



WATERSTONE GRILL

CASUAL DINING

STARTERS

	V	M
VEGETABLE SPRING ROLLS (V) Classic vegetable spring rolls (3). Served with sweet chilli sauce	10.0	8.0
THAI FISH CAKES Aromatic Thai fish cakes (3). Served with sweet chilli sauce	11.0	9.0
GARLIC BREAD (V) 4 slices of classic ciabatta bread with garlic butter	11.0	9.0
CHEESY GARLIC BREAD 4 SLICES (V) 4 slices, topped with cheese	13.0	11.0
TOMATO & FETA BRUSCHETTA (V) Fresh vine ripened tomatoes, Spanish onion, crumbled feta, balsamic vinegar & parmesan cheese. Served with garlic bread	14.0	12.0
ARANCINI (V) Rice balls (4) stuffed with mushroom & peas. Served with garlic aioli dipping sauce	14.0	12.0
GARLIC PRAWNS Tiger prawns cooked in a zesty olive oil & white wine sauce, parsley & butter. Served with classic garlic dipping bread	22.0	20.0
LEMON PEPPER CALAMARI Hand crumbed lemon pepper baby calamari. Served with aioli & fresh lemon wedges	24.0	22.0
SYDNEY ROCK OYSTERS (GF)	½ dozen	dozen
Natural	v25.0 m23.0	v41.0 m39.0
Kilpatrick	v28.0 m26.0	v45.0 m43.0

SIGNATURE DISHES

	V	M
SPICY THAI GREEN CHICKEN CURRY Green curry paste cooked through with coconut cream, mixed vegetables & tender chicken. Served with steamed jasmine rice	29.0	27.0
COCONUT LAMB CURRY Tender lamb served with steamed jasmine rice, papadum & mint yoghurt	34.0	32.0
PORK KNUCKLE German style oven roasted pork knuckle served with warm sauerkraut, roasted chat potatoes & gravy	36.0	34.0
LAMB SOUVLAKI Succulent lamb skewers (3) marinated & grilled to perfection, served with Greek salad, warm pita bread & mint yoghurt	39.0	37.0
LAMB CUTLETS Hand crumbed lamb cutlets (3) shallow fried. Served with creamy mashed potato, steamed vegetables & mint yoghurt sauce	39.0	37.0

BURGERS

ALL BURGERS SERVED WITH CHIPS

	V	M
PROTEIN PLANT-BASED BURGER (V)	22.0	20.0
Plant based patty with butter lettuce, tomato, beetroot & vegan mayonnaise		
CHICKEN BURGER	23.0	21.0
Grilled chicken (or schnitzel) with lettuce, tomato, Spanish onion & whole-egg mayonnaise		
BEEF BURGER	25.0	23.0
Wagyu beef patty with bacon, lettuce, tomato, cheese, caramelised onion & mustard		
STEAK SANDWICH	26.0	24.0
Wagyu rump steak with caramelised onions, cheese, lettuce & tomato chutney. Served on Turkish bread		

EXTRAS

Bacon \$3, Egg \$1.5, Cheese \$1.5, Beetroot \$1, Pineapple \$1, Onion \$1

SALADS

	V	M
GREEK (V) (GF)	20.0	18.0
Cucumber, tomato, Spanish onion, capsicum, olives & marinated feta. Drizzled with Greek dressing		
CLASSIC CAESAR	22.0	20.0
Hand torn cos lettuce tossed with housemade Caesar dressing, boiled egg, crispy bacon, croutons & parmesan cheese (dressing contains egg)		
HALLOUMI SALAD (V)	24.0	22.0
Mesculin salad with grilled halloumi, cherry tomato, Spanish onion. Drizzled with pomegranate dressing		

ADD GRILLED CHICKEN \$6.0 | ADD PRAWNS \$8.0

KIDS

SPAGHETTI BOLOGNESE	13.0
Housemade rich beef bolognese sprinkled with parmesan cheese	
GRILLED CHICKEN BREAST (GF)	13.0
Served with steamed vegetables	
CHICKEN NUGGETS	13.0
Chicken nuggets (6). Served with chips	
CHEESEBURGER & CHIPS	13.0
Classic beef patty with cheese. Served with chips	
FISH & CHIPS	13.0
Battered flathead fillets (2). Served with chips	

ALL KIDS MEALS INCLUDE A SINGLE SCOOP OF VANILLA ICE-CREAM AND A CHOICE OF TOPPING - 12 YEARS & UNDER ONLY



FEAST ON OUR DELICIOUS SHARING PLATTERS

SURF & TURF BOARD FEATURED



	V	M
PORK FEAST	57.0	55.0
German style oven roasted pork knuckle, pork sausages (4), sauerkraut & roasted chat potatoes. Served with gravy		
SEAFOOD BOARD	88.0	86.0
Pan-fried Tasmanian salmon fillet, oysters Kilpatrick (6), fried baby calamari, prawn skewers (3), chips & garden salad. Served with tatar, hollandaise & fresh lemon wedges		
SURF & TURF BOARD	99.0	97.0
200g striploin, 250g grilled chicken, 1/2 rack pork ribs, pan-fried Tasmanian salmon, oysters kilpatrick (6), prawns skewers (3), chips & garden salad. Served with gravy & tartare sauce		

SAUCE OPTIONS

Gravy*, creamy mushroom*, peppercorn*, creamy diane*, creamy garlic sauce (GF), boscaiola sauce (GF), hollandaise or bernaise sauce

EXTRA SAUCES \$3 EACH

*Contains beef stock

Pricing: V = Visitors M = Saints Members | (V) = Vegetarian (GF) = Gluten Free

All care is taken in our kitchens however olives may contain pits. Small bones may be present in meat & fish. Traces of gluten, nuts & dairy may be present in allergy friendly meals. Please advise your waiter of any allergies or dietary requirements at the time of ordering.

FROM THE GRILL

INCLUDES YOUR CHOICE OF 2 SIDES & 1 SAUCE
For dinner service - Please allow 40 mins for well-done steaks.

	V	M
GREAT SOUTHERN PINNACLE STRIPLOIN (GF) 200g grain fed MSA quality	29.0	27.0
BBQ PORK RIBS ½kg rack of grain fed pork ribs with your choice of sauce: Coca-Cola™ infused BBQ or Chilli infused BBQ	35.0	33.0
LAMB RUMP (GF) 250g grass fed tender lamb	35.0	33.0
RANGER VALLEY WAGYU RUMP (GF) 300g grain fed MBS 5+	39.0	37.0
ANGUS SCOTCH FILLET (GF) 300g grain fed MBS 2+	42.0	40.0
GRAIN FED RIB EYE (GF) 400g grain fed MSA quality	45.0	43.0

CHICKEN

INCLUDES YOUR CHOICE OF 2 SIDES

	V	M
CLASSIC SCHNITZEL 200g (small)	22.0	20.0
350g (large) Includes your choice of sauce	30.0	28.0
MARINATED & CHAR-GRILLED CHICKEN Classic 250g free range char-grilled fillet Includes your choice of sauce	29.0	27.0

YOUR CHOICE OF SCHNITZEL OR CHAR-GRILLED CHICKEN

PARMIGIANA (large) Topped with housemade napolitana sauce & melted mozzarella	34.0	32.0
HAWAIIAN (large) Topped with maple bacon, pineapple & melted mozzarella	35.0	33.0
HUNTER STYLE (large) Topped with sauteed bacon, mushroom & melted mozzarella	35.0	33.0

PASTA

	V	M
FETTUCCINI PRIMAVERA (V) Hearty napolitana sauce with sautéed zucchini, eggplant & capsicum	24.0	22.0
FETTUCCINI BOSCAIOLA Creamy white wine sauce with sautéed bacon & mushroom	24.0	22.0
SPAGHETTI BOLOGNESE Housemade rich beef bolognese sprinkled with parmesan cheese	26.0	24.0
LINGUINI SEAFOOD Hearty napolitana sauce with sautéed king prawns, scallops & calamari	37.0	35.0

ADD GRILLED CHICKEN \$6.0 | ADD PRAWNS \$8.0

FROM THE SEA

	V	M
CLASSIC FISH & CHIPS Housemade beer battered hake fillets. Served with chips, salad & tartare sauce	29.0	27.0
LEMON PEPPER CALAMARI Hand crumbed lemon pepper baby calamari. Served with chips, salad & aioli	32.0	30.0
TASMANIAN SALMON (GF) Pan fried salmon fillet with creamy leek & pink peppercorn sauce. Served with your choice of 2 sides	34.0	32.0
LOBSTER MORNAY ½ lobster with cheese sauce. Served with chips & salad	39.0	37.0
NORTHERN TERRITORY BARRAMUNDI Crispy skin barramundi fillet topped with fresh salsa verde. Served with your choice of 2 sides	38.0	36.0
GARLIC PRAWNS (GF) Tender prawns in a garlic cream sauce & parsley. Served with rice	38.0	36.0

EXTRAS

BOWL OF CHIPS (V)	12.0
GRILLED BROCCOLINI (V) Served with roasted garlic, olive oil & toasted almonds	12.0
ROASTED CHAT POTATOES (V) Served with roasted garlic	12.0
SWEET POTATO WEDGES (V) Served with sweet chilli sauce & sour cream	14.0

SIDES & SAUCES

SIDE OPTIONS

Chips, creamy mashed potato, garden salad or steamed vegetables.
Chat potatoes (+\$4), sweet potato wedges (+\$4)

SAUCE OPTIONS

Gravy*, creamy mushroom*, peppercorn*, creamy diane*, creamy garlic sauce (GF), boscaiola sauce (GF), hollandaise or bernaise sauce

EXTRA SAUCES \$3 EACH

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