

Festive A la Carte Menu

Available from 1 November 2025 - 31 December 2025

Elevate your Experience with Free Flowing House Wine, House Beer & Soft Drinks | \$35 per person

Canard Deux Façons	50
Herbs & spiced smoked duck breast & duck confit with parsnip puree, glazed fig & red wine jus (GF, DF)	
Honey and Thyme Marinated Roast Pork Cutlet	45
with balsamic braised baby beetroot, confit garlic & mustard jus	
Curry of the Day	40
check with our friendly staff	

O'CONNOR PASTURE-FED BEEF

Beef Sirloin 300gms (GF)	60
with grilled baby vegetables	
Scotch Fillet 300gms (recommended to be cooked medium) (GF)	60
with grilled baby vegetables	
Rib-eye Steak on Bone (GF)	65
with grilled baby vegetables	
Add Sauce: Red Wine Jus, Pepper, Mushroom, Mustard (GF, DF)	2
Add Creamy Garlic Prawns	12
Tomahawk On Bone	95
with chips, salad & choice of Red wine Jus / Pepper sauce / Mushroom sauce / Mustard sauce	

FROM THE OCEAN

Seafood Platter	70
Garlic Prawns, Kilpatrick oysters, battered fish, chilli mussels, smoked salmon & chips	
The Whole Grilled Lobster	95
Surf & Turf	75
Half grilled Lobster & grilled Beef Tenderloin wrapped in prosciutto with parsnip puree, grilled baby vegetable & truffle Sauce	
Fish of the Day	40
check with our friendly staff	
Chilli Mussels	38
with casalinga bread	
ADD ON SIDES (\$12 EACH)	
Mashed Potatoes	
Sauteed Garlic Green Beans with Almonds	
Potato Wedges (add sauce for \$2: aioli, mayonnaise, sweet chili, sour cream, tomato)	
Garden Salad	
Garlic Bread	
Bread Basket	

(GF) denotes gluten-free | (DF) denotes dairy-free options
Available for Lunch & Dinner service daily.

Waterwall Restaurant & Bar will be closed on Christmas Day 25 December 2025 for lunch & dinner. Dining will remain available for in-house guests for dinner service only.

Whilst 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%

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TWO COURSES \$55 PER PERSON

THREE COURSES \$65 PER PERSON

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ENTREE \$20 EACH

Five Spice Pork Belly
with parsnip puree, sauteed kale & cherry sauce (GF, DF)

Smoked Salmon Carpaccio
with blood orange & mixed tomato-herb salsa

Lemon & Dill Marinated Poached Prawn
with pearl couscous salad (GF, DF)

Pumpkin & Blue Cheese Ragout Tart
With roquette salad (V)

MAIN COURSE \$38 EACH

Panfried Barramundi
with royal blue potato & thyme cake, grilled asparagus, capers berry-dill butter sauce (GF)

Herbs & Cranberry Chicken Ballotine
with sweet potato & pecan casserole, sautéed green bean & red wine jus (GF, DF)

Smoked Paprika Marinated Roasted Gambas
with black rice & pomegranate Salad (GF, DF)

Grilled Lamb Loin
with butternut pumpkin puree, grilled baby vegetables & thyme jus (GF)

Creamy Saffron Risotto
with green Asparagus, mushrooms, broccoli, cauliflower and parmesan (GF, VGNO)

DESSERT \$20 EACH

Plum Pudding
with anglaise sauce & caramelised berry (GF)

Rice Milk Pandan Panna Cotta
with seasonal fruit salsa & raspberry coulis (GF, VGN)

Hazelnut Pavlova Roulade
with strawberry cream & red fruit coulis

Chocolate Tart
with coffee mascarpone cream & dark chocolate sauce

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