

WATERMANS HOTEL MENU

Starters & Shares

GARLIC CIABATTA *veg, vo* \$10
Toasted with garlic butter. Add cheese \$2

CAULIFLOWER BITES *V* \$14
Lightly battered and fried with choice of sauce.

ARANCINI BALLS \$14
Mushroom and parmesan with panko crumb. Served with Napoli sauce.

PORK BELLY BITES *gf* \$15
Topped with sticky honey soy garlic sauce, apple puree and sesame seeds.

CHICKEN WINGS \$16
Choice of baked with honey soy dressing (*gf*) or original fried with sriracha mayo.

CORN RIBS *V, gf* \$12
With paprika, garlic, and choice of sauce.

WEDGES *veg* \$14
Served with sour cream and sweet chili sauce.

BUTTERMILK POPCORN CHICKEN \$12
With chips and sriracha mayonnaise.

straight from the sea

TEMPURA PRAWNS \$18
Served with sweet chili sauce.

CRUMBED CALAMARI E : \$19 / M \$29
Lemon, pepper, herb and sweet chilli marinade, crumbed and fried with a side of tartare sauce.
Main size served with chips and salad.

SEAFOOD CHOWDER E: \$19 / M: \$29
Rich and creamy local fish, scallops, prawns and calamari.
Main size served with garlic ciabatta.

PAN SEARED SCALLOPS *gf* E: \$19 / M: \$29
With cherry tomatoes, zucchini puree, basil, and brown butter sauce
Main size served with seasonal greens.

GRILLED MARKET FISH *gf* POA
Served with seasonal greens topped with brown butter sauce.

FISH AND CHIPS (FRESH FISH) \$28
With salad, tartare sauce and lemon.

TASMANIAN OYSTERS (1/2 / DOZ)
Natural \$19 / \$34
Kilpatrick \$22 / \$40

SEAFOOD PLATTER FOR TWO \$55
Four king prawns, four natural oysters, four pieces of battered fish, and 12 pieces of crumbed calamari with a side of tartare sauce and fresh lemon.

pizzas

VEGETARIAN *vo* \$22
Napoli base, mushrooms, onion, olives, capsicum, spinach and mozzarella.

MARGHERITA *veg* \$20
Napoli base, basil oil, bocconcini, tomato and mozzarella cheese.

PUMPKIN & PINE NUT (VEG) \$24
Napoli base, pesto, pumpkin, spinach, and mozzarella cheese. Topped with pine nuts, fetta, and balsamic glaze

PERI PERI CHICKEN \$23
Peri peri base, chicken, spinach, onion, and mozzarella cheese. Topped with sriracha mayo.

BARBECUE CARNE \$24
Barbecue base, bacon, salami, ham, chicken and mozzarella cheese.

Gluten free base \$4, Vegan cheese \$5

kids meals

Served with chips, tomato sauce, and a complimentary soft drink or juice

NUGGETS AND CHIPS \$12

FISH AND CHIPS \$12

CHEESEBURGER \$15
Beef pattie, cheese and tomato sauce.

hand-helds

Served with chips

CAJUN CHICKEN BURGER \$24

Cajun marinated grilled chicken with bacon, tomato, onion, lettuce, cheese and aioli.

PHILLY CHEESE STEAK \$26

Steak with melted cheese, caramelised onion, capsicum, lettuce, bacon and tomato.

SMASHED BEEF BURGER \$25

Smashed beef pattie, bacon with red wine, pickled radish, tomato, lettuce, caramelised onion, cheese, relish and burger sauce.

CRISPY CHICKEN BURGER \$24

Chicken Breast lightly fried served with tomato, lettuce, onion, bacon, cheese and sriracha mayo

SAUCES

Tomato, barbecue, aioli, sriracha mayonnaise, peri peri mayonnaise, burger sauce, sriracha, tarte, sweet chili. **\$1.50**

Add: Egg \$3, Bacon \$3, Avocado \$4



main meals

LAMB SHANK gf \$42

8 hour braised Tasmanian lamb shank, creamy mash, seasonal greens, red wine jus.

ROAST PORK BELLY gf \$38

Served with mash and seasonal greens, topped with sticky honey soy garlic sauce, apple puree and sesame seeds

SATAY CHICKEN BREAST gfo \$28

Grilled chicken breast, seasonal greens, crispy potatoes, house peanut satay sauce, roti bread.

PESTO STUFFED CHICKEN gf \$32

Grilled chicken breast stuffed with pesto, fetta and spinach, served with broccolini, cauliflower, cherry tomatoes, crispy potatoes and asparagus. Topped with creamy garlic pesto sauce.

SCOTCH FILLET gf \$42

Sweet potato puree, seasonal greens, red wine jus & garlic butter

Surf and Turf topping \$7

CHICKEN PARMIGIANA \$30

Chicken schnitzel topped with Napoli sauce and mozzarella. Served with chips and salad.

CHICKEN SCHNITZEL \$28

Served with chips and salad.

CAULIFLOWER PARMIGIANA veg \$26

Crumbed and fried cauliflower with napoli sauce and cheese. Served with chips and salad

Plain Gravy, Mushroom, Pepper, Mash Potato \$4

salads

PUMPKIN & PINE NUT \$24

Spinach leaves, roasted pumpkin, fetta, pine nuts served with balsamic glazed over the top

CAESAR SALAD gfo \$22

Cos lettuce, crispy bacon, house made croutons, boiled egg, grated parmesan and Caesar dressing(contains anchovies)

THAI BEEF SALAD gf \$24

Medium rare beef strips, tomatoes, cucumber, onion, fresh red chilli, lettuce, dry nuts and sesame balsamic dressing.

ADD ONS

Avocado \$4 Chicken \$4 Prawns \$5 Halloumi \$5

sides

BOWL OF CHIPS V \$12

With choice of sauce

SWEET POTATO CHIPS V \$13

With choice of sauce

PAN SEARED GREENS V \$14

PLEASE BE AWARE THAT WITHIN THE PREMISES WE HANDLE NUTS, SEAFOOD, SESAME, WHEAT FLOUR, EGGS, FUNGI AND DAIRY. CUSTOMERS DIETARY REQUESTS WILL BE CATERED FOR TO THE BEST OF OUR ABILITY, HOWEVER, THE DECISION TO CONSUME IS THE RESPONSIBILITY OF THE DINER. SUBJECT TO 15% SURCHARGE ON PUBLIC HOLIDAYS.