire 150 Lashes	7.7	9.2
Young Henrys Newtowner	6.5	7.8
Hahn Super Dry Schooner	6.5	7.8
Tooheys New Schooner	5.8	6.7
Tooheys Old Schooner	5.8	7.0
XXXX Gold Schooner	5.4	6.5
Hahn Premium Light Schooner	5.0	6.0

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PREMIUM SPIRITS

	M	G
Johnnie Walker Blue Label	25.0	30.0
Chivas Regal 12yr Old	7.8	9.6
Grey Goose Vodka	9.7	12.0
Belvedere Vodka	8.3	10.5
Bookers Bourbon	10.2	12.8
Knob Creek Bourbon	9.5	11.5
Hendricks Gin	9.7	12.0

RED WINE

				
	M	G	M	G
Radio Boka Tempranillo Valencia, Spain	7.0	9.0	33.0	39.0
La Bossa, Merlot South Eastern Australia, NSW	5.8	7.0	26.0	31.0
Rothbury Estate Cabernet Merlot Red Cliff, VIC	5.6	6.8	21.0	25.0
Geoff Merrill Shiraz McLaren Vale, SA	6.6	8.0	27.5	33.0
Raven Park Cabernet Sauvignon Grampians Region, Victoria	6.3	7.4	25.0	32.0

SPARKLING WINE

				
	M	G	M	G
Emeri Pink Moscato 200ml	8.9	10.7		
Pink Piccolo 200ml	8.9	10.7		
Yellow Piccolo 200ml	8.9	10.7		
Bays of Stones Sparkling Brut, Barossa Valley, SA	5.6	6.8	18.0	21.5

BOTTLED BEER

	M	G
Hahn Ultra Crisp (GF)	6.0	8.0
James Boag's Premium	7.5	9.0
James Squire Mid River	5.8	7.0
Corona	7.9	9.5
James Squire Hop Thief	7.7	9.2
James Squire Golden Ale	7.7	9.2
James Squire Pilsner	7.7	9.2

RTD/CIDERS

	M	G
5 Seeds Crisp Apple	7.8	9.4
Canadian Club and Dry	10.0	12.0
Jim Beam & Coke	10.0	12.0