

STARTERS

Chargrilled Local Tiger Prawns \$21
Chimichurri & capsicum coulis

Heggies Vineyard Cloudline Chardonnay

Pan Roasted Cauliflower \$17
Pistachio pesto, dried fruit trail mix & sumac

Peppertree Semillon Sauvignon Blanc

Moroccan Spiced Lamb Cutlets \$25
Beetroot chips, sumac yoghurt & harissa

Mt Difficulty Roaring Meg Pinot Noir

Spatchcock \$20
Sugar brined half Spatchcock, roasted red capsicum coulis & sumac yoghurt

Bird in Hand Sauvignon Blanc

MAINS

Brown Sugar Brined Pork Loin \$25
with apple compote and red currant sauce

Mt Difficulty Roaring Meg Pinot Noir

Whole Baby Barramundi \$42
with green beans, roasted chat potatoes & chimichurri

Bird in Hand Sauvignon Blanc

SIDES \$5

Cauliflower gratin

Shoestring fries with spiced salt

Roast Rosemary & thyme potatoes

Green beans in olive oil, fetta & slivered almonds

SAUCES \$2

Chimichurri

Béarnaise

Truffle Jus

Scotch & Pink Peppercorn Butter



STEAKS

*ALL OUR STEAKS ARE LOCALLY SOURCED
& DRY AGED IN HOUSE FOR 35 DAYS,
COOKED TO YOUR LIKING & SERVED
WITH SPICED SHOESTRING FRIES
& YOUR CHOICE OF SAUCE*

250g Rump Cap \$32
Wanderer Beef, Grass & Barley fed, Free range, Victoria

Peppertree Cabernet Sauvignon

300g Striploin \$40
Great Southern Farms, Grass fed, Free range, Victoria

Wynns "The Gables" Cabernet Sauvignon

400g T-Bone \$53
Pinnacle Beef, Grass fed, Free Range, Victoria

Wynns "The Gables" Cabernet Sauvignon

350g O.P Rib on the Bone \$59
Grass fed, Free range, Tasmania

Yalumba Sanctum Cabernet Sauvignon

WEDNESDAY & THURSDAY
5-9pm

FRIDAY & SATURDAY
11am - 9pm

function enquiries:
info@waterloobayhotel.com.au

DESSERTS

Sticky Date Pudding \$15
Orange & date compote, butterscotch sauce
and vanilla bean ice cream

Chocolate Fondant \$15
Scorched chocolate & Irish cream ice cream

Cheese Board \$17
Soft & hard cheese, dried fruits, nuts and
crackers

BANQUETS

*Our banquet options are perfect for sharing.
Minimum 2 people. Tables 10+ must select banquet
option.*

SIGNATURE

\$53pp

Chargrilled Local Tiger Prawns
Brown Sugar Brined Pork Loin
250g Rump Cap
Green beans in olive oil, fetta & slivered almonds
Shoestring Fries with Spiced Salt
Choice of Two Sauces
Cheese Board

DELUXE

\$70pp

Chargrilled Local Tiger Prawns
300g Striploin
400g T-Bone
Cauliflower Gratin
Shoestring Fries with Spiced Salt
Choice of Two Sauces
Cheese Board