

WATERMARK
@ SILVERWATER RESORT
RESTAURANT, CAFE & BAR

a la carte menu

tasters and share plates

garlic and herb bread, cheese	9.
vine ripened tomato, fresh basil, sea salt, shaved parmesan, crust loaf	14.
assorted dips, warm ciabatta bread	15.5.
asian tasting plate – pork steam buns, mini spring rolls, samosas, chicken satay, dipping sauces	22.

starters

spinach and fetta ravioli, pernod infused tomato and herb broth	16.5.
spicy salt and pepper calamari, mild thai dipping sauce	16.5/25.5.
mixed mushroom tartlet, cauliflower puree, baby rocket, mustard dressing	17.5.
smoked salmon, avocado and chive tian, parmesan wafer, wasabi dressing	17.5.
slow cooked wagyu beef strips, summer leaves, roasted beetroot, horseradish salad	17.5.
tapas platter, chef's selection	18.
oysters four ways – gin and tonic jelly, champagne oil, bloody mary shooter and natural	18.
grilled fragrant chicken, fresh herb and mango noodle salad, noc cham dressing	18.

mains

roasted pumpkin, baby pea and pinenut risotto, parmesan, herb olive oil	24.
beer battered flathead fillet, chunky fries, salad, tartare sauce	25.
roasted free range chicken, warm nicoise inspired salad, roasted garlic aioli dressing	27.5.
strathfieldsaye rare breed pork belly, potato and herb cake, cider jus	29.
slow cooked lamb, petite greek salad, sautéed kipfler potato, garlic tzatiki dressing	29.
fresh seafood linguini, prawns, fish, scallops, calamari, hint of chilli	30.
market fresh fish, please see the wait staff	33.5.
seafood platter (for two)	95.
chilled prawns, marinated mussels, grilled fish fillet, oysters natural, smoked salmon, char grilled moreton bay bugs, calamari, crisp spring salad, fries, condiments, dipping sauces <i>(subject to change due to availability)</i>	

char grilled aged beef steaks

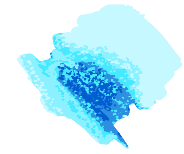
300g ranger valley rump	33.
	36.
270g gippsland striploin	39.
200g certified angus fillet beef	

*all served with roasted turned potatoes, koo wee rup asparagus,
with your choice of the following sauces:*

red wine jus mushroom and thyme rhyll bush tomato chutney mustard selection

sides

beer battered fries, aioli	8.5
rocket salad	8.5
steamed seasonal vegetables	8.5
mixed green salad, balsamic dressing	8.5



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final fling

coconut crème panna cotta, grilled pineapple, pistachio tuille	13.9.
seasonal sorbet	13.9.
layered sponge cake, fresh raspberries, jelly, peaches, custard, shaved chocolate	16.
soft centred warm lindt chocolate pudding, cointreau anglaise, strawberry and mint salsa	16.
vanilla bean ice cream, double shot espresso, amoretti biscuits, nip of liqueur	18.
selection of regional cheese, dried fruit, nuts, quince paste, crisp lavosh bread	25.

liqueur coffee

15.

silverwater house special – frangelico, baileys irish cream

calypso - kahlua

irish – bushmills 12 year old irish whiskey

jamaica - tia maria

roman - galliano

hazelnut latte - frangelico

butterscotch latté - butterscotch schnapps