



Menu

Waterwall
RESTAURANT & BAR

A LA CARTE

Roast Pork Loin (GF) <i>Served with sweet potato gratin, grilled asparagus & plum jus</i>	42
Braised Duck Leg (GF) <i>Served with celeriac puree, braised beetroot & Szechuan pepper sauce</i>	40
Grilled Lamb Loin (GF) <i>Served with celeriac purée, sautéed seasonal vegetables & red wine jus</i>	45
Slow-Braised Beef Cheek (GF) <i>Served with creamy Royal Blue potato mash, grilled broccolini & rich braising jus</i>	42
Market Fish of the Day (A) <i>Please ask your server for today's chef's selection</i>	42
Chilli Mussels (M) (DF) <i>Hot kilo served with grilled sourdough</i>	40
Surf & Turf (A) <i>Grilled beef tenderloin wrapped in prosciutto, served with grilled WA tiger prawns, celeriac purée, seasonal baby vegetables and truffle jus</i>	65
Chef's Curry of the Day (GF) <i>Please ask your server for today's selection</i>	40

SHARED PLATTERS

Antipasto Platter To Share <i>Ham, prosciutto, arancini ball, brie cheese, marinated homemade pickle vegetable dips and sliced sourdough beard</i>	48
Seafood Platter To Share (A) <i>Garlic prawns, Kilpatrick oysters, battered fish, chilli mussel, smoked salmon, chips, lemon wedges</i>	75

PUB CLASSICS \$30 EACH

Chicken Parmì <i>Chicken breast, ham & cheese with chips & salad</i>
Bangers & Mash <i>Irish sausage with seasonal vegetable & red wine jus</i>
Fish & Chips with tartare sauce & lemon wedges (M)
Steak Sandwich <i>Grilled ciabatta, steak, bacon, tomato, caramelised onion, cheese & mayo with chips</i>

SIGNATURE GRILL

300 g Great Southern Scotch Fillet (GF)	65
Rib-Eye on the Bone (GF) <i>Cooked to your preference and served with beer-battered chips & seasonal garden salad</i>	70
Creamy Garlic Prawns (A) (GF)	14
<i>Red Wine Jus (GF, DF), Peppercorn Sauce (GF), Mushroom Sauce, Mustard Jus - \$3 each</i>	

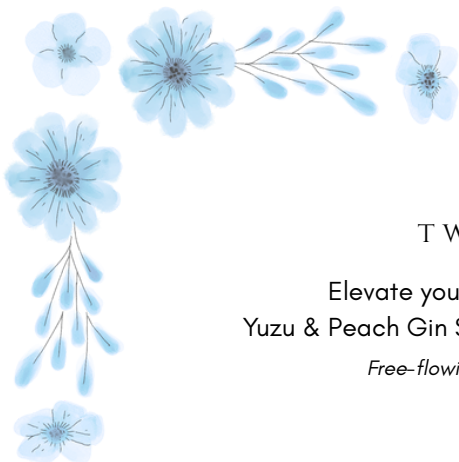
ADD ON SIDES \$12 EACH

Mashed Potato, Sautéed Garlic Green Bean & Fried Garlic (GF, DF), Beer Battered Chips
Potato Wedges, Garden Salad (GF, DF), Onion Rings, Garlic Casalinga
Bread Rolls Platter with Whipped Butter & Evo

(A) denotes Australian (I) denotes Imported (M) denotes Mixed Origin
(GF) denotes gluten-free (DF) denotes dairy-free

While we endeavour to cater for special dietary requirements, we are unable to guarantee dishes are entirely free of all traces of allergens.
Credit Card Surcharge applies - Visa/MasterCard 1.4%, American Express 1.9%





set menu

TWO COURSE \$60PP | 3 COURSE \$70PP

Elevate your Experience: Add free flowing house wines, beer of the moment,
Yuzu & Peach Gin Spritz, Spiced Pineapple Margherita, Espresso Martini & soft drinks \$40pp

Free-flowing beverages are for 2 hours from seated and must be applied to the whole table.

ENTREE \$23 EACH

Grilled Herb-Marinated WA Tiger Prawns (A) (GF, DF) (add \$8)
Served with black rice salad & pomegranate chilli salsa

Hawaiian Sweet Potato Soup (GF, DF)
Finished with a spiced chicken and capsicum skewer & carrot and orange chutney

Teriyaki Glazed Pork Belly (GF, DF)
Served with pak choy & enoki mushrooms

Grilled Vegetable Terrine (GF, DF, V)
Served with wild rocket, orange, radish & cherry tomato salad, dressed with aged balsamic vinaigrette

Home-Made Thyme & Garlic Potato Gnocchi (V)
Served with sautéed mushrooms, baby zucchini, roasted pumpkin & fresh basil

MAIN COURSE \$42 EACH

Pepper-Crusted Seared Yellowfin Tuna (M) (GF, DF)
Served with pressed potato, vegetable ratatouille & cherry tomato and lime salsa

Cajun-Marinated Chicken Breast (GF)
Served with sweet potato and walnut casserole, seasonal green beans & red wine jus

Slow-Cooked Beef Ragout Lasagne
Finished with basil tomato sauce, mozzarella & fresh herbs

Pumpkin, Maple & Danish Feta Ravioli (V)
Served in a sage butter sauce with spinach, roasted cherry tomatoes & chilli

DESSERT \$20 EACH

White Chocolate & Pistachio Tiramisu
Layers of mascarpone cream with white chocolate, roasted pistachios & black cherries

Vanilla Bean Crème Brûlée (GF)
Served with seasonal fruit

Mango Panna Cotta (GF)
Served with tropical fruit salsa & passionfruit coulis

Crispy Meringue Mille-Feuille
Served with Chantilly cream, fresh strawberries & salted caramel sauce

Selection of Local & Imported Cheeses (add \$8)
Served with artisan crackers, toasted sourdough, walnuts & dried fruit

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