



# WATER TABLE

## RESTAURANT

### **Entree**

<b>Deep Blue Bruschetta (v)</b>	<b>\$13</b>
Fresh tomato, Spanish onion & goats cheese on toasted sour dough and drizzled with a balsamic glaze	
<b>Bacon &amp; Chorizo Croquettes</b>	<b>\$14</b>
Crispy house made croquettes with a bacon, chorizo and béchamel filling. served with a Smokey aioli dipping sauce	
<b>Fire &amp; Ice (v)(gf)</b>	<b>\$14</b>
A spicy Tom Yum broth topped with crispy sweet potato chips and accompanied with a refreshing cucumber shot	
<b>Serrano Chicken Skewers</b>	<b>\$15</b>
Free range chicken tenderloin, wrapped in prosciutto and served with a blue cheese fondu	
<b>Beef Carpaccio (gf)</b>	<b>\$16</b>
Herb rolled premium eye fillet, thinly sliced and served atop bocconcini and tomato drizzled with a basil and balsamic glaze	
<b>Salt &amp; Pepper Softshell Crab (gf)</b>	<b>\$17</b>
Seasoned crab meat served in crisp lettuce leaf cups and topped with a pickled red cabbage	
<b>Hairy Prawns</b>	<b>\$17</b>
Locally sourced prawn cutlets, coated in shredded wonton and cooked until crunchy then drizzled with a sweet soy & ginger sauce	
<b>Garlic &amp; Lemon Scallops (gf)</b>	<b>\$17</b>
Seared scallops served atop of pickled seaweed and accompanied with a garlic, lemon and butter sauce	



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### ***Mains***

<b>Eggplant Parmigiana (v)(gf)</b>	<b>\$20</b>
Roasted eggplant with house made Napoli, parmesan, bocconcini cheese and garnished with fresh basil <i>Pair with the Angove Organic Shiraz Cabernet</i>	
<b>Pulled Pork Sliders</b>	<b>\$21</b>
Pulled pork shoulder with caramelized onion, house made coleslaw and smoked aioli on brioche buns <i>Pair with the Angove Sauvignon Blanc</i>	
<b>Lamb &amp; Feta Pizza</b>	<b>\$21</b>
9" pizza with barbeque base. Topped with lamb, feta cheese, maple roasted sweet potato, spinach and Spanish onion and drizzled with balsamic <i>Pair with the Angove Organic Shiraz Cabernet Blend</i>	
<b>Zesty Chicken Salad</b>	<b>\$24</b>
Lime marinated and grilled free-range chicken breast slices served atop of a tossed salad of endive, cherry tomato, pickled onion, crispy noodles and parmesan dressed with balsamic reduction <i>Pair with the Long Row Pinot Grigio</i>	
<b>Thai Beef Salad (gf)</b>	<b>\$25</b>
Red curry marinated beef and crispy soba noodles tossed in a salad with snow peas, bean shoots, coriander, mint and dressed with kecap manis <i>Pair with the Connawarra Stock Route Shiraz Cabernet</i>	
<b>Garlic &amp; Pepper Stir fry (v)</b>	<b>\$20</b>
	<b>With Chicken &amp; Prawn</b> <b>\$25</b>
Fresh seasonal vegetables tossed and seasoned with garlic and black pepper and egg noodles. <i>Pair with the Mount Riley Sauvignon Blanc</i>	



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<b>Fried Gnocchi (v)</b>	<b>\$25</b>
Lightly fried, house made basil and thyme gnocchi; tossed in a sundried tomato pesto and topped with shaved parmesan cheese <i>Pair with the Koonowla Clare Valley Riesling</i>	
<b>Squid Ink Risotto (gf)</b>	<b>\$26</b>
Fresh squid ink risotto topped with seared scallops and zesty lemon and lime <i>Pair with the 9 Vines Rosé</i>	
<b>Crumbed Buttermilk Pork Loin</b>	<b>\$28</b>
Tender pork served with our Deep Blue potato and celeriac mash, snow peas and bean shoots. Finished with a generous drizzling of spicy plum & ginger sauce <i>Pair with the Carriages Chardonnay (Victorian)</i>	

### From the Grill

<b>Grilled Chicken Breast</b>	<b>\$28</b>
Free range chicken breast with a honey macadamia sauce accompanied with steamed seasonal vegetables and buttered smashed chat potatoes	
<b>Porterhouse Steak (gf)</b>	<b>\$30</b>
Black Angus Porterhouse with a red cabbage slaw, thyme and Himalayan salted chips and both steamed and butter tossed seasonal vegetables with your choice of sauces: Garlic, Mushroom, Jus, Dianne and Green Peppercorn <i>Pair with the Coonawarra Hollick Cabernet Sauvignon</i>	
<b>Mechoui (gf)</b>	<b>\$31</b>
North African marinated lamb back strap, tangy minted yoghurt and a carrot and beetroot salad and topped with crushed poppadums <i>Pair with the Ferngrove Dragon Shiraz</i>	
<b>Fillet Mingon</b>	<b>\$40</b>
Premium Black Angus fillet wrapped in prosciutto and then char grilled. Served with a beetroot and onion puree, honey glazed carrots and roasted eggplant with your choice of sauces: Garlic, Mushroom, Jus, Dianne and Green Peppercorn <i>Pair with the Angove Organic Shiraz Cabernet</i>	

(v) Vegetarian (gf) Gluten free



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### Sides

<b>Side of chips &amp; aioli</b>	<b>\$6</b>
<b>Fresh Chefs Choice side salad</b>	<b>\$6</b>
<b>Steamed vegetables</b>	<b>\$7</b>
<b>Loaded fries with bacon, cheese and garlic sauce</b>	<b>\$9</b>

### Desserts

<b>Deep Fried Ice Cream</b> Deep fried ice cream with a candied lime and blood orange coulis	<b>\$12</b>
<b>Char Grilled Peach (gf)</b> Cinnamon sugar rubbed peach, grilled until caramelized served with a vanilla bean ice cream	<b>\$12</b>
<b>Chocolate Mousse Pie</b> House made dark chocolate mousse on top of a crushed Oreo crumble base with a side of minted Chantilly cream.	<b>\$13</b>
<b>Lemon Meringue Ice Cream</b> House made ice cream served on a lemon tuile and garnished with crumbled meringue and lemon zest	<b>\$13</b>
<b>Strawberry Cheesecake</b> Strawberry cheesecake accompanied by fresh hollowed strawberries filled with a choc-strawberry cheesecake filling and drizzled with ganache	<b>\$14</b>
<b>Honey Parfait (gf)</b> Layered with a simple citrus meringue and a refreshing raspberry sorbet	<b>\$15</b>
<b>Fruit &amp; Cheese Board</b> Chef's selection of 3 cheeses, seasonal fruit and crackers with a bottle of House Wine or Sparkling	<b>\$45</b>

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# DEEP BLUE

HOTEL & SPA

## Kid's Menu

<b>Kids Steamed Vegetable Bowl (gf) (v)</b>	<b>\$7</b>
<b>Chicken Nuggets and chips</b>	<b>\$12</b>
<b>Macaroni &amp; Cheese</b>	<b>\$12</b>
<b>Calamari and Chips</b>	<b>\$13</b>
<b>Fish and Chips</b>	<b>\$13</b>

