

## *lunch menu*

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***house made soup of the day***

grilled bread 9.

***warm baguette***

leg ham, roma tomato, 12.  
swiss cheese, seedling lettuce, aioli dressing

***james squire amber ale battered flathead***

fries, tartare sauce, garden salad 18.

***gourmet beef burger***

toasted turkish roll, 100% beef pattie, swiss cheese, 18.  
grilled bacon, beetroot, aioli, fries

***sirloin steak sandwich***

rocket, aioli, bush tomato chutney, toasted ciabatta, 19.  
beer battered fries

***tandoori chicken***

half a baby chicken, steamed rice, 21.  
pappadums

***fried potato gnocchi,***

roast capsicum, cherry tomato ragu, shaved parmesan 24.

***seafood linguini***

prawns, scallops, fish, calamari, crab meat, chillies, 29.  
garlic, green onion, lemon oil

***salt and pepper calamari***

burnt lime, thai dipping sauce 14/24.

***chicken caesar salad***

baby cos lettuce, crisp bacon, crostinis, 15/19.  
parmesan, Caesar dressing, poached egg

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## *on the side*

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<b><i>beer battered fries</i></b> house made aioli	7.
<b><i>seasoned potato wedges</i></b> tomato salsa, sour cream	8.
<b><i>green salad</i></b> tossed salad with balsamic dressing	8.
<b><i>greek salad</i></b> spanish onion, olives, tomato, feta and basil	10.

## *pizzas*

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<b><i>margarita</i></b> napoli sauce, mozzarella tomato & basil	17.
<b><i>watermark</i></b> napoli sauce, mozzarella, mixed seafood, tomato & basil	18.
<b><i>tandoori</i></b> napoli sauce, mozzarella, tandoori chicken, roast capsicum, cucumber riated	19.
<b><i>meat lovers</i></b> slow roast pork belly, chicken, bacon strips, ground beef, barbeque sauce	21.

## *tapas*

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<b><i>marinated kalamata olives</i></b>	7
<b><i>basil arancini</i></b> , garlic aioli	7
<b><i>mushrooms</i></b> a la grecque, crostini	7
<b><i>mussel salad</i></b> , julienne vegetables, lemon dressing	7.
<b><i>pan fried chorizo sausage</i></b>	9.
<b><i>salt and pepper calamari</i></b> burnt lime, thai dipping sauce	9.



*seared pork belly*, spicy beans, romesco sauce

9.