

WATERMARK

@ SILVERWATER RESORT

RESTAURANT, CAFE & BAR

APPETIZERS

Cheese & Herb Garlic Bread (V) <i>Garlic & Fresh herb butter</i>	19
Seafood Chowder (A) <i>Garlic Bread</i>	17
Pacific Oysters-3/6 (GF,LF) <i>Platter (2 of each)</i> <i>Natural with Lemon</i> <i>Mignonette</i> <i>Kilpatrick</i>	32 5 5.5 5.5
Homemade Tomato & Basil Bruschetta (V,VGO,GFO,LF) <i>Charred sourdough with olive tapenade, an aged balsamic glaze & aioli</i>	17
Pumpkin Thyme Spinach & Feta Arancini (V,A) <i>Blue Cheese, roquet basil pesto, truffled oil, balsamic glaze & mixed toasted seeds</i>	18
Salt & Pepper Calamari (LF,GFO) <i>Crispy cajun, spiced squid, fresh garden salad & lemon olive oil dressing</i>	25
Dumpling Platter (LF) <i>A selection of fried pork, beef, steamed chicken & steamed prawn dumplings with sweet chilli & ponzu sauce</i>	34
Pan seared Scallops, Prawns, & Pork Belly (LF) <i>Scallops in fresh lemon herb butter, granny apple, & fennel puree & soft herb salad</i>	28
Shared Platter (LFO) <i>Vegetable samosa with Tamarind Chutney</i> <i>Tandoori Chicken tikka with naan bread & raita</i> <i>Cajun crispy Prawns</i> <i>Calamari Pakora with chilli lime aioli</i>	48

SALADS

Panko Crumbed Halloumi Salad (GFO,LFO,VGO) <i>Fried Haloumi, cherry tomatoes, roasted pumpkin, quinoa, pine nuts & mixed seeds</i> <i>Add Chicken or S&P Calamari +10</i>	24
Satay Chicken Breast with Thai Salad (LFO,GFO) <i>Lemongrass dressing</i>	30
Prawn Taco with Salad (LF) <i>Taco seasoning, salsa, guacamole, jalapeno, chipotle, aioli, charred naan bread</i>	32

SIDES

Garden Salad (V,VGO,GF,LF)	12
Garlic Mash Potato (GF,V)	15
Steak Fries (VG,GFO,LF)	15
Broccolini with chilli garlic & hollandaise sauce (GF,V)	15
Chilli green beans with almonds (V,VGO,GF,LFO)	15
Potato wedges with sweet chilli & sour cream (VG,GFO,LFO)	15



GLUTEN FREE



GLUTEN-FREE AVAILABLE



LACTOSE FREE



VEGETARIAN



CONTAINS ALCOHOL

SHOULD YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES, PLEASE INFORM YOUR WAITER TO AVOID ANY RISK OF CROSS-CONTAMINATION. PLEASE NOTE: CREDIT CARD PAYMENTS INCURR A SURCHARGE OF 1.5% & 3% ON AMEX FROM MONDAY-SUNDAY. A 15% SURCHARGE APPLIES ON ALL VICTORIAN PUBLIC HOLIDAYS.
NO SPLIT BILLS

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CURRIES

Beef Rogan Josh (GFO,LFO)

Slow braised in garam masala spices & curry leaves, rice, naan bread, raita & smoke tomato chutney

38

Butter Chicken (GFO)

Succulent tandoori chicken fillets simmered in a rich smooth tomato butter flavored sauce, accented with fenugreek & fresh coriander

38

PASTAS & RISOTTOS

Gnocchi Arrabbiata with pesto, feta & olives (V,LFO)

35

Vegetarian Risotto (V)

Pumpkin, goat cheese, edamame bean, mushroom & spinach

35

Chicken mushroom & spinach risotto (GF,LFO)

38

Seafood Risotto in lobster bisque (GFO,LFO)

Mussels, squid, prawns, scallops, spinach, tarragon, garlic, & chilli

44

Seafood Linguine in white wine cream sauce (GFO,LFO,A)

Mussels, squid, prawns, scallops, spinach, tarragon, garlic, & chilli

44

PADDOCK

Local southern rangers lamb shank (GF,LF,A)

Mediterranean style, braised in pinot noir, demi-glace with garlic mash & green beans

40

BBQ pork ribs & chicken wings in hot sauce (GF,LFO)

Flame grill chicken marinated in Korean, BBQ sauce, pork & served with steak fries, blue cheese sauce & salad

42

Local Black Angus Eye Fillet 250g (GF,LFO,AFO)

Garlic kipfler potatoes, broccolini, baby carrot & red wine jus, salsa verde

58

250G Pork Belly with Pickle Apple & Fennel Kimchi Salad (LF)

Pan seared scallops & prawns in lemon herb butter

42

OCEAN

Pan seared Tassie salmon (GF,LFO,AFO)

Fresh summer citrus salad, chilli, black garlic hollandaise dressing

44



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