

Waterside Restaurant

SEAFOOD SUNDAY



Starters

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| <i>Sydney rock oysters on beetle leaf with a lychee salsa</i> | 18 |
| <i>Cold seafood plate with prawns oysters crab smoked salmon & condiments</i> | 18 30 |
| <i>Ham hock and sage ravioli with black beans & white wine broth</i> | 15 |
| <i>Sesame coated scallops on cauliflower puree & a balsamic red wine reduction</i> | 18 |



Mains

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| <i>Tempura battered fish with chips salad and tartar sauce</i> | 24 |
| <i>Breast of chicken roulade with hazelnut & apricot with mushroom & pancetta lardons with a white wine reduction</i> | 28 |
| <i>Fillet of veal coated in mushroom and onion stuffing wrapped in ham & encased in puff pastry served with horseradish potatoes and pan gravy</i> | 32 |
| <i>Fillet of salmon on creamed peas with a roast tomato chutney sweet vinegar glaze finished with a cucumber & chervil salad</i> | 29.5 |

Seafood platter for 2 95

Served cold- - - Blue Swimmer Crab, King Prawns, Natural Oysters, Smoked Salmon, Whole WA Lobster & garden salad.

Served Hot- - - Sesame Coated Scallops, Calamari, Tempura Battered Fish Fillets, grilled Salmon fingers, hand cut chips & condiments.



Sides

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| <i>Steamed Vegetables</i> | 7 |
| <i>Hand Cut Chips</i> | 7 |
| <i>Garlic Bread</i> | 6 |
| <i>Herb Bread</i> | 6 |
| <i>Bread Plate with Salt Flakes & Olive Oil</i> | 9 |
| <i>Garden Salad</i> | 7 |

We are unable to split bills.... We apologize for any inconvenience

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Vegetarian

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| <i>Poached Egg with Crisp Potatoes Spaghetti, Char Grilled Asparagus & Chilled Asparagus Sauce.</i> | 12 | 20 |
| <i>Butter Bean Soup with Goat's Cheese, Black Olive Oil & Tarragon (served cold)</i> | 14 | 20 |
| <i>Pumpkin & Ginger Risotto with Parmesan & Lemon Oil</i> | 14 | 20 |
| <i>Leak & Pea Tart with a Truffle Glaze, Herb Salad & Tomato Dressing</i> | | 22 |



Desserts

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| <i>Earl Gray Tea Cream with Lemon & Almond Biscotti</i> | | 14 |
| <i>Orange & Honey Cold Soufflé</i> | | 14 |
| <i>Chocolate Cage Layered with Mango, Paw Paw, Pineapple & Strawberry, crowned with Orange Sorbet & Pineapple chips</i> | | 14 |
| <i>Peach Tartan in a Rich Butterscotch with Vanilla Bean ice-cream</i> | | 14 |
| <i>Triple Chocolate Brownie with Fudge Sauce</i> | | 14 |
| <i>Selection of Australian Cheeses with Lavosh crisp breads</i> | | 20 |
