

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 Porcini Mushroom Arancini \$12 for 3 [V]

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

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

Crispy Salt & Pepper Chicken Wings w. Smoked Cheddar Sauce
& Pickled Cucumber Garnish \$13

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

Soft Shell Crab w/ radish & fennel salad, & lime mayonnaise \$18

Smoked Salmon wrapped Avocado & Pistachio Mousse W. Red Onion & Crisp Bread \$16

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 & Aioli dressing [gf, v]

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

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

SAUCES

\$2 . 50

House made ranch

House made Ketchup

Aioli

Bourbon BBQ Sauce

Please ask your server for today's Blackboard Menu choices

The Middle

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

Oven baked Chicken Breast, topped w. Prosciutto, roasted asparagus, cherry tomatoes,
wild rice & tomato broth \$29

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

Layered Vegetable Moussaka 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, sliced tomato
& 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 w. Smoked Cheddar
on a rich Napolitano base \$18

And a little ... SWEETNESS

The Waterhouse Cheesecake Du Jour' \$15

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

Warm Apple & Rhubarb compote topped w. Macadamia crumble
& Brandy Crème Anglaise \$15

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

Please ask your server for today's Blackboard Menu choices