

# WATERVIEW DINING ROOM

## SELECTED MENU

### STARTERS

#### GARLIC BREAD (V)

Toasted sourdough, garlic butter garnished with parsley.

(GF bread available on request \$1)

#### CAJUN PRAWNS (GF)

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

#### SALT & PEPPER CALAMARI (GF)

Tossed in chilli & shallots, served with garlic aioli.

#### ZUCCHINI & CORN FRITTER (V)

Panko crumbed, served with rocket, shaved parmesan & chilli jam.

### 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 a side of fries, salad & tartare sauce.

#### CHICKEN SCHNITZEL

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

### SIDES

#### BASKET OF CHIPS (GF)

#### CREAMY MASH POTATO (GF)

#### SEASONAL VEGETABLES (GF)

M G

5 6

20 24

14 17

12 14

M G

25 30

19 23

24 30

18 22

19 23

M G

7 9

5 6

7 9

### FROM THE GRILL

#### WILD MUSHROOM RISOTTO (VG, V)

Sautéed mixed mushrooms with aborio rice cooked in mushroom broth, Topped with fried garlic & truffle oil.

#### MACADAMIA CRUSTED BARRAMUNDI

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

(GF without Macadamia)

#### SIRLOIN FILLET (GF)

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

#### CHICKEN SKEWERS (GF)

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

#### 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)

### 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.

#### CHEESE BURGER

Served with chips & tomato sauce.

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.

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## SELECTED MENU

### BEVERAGES



#### WHITE WINE

				
	M	G	M	G
Tempus Two Silver Series Sauvignon Blanc   South Eastern Australia, NSW	6.5	7.9	27.0	32.0
Grant Burge Benchmark Pinot Grigio Barossa Valley, SA	7.7	9.5	35.5	43.5
Little Pebbles Sauvignon Blanc Marlborough, NZ	7.4	8.8	33.0	39.5
Rothbury Estate Chardonnay Red Cliff, VIC	5.6	6.7	21.0	25.0
Coppabella Chardonnay Tumbarumba. NSW	8.5	10.0	35.0	42.0



#### ROSE

				
	M	G	M	G
McGuigan Single Batch Project Dry Rose   Barossa Valley, South Australia	6.3	8.0	25.0	30.0

#### 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

#### TAP BEER

	M	G
Heineken	7.7	9.2
Furphy Refreshing Ale	6.5	7.8
James Squire Shackles	7.5	9
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

#### 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

#### BOTTLED BEER

	M	G
Hahn Ultra Crisp (GF)	6.0	8.0
Guinness	7.4	8.9
James Boag's Light	5.3	6.4
Corona	7.9	9.5
Heineken Zero	5.0	6.0
Tooheys Extra Dry	6.6	7.9

#### 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