

The Beginning from 4 pm onwards

Warm Mittagong Sourdough with Pepe Saya cultured sea salt butter [v] \$6 for 2

Mezza plate served as Chef's choice of seasonal goods & produce
w. toasted sourdough [designed for 2] \$18

Crumbed Jamon & lemon Croquettes \$4 each

Bowl of mixed Victorian Marinated Olives [gf,df,v] \$9

Local Sydney Rock oysters
w/ Champagne vinegar mignonette or Chorizo kilpatrick [gf,df]
(6) \$19(12) \$34 Mixed Doz \$33

Fried chicken wings tossed in Frank's hot sauce with raw cut vegetables [gf,df] \$13

Veloute ~~ Hot Leek & Potato soup w. grilled sourdough \$14

Steamed Black lip mussels in tomato broth, fermented chili, chorizo w/ grilled bread \$18

Warm Potato rosti w/ smoked salmon, fried capers, crème fraiche and dill [gf] \$15

Black & white garlic prawns grilled on rosemary, baked haloumi crumbs,
warm tomato salad \$18 [gf,]

SIDES

\$8

Fries w/ truffled sea salt [df,v]

Slaw with Maple & Aoli dressing [gf,v]

Roasted Pumpkin, maple syrup,
paprika and housemade ranch [v,gf]

Caprese Salad – tomato, bocconcini,
and torn basil [gf,v]

Chargrilled Brocolini with parmesan
and pine nuts [gf,v]

SAUCES

\$2 . 50

Housemade ranch

Hot Sauce

Housemade Ketchup

Aioli

House made tomato relish

Bourbon BBQ Sauce

The Middle

200g Chargrilled Beef fillet, potato puree, wilted baby spinach &
Truffle Butter [gf] \$33

Oven baked Chicken supreme, on a bed of Pistachio Couscous, w. grilled Nectarine
& Maple cider vinaigrette \$29

Grilled Barramundi, w/ creamed leeks, kale & potato crisps,
and Lemon & Dill Butter [gf,] \$29

Layered Vegetable Mousaka w. shaved parmesan and roquette Salad [v] \$25

The CLASSICS

Pulled pork burger- Bourbon BBQ sauce, purple cabbage slaw w/ fries \$18

Wagyu beef burger – lettuce, beetroot, tomato, cheese, pickles, sauce w/ fries \$19

Chick Pea & Vegetable Burger w. Cucumber, toasted almonds, roquette & Spicy aioli [v] \$16

The Waterhouse steak sandwich – Grilled Sourdough, tomato, rocket
& caramelized beer onions w/ fries [df] \$18

Chorizo and sweet roasted capsicum pizza \$18

And a little ... SWEETNESS

The Waterhouse Cheesecake Du Jour' \$15

Sticky Figgy Pudding & Salted Caramel w. Vanilla Bean Ice Cream \$15

Chai latte Pannacotta, w. house made Hazelnut Biscotti \$15

The Waterhouse Malt Affogato – Malt, Espresso, ice cream, Frangelico,
Topped w. fairy floss \$15