

## ENTRÉE

	\$M	\$G
GARLIC BREAD (V) Sonoma Focaccia bread, confit garlic, butter, parsley.	7	9
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	20
BEEF CARPACCIO Wagyu tenderloin, truffle aioli, fried capers, served with lightly toasted Sonoma sourdough.	27	33
BURRATA SALAD (V,GF) Burrata cheese, medley of roma & heirloom tomato, basil, sea salt, cracked pepper, EVO.	22	26
CHARCUTERIE BOARD Prosciutto, sopressa salami, duck liver pate, parmesan cheese, cornichons, served with lightly toasted Sonoma sourdough.	23	28
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 South Australian prawns, bacon, cherry tomato, chilli, garlic, white wine, EVO, fresh parsley.	28	34
BLACK TRUFFLE GNOCCHI (V) Handmade gnocchi, truffle pesto, Swiss brown, porcini & field mushrooms, cream, white wine, parmesan, potato crisp garnish.	27	32
SEAFOOD LINGUINE Yamba prawns, Kinkawooka mussels, clams, loligo squid, garlic, olive oil, napolitana sauce, cream.	38	46
BURNT BUTTER FOUR CHEESE RAVIOLI (V) Handmade ravioli, sage, burnt butter, pine nuts, finished with fresh grated parmesan.	24	29
BEEF CHEEK GNOCCHI Braised beef cheek, Napolitana sauce, red wine, parmesan cheese, olive oil, gnocchi.	28	34

## 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 200 g Wagyu beef patty, bacon, American cheese, pickles, onions, tomatoes, mixed lettuce, chipotle sauce, on a Sonoma sesame milk bun, steak chips.	23	28
PORCHETTA Free range pork belly, pork & fennel sausage mince, seasoned & rolled, broccolini, Japanese pumpkin, sweet potato & eschalot puree, red wine jus.	36	43
BBQ PORK RIBS (GF) USA style pork ribs, hickory smoked BBQ sauce, steak chips.	52	62

## STEAK

\$ M

\$ G

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

RUMP 300G (GF)

35

42

Westholme, grain fed, Wagyu MBS4 to 5, MSA

TENDERLOIN 200G (GF)

44

53

Grasslands Beef, pasture fed, Angus, MSA

SIRLOIN 300G (GF)

44

53

Riverine, grain fed, MBS2+ MSA

SCOTCH FILLET 300G (GF)

54

65

Jack's Creek, grain fed, Black Angus, MBS3+ MSA

RIB EYE BONE IN 400G (GF)

60

72

Brooklyn Valley, pasture fed, Black Angus, MBS3+ MSA

### 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

20

24

Coral Coast saltwater Barramundi, tempura battered, steak chips, rocket & parmesan salad, tartare sauce, lemon.

BBQ KING PRAWNS

42

50

Yamba king prawns, garlic, butter, EVO, parsley, charred lemon, toasted Sonoma sourdough.

CRISPY SKIN BARRAMUNDI (GF)

28

34

Coral Coast Barramundi, cauliflower puree, blistered cherry tomato, capers, dill, broccolini.

GRILLED HERBED SALMON (GF)

32

38

Huon Salmon, almond broccolini, rosemary smashed potato, lemon, salsa verde.

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

## SALAD

CHICKEN CAESAR SALAD

20

24

Smoked chicken breast, cos lettuce, croutons, bacon, anchovies, shaved parmesan, house-made Caesar dressing, soft poached egg.

GRILLED HALOUMI SALAD (V, GF)

19

23

Char-grilled haloumi, fennel, rocket, orange segment, Spanish onion, dill, walnut, citrus dressing.

## SIDES

\$ M

\$ G

Smashed potato, EVO, sea salt, rosemary (V,GF)

7

9

Whipped potato mash, black sea salt, EVO

7

9

Bechamel Cauliflower (V)

8

10

Truffle fries, truffle pecorino, sea salt, truffle aioli (V,GF)

9

11

Oven roast root vegetables, sea salt, rosemary (V,GF)

8

10

Rocket Salad, EVO, sea salt, shaved parmesan, balsamic (V,GF)

8

10

## CHILDREN'S MENU

\$ M

\$ G

Homemade chicken nuggets & chips

12

14

Tempura fish & chips, tartare sauce

12

14

Steak & chips, Hickory smoked BBQ sauce

15

18