

CLASSICS

	V	M
THAI GREEN CURRY _____	29.0	27.0
Green curry paste cooked through with coconut cream, mixed vegetables & tender chicken. Served with rice.		
COCONUT LAMB CURRY _____	34.0	32.0
Tender lamb served with steamed jasmine rice, papadum & minted yoghurt		
PORK KNUCKLE _____	36.0	34.0
Crispy pork knuckle. Served with warm sauerkraut, roasted potatoes, gravy, Dijon & seeded mustards		
LAMB CUTLETS 3 CUTLETS _____	38.0	36.0
Hand crumbed lamb cutlets shallow fried. Served with buttered mash potato & steamed vegetables with minted yoghurt sauce		
SURF N TURF _____	41.0	39.0
200g grain fed MSA quality Pinnacle Striploin topped with half Morton Bay bugs (3 pieces) with a creamy garlic sauce. Served with chips & garden salad		

ALL BURGERS SERVED WITH CHIPS

BURGERS

	V	M
PROTEIN PLANT-BASED BURGER (V) _____	22.0	20.0
Plant based patty with butter lettuce, tomato, beetroot, gherkins & vegan mayonnaise		
CHICKEN BURGER _____	23.0	21.0
Grilled chicken (or schnitzel) with lettuce, tomato, spanish onion, ketchup & whole-egg mayonnaise		
US BEEF BURGER _____	25.0	23.0
Wagyu beef patty with bacon, cheese, fried onion rings, mustard & ketchup		
STEAK SANDWICH _____	26.0	24.0
Wagyu rump steak with caramelized onions, cheese, lettuce & tomato chutney. Served on Turkish bread		
EXTRAS Bacon \$3, Egg \$1.5, Cheese \$1.5, Beetroot \$1, Pineapple \$1, Onion \$1		

KIDS

MACARONI & CHEESE _____	13.0
Elbow macaroni mixed with a creamy cheese sauce	
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

GRAZING PLATTERS

	V	M
LAMB SHOULDER FOR 2 _____	50.0	48.0
Slow cooked lamb shoulder. Served with chips, salad, gravy & tzatziki		
GERMAN FEAST _____	57.0	55.0
German style oven roasted pork knuckle, cheese kranski (2), bratwurst sausage (2), sauerkraut & roasted potatoes. Served with gravy, Dijon & seeded mustards		
MEAT FEAST _____	82.0	80.0
200g grain fed MSA quality Pinnacle striploin, BBQ pork ribs, grilled chicken breast, lamb sausages & grilled bacon rashers. Served with crispy fried onion rings, chips & garden salad & your choice of sauces (2)		
SEAFOOD BOARD _____	88.0	86.0
Butterflied Morton Bay bugs (2 whole), pan fried Tasmanian salmon fillet, baby calamari, oysters kilpatrick (6), chips & garden salad. Served with tartare, hollandaise & lemon		

SAUCE OPTIONS

Gravy*, creamy mushroom*, peppercorn*, creamy diane*, creamy garlic sauce (GF), boscaiola sauce (GF), hollandaise (+\$2) or bernaie sauce (+\$2)

EXTRA SAUCES \$3 EACH

*CONTAINS BEEF STOCK

DESSERTS

	V	M
ZEPPOLE 4 PIECES (V) _____	14.0	12.0
Italian doughnuts dusted in cinnamon sugar & served with Nutella		
CRÈME BRULEE _____	15.0	13.0
Vanilla crème brulee with a berry compote & dehydrated orange		
CHOCOLATE FONDANT _____	15.0	13.0
Hot chocolate lava pudding served with chocolate gelato & a berry compote		
STICKY DATE PUDDING _____	15.0	13.0
Hot sticky date pudding glazed with hot butterscotch sauce served with vanilla ice cream & whipped cream		
AFFOGATO _____	16.0	14.0
Vanilla ice cream served with a shot of espresso & Frangelico		
EUPHOREO SUNDAE (V) _____	30.0	28.0
Chocolate fudge, crushed Tim Tams, vanilla cream wafer, LCM Split Stix with choice of 2 available gelato, whipped cream, fresh strawberries & lava pudding. Serves 2-3 people		
GELATO	V	M
1 Scoop	4.3	3.8
2 Scoops	5.3	4.8

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 & ragu. 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. Please allow 40 mins for well-done steaks

WATERSTONE GRILL
CASUAL DINING

STARTERS

	V	M
GARLIC BREAD 4 SLICES (V) Classic ciabatta bread with garlic butter.....	11.0	9.0
CHEESY GARLIC BREAD 4 SLICES (V) Topped with cheese & sprinkled with rosemary salt.....	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 4 PIECES (V) Rice balls stuffed with mushroom & parmesan. Served with garlic aioli dipping sauce	14.0	12.0
TEMPURA VEGETABLES (V) Thinly cut seasonal vegetables in a light tempura batter. Served with Yuzu soy sauce	16.0	14.0
GARLIC PRAWNS Tiger prawns cooked in a zesty olive oil & white wine sauce, sautéed with cherry tomatoes, parsley & butter (chilli optional). Served with classic garlic dipping bread	22.0	20.0
LEMON PEPPER CALAMARI Hand crumbed lemon pepper baby calamari. Served with lime zested aioli	24.0	22.0
SHARING PLATTER Perfect for 2, featuring bruschetta, arancini, fried calamari & tempura vegetables. Served with Yuzu soy sauce & aioli	32.0	30.0
SYDNEY ROCK OYSTERS 1/2 dozen dozen		
NATURAL (GF) v 25.0 m 23.0 v 41.0 m 39.0		
KILPATRICK WITH PANCETTA (GF) v 28.0 m 26.0 v 45.0 m 43.0		
MORNAY v 27.0 m 25.0 v 44.0 m 42.0		

SALADS

	V	M
CLASSIC CAESAR Hand torn cos lettuce tossed with housemade Caesar dressing, crispy pancetta, croutons & parmesan cheese (dressing contains egg)	22.0	20.0
MEDITERRANEAN (V) (GF) Mixed leaf lettuce, cucumber, tomato, Spanish onion, capsicum, olives & marinated feta. Drizzled with Italian dressing	20.0	18.0

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

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CHICKEN

INCLUDES YOUR CHOICE OF 2 SIDE OPTIONS & 1 SAUCE OPTION BELOW

	V	M
HOUSE MADE CHICKEN SCHNITZEL Classic 200g schnitzel..... Classic 350g schnitzel.....	21.5 29.0	19.5 27.0
SCHNITZEL PARMIGIANA Topped with housemade napolitana sauce & melted mozzarella	33.0	31.0
SCHNITZEL HAWAIIAN Topped with maple bacon, pineapple & melted mozzarella	34.0	32.0
SCHNITZEL HUNTER STYLE Topped with sauteed bacon, mushroom, shallots & melted mozzarella	34.0	32.0
CHAR-GRILLED CHICKEN Classic 250g free range fillet.....	28.0	26.0
CHAR-GRILLED PARMIGIANA Topped with housemade napolitana sauce & melted mozzarella	33.0	31.0
CHAR-GRILLED HAWAIIAN Topped with maple bacon, pineapple & melted mozzarella	34.0	32.0
CHAR-GRILLED HUNTER STYLE Topped with sauteed bacon, mushroom, shallots & melted mozzarella	34.0	32.0

FROM THE CHAR-GRILL

INCLUDES YOUR CHOICE OF 2 SIDE OPTIONS & 1 SAUCE OPTION BELOW
PLEASE ALLOW 40 MINS FOR WELL-DONE STEAKS (dinner service only)

	V	M
GREAT SOUTHERN PINNACLE STRIPLOIN (GF) 200g grain fed MSA quality	29.0	27.0
BBQ PORK RIBS 1/2kg rack of grain fed pork ribs with your choice of sauce: Coca-Cola™ infused BBQ or Chilli infused BBQ	32.0	30.0
KING EDWARD PORK CUTLET Served with diced apple & sultanas in brown sugar butter sauce	34.0	32.0
BBQ BEEF RIBS 1/2kg rack of grain fed beef ribs with your choice of sauce: Coca-Cola™ infused BBQ or Chilli infused BBQ	36.0	34.0
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

SIDE OPTIONS

Chips, salad, mash potato & steamed vegetables

SAUCE OPTIONS

Gravy*, creamy mushroom*, peppercorn*, creamy diane*, creamy garlic sauce (GF), boscaiola sauce (GF), hollandaise (+\$2) or bernaie sauce (+\$2)

EXTRA SAUCES \$3 EACH

*CONTAINS BEEF STOCK

PASTA

	V	M
EGG FETTUCCINI BOSCIOLA Creamy white wine sauce with sauteed bacon, mushroom & shallots	24.0	22.0
EGG FETTUCCINI GENOVESE (V) Creamy basil pesto with semi sundried tomato (contains nuts)	24.0	22.0
RIGATONI BOLOGNAISE Housemade rich beef bolognese sprinkled with parmesan cheese	26.0	24.0
LINGUINI KING PRAWN Hearty napolitana sauce with sautéed king prawns, cherry tomato & basil (chilli optional)	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
WHOLE GRILLED LEMON SOLE Drizzled with a lemon butter sauce & almonds	30.0	28.0
LEMON PEPPER CALAMARI Hand crumbed lemon pepper baby calamari. Served with chips, salad & lime aioli	32.0	30.0
TASMANIAN SALMON (GF) Pan fried salmon fillet with creamy leek & pink peppercorn sauce	34.0	32.0
LOBSTER MORNAY 1/2 lobster with cheese sauce. Served with chips & salad	37.0	35.0
GARLIC PRAWNS Tender prawns in a garlic cream sauce, cherry tomato & parsley. Served with rice (chilli optional).	38.0	36.0
NORTHERN TERRITORY BARRAMUNDI Crispy skin barramundi fillet served on a butter bean mash & topped with fresh salsa verde	38.0	36.0

SIDE OPTIONS CHOICE OF 2 UNLESS SPECIFIED
Chips, salad, mash potato & steamed vegetables

EXTRAS

GRILLED BROCCOLINI Served with roasted garlic, olive oil and toasted almonds	12.0
ROASTED CHAT POTATOES Served with roasted garlic, fresh rosemary and sea salt	12.0
SWEET POTATO WEDGES Served with sweet chilli sauce & sour cream	14.0