



# WATERSTONE GRILL

CASUAL DINING

## STARTERS

	M	V
<b>GARLIC BREAD (V)</b> Oven-baked 7 inch split loaf with garlic & herb butter	9.5	12.5
<b>CHEESY GARLIC BREAD (V)</b> Oven-baked 7 inch split loaf with garlic & herb butter, topped with melted mozzarella	11.5	14.5
<b>VEGETABLE SPRING ROLLS (V)</b> Vegetable spring rolls (3) with sweet chilli sauce	11.0	14.0
<b>PRAWN TWISTERS (I)</b> Crispy prawn twisters (4) with lemon & tartare sauce	16.0	19.0
<b>PERI-PERI CHICKEN SKEWERS (GF)</b> Char-grilled peri-peri chicken thigh skewers (2) with a tomato & cucumber salad with a mint yoghurt dipping sauce	18.0	21.0
<b>SPINACH &amp; RICOTTA RAVIOLI (V)</b> Napoli sauce topped with shaved parmesan	21.0	24.0
<b>SALT &amp; PEPPER SQUID (I)</b> Crumbed salt & pepper squid with lemon & aioli	22.0	25.0
<b>GARLIC PRAWNS (I)</b> Sautéed in garlic & white wine butter with toasted bread	22.0	25.0
<b>SYDNEY ROCK OYSTERS (GF, A)</b>	½ dozen	dozen
<b>NATURAL</b> Sydney rock oysters with lemon	v28.0 m31.0	v45.0 m48.0
<b>KILPATRICK</b> Sydney rock oysters, topped with bacon & worcestershire sauce, baked until golden	v29.0 m32.0	v47.0 m50.0

## BURGERS

ALL BURGERS ARE SERVED WITH CHIPS

	M	V
<b>CHICKEN BURGER</b> Herb marinated, grilled chicken breast or crumbed schnitzel with lettuce, tomato, smashed avocado & herb mayonnaise	22.0	25.0
<b>HALLOUMI BURGER (V)</b> Grilled halloumi with roasted capsicum, spanish onions, lettuce & tomato relish	22.0	25.0
<b>CLASSIC BEEF BURGER</b> Char-grilled wagyu beef patty with swiss cheese, lettuce, tomato, onion, pickles & burger sauce	23.0	26.0

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## FROM THE GRILL

### STEAKS

**INCLUDES YOUR CHOICE OF 2 SIDES & 1 SAUCE**  
For dinner service - Please allow 40 mins for well-done steaks

	M	V
<b>STRIPLOIN 200G (GF)</b> Grain fed striploin, char-grilled	<b>28.0</b>	<b>31.0</b>
<b>BONE-IN PORK CUTLETS 300G (GF)</b> Bone-in pork cutlets, char-grilled	<b>32.0</b>	<b>35.0</b>
<b>SCOTCH FILLET 300G (GF)</b> Grain fed scotch fillet, char-grilled	<b>42.0</b>	<b>45.0</b>
<b>BONE-IN RIB EYE 400G (GF)</b> Grain fed bone-in rib eye, char-grilled (best served medium-rare)	<b>45.0</b>	<b>48.0</b>

**SIDES** Chips | Mashed potato | Steamed vegetables | Fresh garden salad  
**SAUCES** Gravy | Mushroom | Pepper | Diane | Red Wine Jus

### SIGNATURE RANGE - IDEAL FOR SHARING

**SERVED WITH ROSEMARY SALT CHIPS & GARLIC & HERB BUTTER**  
For dinner service - Please allow 40 mins for well-done steaks

	M	V
<b>GRAIN FED T-BONE 600G (GF)</b>	<b>52.0</b>	<b>55.0</b>
<b>T-BONE 600G 30-DAY DRY-AGED (GF)</b>	<b>MARKET PRICE</b>	
<b>BONE-IN RIB EYE 600G 30-DAY DRY-AGED (GF)</b>	<b>MARKET PRICE</b>	

## SIDES TO SHARE

**SMALL**  
m5.0 v8.0

**LARGE**  
m10.0 v13.0

- CREAMY MASHED POTATO (GF)**
- CHIPS (GF)**
- STEAMED VEGETABLES (GF)**
- DUCK FAT POTATOES (GF)** With rosemary salt
- SAUTÉED BROCCOLINI (GF)** With garlic & olive oil
- SWEET POTATO WEDGES (GF) +\$2**
- TRUFFLE & PARMESAN CHIPS (GF) +\$3**

## CLUB CLASSICS

	M	V
<b>STEAK SANDWICH</b> Grilled steak with lettuce, swiss cheese, tomato, caramelised onion & BBQ sauce on toasted turkish bread with chips	<b>26.0</b>	<b>29.0</b>

<b>CHICKEN SCHNITZEL</b> Crumbed chicken breast with your choice of two sides & gravy	<b>23.0</b>	<b>26.0</b>
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### SCHNITZEL TOPPERS +\$5.0

**PARMIGIANA** Napoli sauce, ham & melted mozzarella  
**HUNTER** Sautéed bacon, mushroom & melted mozzarella  
**HAWAIIAN** Maple bacon, pineapple & melted mozzarella

<b>GRILLED CHICKEN BREAST (GF)</b> Herb marinated chicken breast with your choice of two sides & gravy	<b>30.0</b>	<b>33.0</b>
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<b>BEER BATTERED FISH (I)</b> Crispy beer battered fish fillets with chips, fresh garden salad, tartare sauce & lemon	<b>27.0</b>	<b>30.0</b>
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<b>SALT &amp; PEPPER SQUID (I)</b> Crumbed salt & pepper squid with leafy greens, lemon & aioli	<b>32.0</b>	<b>35.0</b>
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<b>CRUMBED LAMB CUTLETS</b> Crumbed lamb cutlets (3) with mint yoghurt & your choice of two sides	<b>38.0</b>	<b>41.0</b>
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<b>BBQ GLAZED PORK RIBS 600G (GF)</b> Slow cooked pork ribs with fresh garden salad & chips	<b>38.0</b>	<b>41.0</b>
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<b>SLOW-COOKED BEEF SHORT RIBS (GF)</b> Tender beef short ribs with mashed potato, honey buttered carrots, broccolini & rich pan jus	<b>38.0</b>	<b>41.0</b>
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**SIDES** Chips | Mashed potato | Steamed vegetables | Fresh garden salad  
**GRAVY** Gravy | Mushroom | Pepper | Diane

## SAUCES

<b>GRAVY (GF)</b> Gravy   Mushroom   Pepper   Diane   Red Wine Jus	<b>4.0</b>
<b>SAUCE</b> Aioli   Tartare   Ranch   Sweet Chilli   BBQ   Sour Cream	<b>3.0</b>

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## PASTA

	M	V
<b>BOSCAIOLA FETTUCCINE</b> Bacon & mushroom in a creamy parmesan sauce	26.0	29.0
<b>WILD MUSHROOM PAPPARDELLE (V)</b> Sautéed mixed mushrooms with garlic, thyme & parmesan	27.0	30.0
<b>SHORT RIB RAGÙ PAPPARDELLE</b> Slow cooked beef in a rich tomato ragù	28.0	31.0
<b>PRAWN &amp; CRAB LINGUINE (M)</b> Sautéed with garlic, chilli, cherry tomatoes, white wine & olive oil	36.0	39.0
<b>MARINARA LINGUINE (M)</b> Mixed seafood in a rich tomato & white wine sauce	36.0	39.0

**ADD CHICKEN \$6.0**

## SALADS

	M	V
<b>CLASSIC CAESAR SALAD</b> Cos lettuce, crispy bacon, boiled egg, croutons & parmesan tossed in caesar dressing <b>Add grilled chicken \$6.0</b>	24.0	27.0
<b>GRILLED HALLOUMI SALAD (V) (GF)</b> Grilled haloumi, mixed leaves, cherry tomatoes, spanish onions & cucumber tossed in italian dressing <b>Add grilled chicken \$6.0</b>	26.0	29.0
<b>CHICKEN &amp; BACON RANCH SALAD (GF)</b> Herb marinated chicken breast & crispy bacon with mixed leaves, tomato, spanish onion & cucumber tossed in ranch dressing	28.0	31.0
<b>ASIAN BEEF SALAD (GF)</b> Grilled beef with rice vermicelli, asian herbs & cherry tomatoes tossed in an asian style dressing	28.0	31.0

## FROM THE SEA

	M	V
<b>CREAMY PRAWNS (GF, I)</b> Tender prawns in a rich garlic cream sauce & jasmine rice	33.0	36.0
<b>SALMON FILLET (GF, A)</b> Pan-fried with horseradish & dill sauce & your choice of two sides	36.0	39.0
<b>BARRAMUNDI FILLET (GF, A)</b> Pan-fried with caper & brown butter with your choice of two sides	36.0	39.0
<b>½ LOBSTER MORNAY (I)</b> Baked in classic mornay sauce with your choice of two sides	39.0	42.0
<b>GRILLED TIGER PRAWNS (GF, I)</b> Butterflied char-grilled U8 tiger prawns (4) with radish salad & garlic lemon butter sauce	42.0	45.0

**SIDES** Chips | Mashed potato | Steamed vegetables | Fresh garden salad

## FOR THE KIDS

**ALL KIDS MEALS INCLUDE A SINGLE SCOOP OF ICE-CREAM  
12 YEARS & UNDER ONLY**

	M	V
<b>CHICKEN NUGGETS &amp; CHIPS</b> Crispy chicken nuggets (6) with chips & tomato sauce	14.0	17.0
<b>FISH &amp; CHIPS (I)</b> Fish cocktails (5) with chips & tartare sauce	14.0	17.0
<b>CHEESEBURGER &amp; CHIPS</b> Beef patty with cheese on a soft bun with chips	14.0	17.0
<b>GRILLED CHICKEN (GF)</b> With seasonal steamed vegetables	14.0	17.0
<b>POMODORO FETTUCCINE (V)</b> Classic tomato sauce, fresh basil & parmesan	14.0	17.0

## FEAST ON OUR DELICIOUS SHARING PLATTERS

	M	V
<b>MEAT FEAST</b> 300g scotch fillet, ½ rack BBQ pork ribs, grilled lamb cutlets (2), chips & fresh garden salad with gravy	88.0	91.0
<b>SURF &amp; TURF BOARD (I)</b> 200g striploin, prawn skewers (2), 250g grilled chicken breast, salt & pepper squid, beer battered fish fillets (2), chips & fresh garden salad with aioli & your choice of two gravies	92.0	95.0

**GRAVY** Gravy | Mushroom | Pepper | Diane



SURF & TURF BOARD FEATURED

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## DESSERTS

	V	M
<b>CREME BRULEE (V)</b> Vanilla crème brulee	15.0	13.0
<b>CHOCOLATE FONDANT (V)</b> Hot chocolate lava pudding served with chocolate gelato	15.0	13.0
<b>STICKY DATE PUDDING (V)</b> Hot sticky date pudding glazed with hot butterscotch sauce served with vanilla ice cream & whipped cream	15.0	13.0
<b>PAVLOVA (V) NEW</b> Fluffy pavlova with delicate whipped cream, mixed berries and raspberry & mango coulis	15.0	13.0
<b>AFFOGATO (V)</b> Vanilla ice cream served with a shot of espresso & Frangelico	16.0	14.0
<b>EUPHOREO SUNDAE (V) NEW</b> Chocolate fudge, crushed Tim Tams, vanilla cream wafer, LCM Split Stix with choice of 2 available gelato, whipped cream, fresh strawberries & lava pudding.		
<b>SMALL</b> (serves 1-2)	18.0	16.0
<b>LARGE</b> (serves 3-4)	30.0	28.0
<b>GELATO</b>		
<b>1 SCOOP</b>	4.3	3.8
<b>2 SCOOPS</b>	5.3	4.8

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