

ENTRÉE

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GARLIC BREAD (V) Sonoma focaccia bread, confit garlic, butter, parsley.	6	7
BRUSCHETTA (V) Sonoma sourdough, roma tomato, Spanish onion, basil, EVO, aged balsamic glaze.	9	11
CALAMARI (GF) Hawkesbury River loligo squid, lightly dusted & fried, chilli, shallots, caper aioli, lime.	17	21
BONE MARROW Grilled split bone marrow, herbed panko crust, rosemary, served with lightly toasted Sonoma sourdough.	18	22
BURRATA SALAD (V,GF) Burrata cheese, medley of roma & heirloom tomato, basil, sea salt, cracked pepper, EVO.	22	26
CHARCUTERIE BOARD Prosciutto, sopressa salami, mortadella, brie, aged cheddar, marinated mixed olives, lavosh, grissini, Sonoma sourdough.	30	36
OYSTERS NATURAL (6) OR (12) Sydney Rock Oyster, eschalot, chive, red wine vinegar, lemon.	21 40	25 48
OYSTERS KILPATRICK (6) OR (12) Sydney Rock Oyster, bacon, Worcestershire sauce, lemon.	24 46	29 55

We source only the best oysters from regions in peak season, ask our staff for more information

PASTA

PRAWN LINGUINE Fresh Yamba prawns, bacon, cherry tomato, chilli, garlic, white wine, EVO, fresh parsley.	25	30
BLACK TRUFFLE GNOCCHI (V) Handmade gnocchi, truffle pesto, Swiss brown, porcini & field mushroom, cream, white wine, parmesan, potato crisp garnish.	27	32
WHITE WINE SEAFOOD RISOTTO (GF) Arborio rice, Kinkawooka mussels, Yamba prawns, Hawkesbury River loligo squid, Harvey Bay scallops, white wine, butter, garlic, parsley.	32	38
BURNT BUTTER FOUR CHEESE RAVIOLI (V) Handmade ravioli, sage, burnt butter, pine nuts, finished with fresh grated parmesan.	24	29

FROM THE PADDOCK

CHICKEN SKEWERS (GF) Free-range chicken, lemon & rosemary marinade, tzatziki, rocket & parmesan salad, lemon wedge, steak chips.	23	28
CHICKEN SCHNITZEL Free-range chicken breast, panko crumb, steak chips, side Caesar salad, aioli.	22	26
WAGYU BEEF BURGER 200g wagyu beef patty, bacon, Swiss & American cheese, hickory-smoked BBQ sauce, on a Sonoma sesame milk bun, steak chips.	23	28
MARGRA LAMB CUTLETS (GF) Margra lamb long bone cutlets, cauliflower puree, Dutch carrot, red wine jus.	37	44
BBQ PORK RIBS (GF) USA style pork ribs, hickory smoked BBQ sauce, steak chips.	48	58

STEAK

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All steaks are served with steak chips and a sauce of your choice

RUMP 300G (GF) Westholme, grain fed, Wagyu MBS4 to 5, MSA	33	40
TENDERLOIN 200G (GF) Grasslands Beef, pasture fed, Angus, MSA	42	50
SIRLOIN 300G (GF) Riverine, grain-fed, MBS2 + MSA	44	53
SCOTCH FILLET 300G (GF) Jack's Creek, grain fed, Black Angus, MBS3 + MSA	54	65
RIB EYE BONE IN 400G (GF) Brooklyn Valley, pasture fed, Black Angus, MBS3 + MSA	60	72
SAUCES Bearnaise, mushroom, pepper, red wine jus		
CONDIMENTS Hot English mustard, mild English mustard, seeded mustard, horseradish, chilli tapenade		

FROM THE SEA

TEMPURA BATTERED BARRAMUNDI & CHIPS Coral Coast saltwater Barramundi, tempura battered, steak chips, rocket & parmesan salad, tartare sauce, lemon.	20	24
BBQ KING PRAWNS Yamba king prawns, garlic, butter, EVO, parsley, charred lemon, toasted Sonoma sourdough.	35	42
CRISPY SKIN BARRAMUNDI (GF) Coral Coast Barramundi, cauliflower puree, blistered cherry tomato, capers, dill, broccolini.	28	34
GRILLED HERBED SALMON (GF) Huon Salmon, grilled asparagus, rosemary smashed potato, lemon, salsa verde.	28	34

Bar & Grill Waterview uses seafood supplied by Marine Stewardship Council certified suppliers.

SALAD

CHICKEN CAESAR SALAD Smoked chicken breast, cos lettuce, croutons, bacon, anchovies, shaved parmesan, house-made Caesar dressing, soft poached egg.	20	24
GRILLED HALOUMI SALAD (V, GF) Char-grilled haloumi, fennel, rocket, orange segment, Spanish onion, dill, walnut, citrus dressing.	19	23

SIDES

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Smashed potato, EVO, sea salt, rosemary (V, GF)	7	9
Whipped mash, black sea salt, EVO (V, GF)	7	9
Roasted honey glazed Dutch carrot (V, GF)	8	10
Triple cooked steak chips, sea salt, rosemary (V, GF)	7	9
Oven roasted root vegetables, sea salt, rosemary (V, GF)	8	10
Wedge salad, iceberg lettuce, blue cheese dressing (V, GF)	8	10
Rocket salad, EVO, sea salt, shaved parmesan, balsamic (V, GF)	8	10

CHILDREN'S MENU

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Homemade chicken nuggets & chips	12	14
Tempura fish & chips, tartare sauce	12	14
Steak & chips, Hickory smoked BBQ sauce	15	18