



WATER TABLE

RESTAURANT

Entrée

Bruschetta topped w/ traditional tomato, basil, parmesan, onion & balsamic (v)	\$12
Grilled Haloumi finished w/ a pomegranate molasses (gf)(v)	\$12
Chicken Skewers marinated in chilli & garlic with a satay dipping sauce (gf)	\$13
Croquettes w/ bacon, chorizo and béchamel filling served w/ smokey aioli	\$15
Trio of dips changing often, chef made dips w/ warm pita bread (v)	\$15
Crispy duck bao buns with cucumber & pickled carrot	\$17
Salt & chilli squid w/ a spiced sesame aioli (gf)	\$17
Hairy Prawns coated in shredded wonton, locally sourced w/ a sweet soy ginger dipping sauce	\$17
Seared Scallops w/ pea puree, crispy prosciutto & lemon zest (gf)	\$18

(v) vegetarian (gf) gluten free



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Mains

Lentil & beetroot salad served on rocket w/ sundried tomato, onion, cucumber & lemon Dijon dressing (v)(gf) Add chicken (gf) \$4	\$22
Chicken stir-fry w/ seasonal vegetables, cashews & served on white rice (gf)	\$25
Fried gnocchi in a creamy sundried tomato sauce topped with shave parmesan (v)	\$25
Chicken wellington stuffed w/ brie and pine nuts, accompanied with seasonal vegetables & garlic sauce (available without pastry)	\$27
Tonkotsu ramen- house made noodles, chashu pork & boiled egg, topped w/ spring onion and nori Miso broth option available w/ grilled tofu as vego option (v) \$25	\$28
Seafood & chorizo risotto w/ all your favourites – prawn, scallop & squid (gf)	\$28
Slow braised beef cheek in a hearty mirepoix jus, asparagus, roasted dutch carrot & creamy polenta	\$28
Pork medallions w/ a maple & balsamic reduction, creamy pommes puree potato & crispy spring onions (gf)	\$31
Roasted lamb rump accompanied w/ rosemary chat potato, prosciutto wrapped asparagus & mint jus (gf)	\$34

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From the grill

Black Angus Burger w/ smoked aioli, swiss cheese, mushroom, a bacon & onion jam & side of rosemary salted chips	\$24
Grilled Salmon Fillet accompanied with avocado/dill yoghurt, hand cut sweet potato chips & fresh lemon (gf)	\$32
300g Scotch fillet w/ bacon, parmesan pommes puree, carrots & asparagus (gf)	\$36
250g Eye fillet w/ dutch carrots, baby beets, grilled leek & pommes puree (gf)	\$42

Sauces: Dianne, peppercorn, mushroom, garlic or red wine jus

Sides

Side of chips with smoked aioli	\$6
Steamed vegetables tossed in butter, cracked salt & pepper (v)(gf)	\$6
Garden salad w/ a lemon Dijon dressing (v)	\$6
Patatas bravas dusted in paprika served w/ smoked aioli & diced spanish onion (v)(gf)	\$9

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Desserts

Baileys & butterscotch pudding w/ a pistachio praline and vanilla ice cream	\$12
Honey nut crusted Ice Cream accompanied w/ a sweet port wine & berry reduction	\$12
Fried Belgian waffle chips dusted in cinnamon sugar, drizzled w/ ganache & a side of vanilla ice cream	\$14
Baked Apples served w/ rhubarb & almond crumble	\$14
Lemon Pannacotta served w/ a crumbled citrus meringue & berry sorbet	\$15
Banoffee Tartlets drizzled in ganache & a side of Chantilly cream	\$15

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Kids Menu

Bowl of chips	\$6
Kids Steamed Vegetable Bowl (gf) (v)	\$6
Chicken Nuggets & Chips	\$12
Spaghetti Bolognese	\$12
Mini Chicken Tortilla	\$13
Fish & Chips	\$13