



WATERMAN'S HOTEL  
BAR & DINING

## SNACK

Chargrilled Pirate Bay octopus,  
black garlic, lime, basil \$17

Chicken liver pate, onion jam,  
sourdough toast \$14

Mushroom & smoked cheddar  
arancini, sugo \$13

## PIZZA

Buffalo mozzarella, basil, tomato  
sugo \$18

Pepperoni, mozzarella, tomato sugo  
\$21

Wild mushrooms, garlic, pecorino,  
fresh thyme, black truffle oil \$22

Chicken, smoked cheddar, onion  
jam, shallots \$21

Anchovies, salami, olives, tomato  
sugo, mozzarella, herbs \$22

## MAINS

Seafood pie, sour cream pastry,  
beans \$26

Scallop linguine, snow peas, lemon  
garlic cream sauce \$28

Crispy pork belly, fennel & pear,  
battered pink eyes \$26

Beef cheek red wine ragu, sage  
butter fried gnocchi \$26

Field mushroom & taleggio risotto,  
truffle oil \$24

## SIDES

Sourdough, olive oil/mushroom  
butter \$8

Crispy pink eyed potatoes, herbed  
goat curd dipping \$12

Seasonal veggies, zucchini,  
pumpkin, brussels sprouts, carrots,  
garlic, goat curd \$13

## BUBBLES

House Brut \$9/\$13/\$36

Bream Creek Cuvee Tas \$65

Icon Sparkling Rose Tas \$10/\$14/\$42

Astoria Prosecco Italy \$11/\$15/\$48

Lake Barrington Alexandra \$15/\$19/\$64

## WHITE

Milton Pinot Gris Tas \$12/\$15/\$52

White Rock Pinot Gris Tas \$48

Sinapius Clem Blanc Tas \$59

Springvale Gewurztraminer Tas \$58

House Sauvignon Blanc Tas \$9/\$13/\$36

Icon Sauvignon Blanc Tas \$11/\$15/\$44

Laurel Bank Riesling Tas \$11/\$15/\$46

Alcorso Riesling 2012 Tas \$ 75

Icon Chardonnay Tas \$44

Home Hill Chardonnay Tas \$14/\$18/\$59

Sinapius Chardonnay Tas \$69

Waterman's Moscato \$10/\$14/\$38

## PINK

Bream Creek Rose Tas \$11/\$15/\$48

Longview Nebbiolo Rose \$51

Milton Rose Tas \$12/\$16/\$52

## RED

Icon Pinot Noir Tas \$11/\$15/\$44

Sinapius Esme Rouge Gamay Tas \$67

House Cabernet Merlot \$9/\$13/\$36

Lost Buoy Sangiovese \$11/\$15/\$44

Stoney Vineyard Cab Sauv Tas \$14/\$18/\$64

Longview Cab Sauvignon \$13/\$17/\$52

The Big Blind Nebbiolo Barbera \$52

Seppelts The Drive Shiraz \$11/\$15/\$44

St Hubert's The Stag Shiraz \$42

Longview The Piece Shiraz 2016 \$82

Kalleske Eduard Old Vine Shiraz 2016 \$85

Winstead Merlot Tas \$56

Bricco Maiolica Barbera Italy \$61

Varvaglione Primitivo Italy \$13/\$17/\$49

Casetello Chianti Italy \$14/\$18/\$64

## DESSERT

Sicilian Doughnuts, Chocolate Hazelnut

Sauce \$12

Lemon Tart, Mascapone \$13

### CHEESE

\$12 (per piece 50g)

Coal Valley Camembert

Arigone Taleggio

Provolone Dolce

## COCKTAILS

DIRTY MARTINI \$21

Stolichnoya vodka, Noilly Prat, olives

DRY MARTINI \$22

McHenry Gin, Noilly Prat, lemon

NEGRONI \$25

Four Pillars gin, Campari, Sweet  
Vermouth

VITO CORLEONE \$21

Averno, Three Cuts Gin

SLOW GIN FIZZ \$20

Plymouth Sloe Gin, Gordans, Lime

JAPANESE SLIPPER \$19

Midori, Cointreau, Pineapple

ESPRESSO MARTINI \$22

Espresso, Vodka, Kahlua

APEROL SPRITZ \$19

Aperol, Astoria Prosecco, Soda

EGG NOG \$25

Martel VS, Fino Sherry, Bacardi, Milk,  
Egg, Nutmeg

NEW ORLEANS SAZERAC \$26

Sazerac Rye, Peychauds, Absinthe

MANHATTAN \$24

Rye whiskey, sweet vermouth, orange  
bitters