

W

WATERMAN'S HOTEL
BAR & DINING

PIZZA

GARLIC - Garlic, mozzarella, rosemary	\$19
MARGHERITA - Mozzarella, tomato, sugo, basil	\$21
PEPPERONI - Pepperoni, Olives, Anchovies, Sugo, Mozzarella	\$24
SPICY - Hot Salami, chilli, pineapple	\$23
CHILLI CHICKEN - Chicken, pickled chilli, sundried tomato, capsicum	\$24
SMOKED SALMON – Smoked salmon, capers, red onion	\$24
GARLIC PRAWN - Prawn, chilli, garlic, oregano	\$26
FUNGI - Confit mushrooms, caramelised onion, goats cheese	\$24
SALAMI - Salami, Leg Ham, Capsicum, Chilli	\$23
BRIE - Chicken. Brie, mushroom, tomato, garlic	\$25
POTATO - Pink eyes, rosemary, garlic oil	\$22

Gluten Free base \$3

SMALL

Oysters Natural	6 - \$19 / 12 - \$35
Oysters Kilpatrick	6 - \$22 / 12 - \$39
Prosciutto, Burrata mozzarella, ciabatta	\$17
Octopus grilled, herbs, citrus aioli (<i>gf, dfo</i>)	\$18
Meatballs pork & beef, sugo, parmesan, ciabatta (<i>gfo, dfo</i>)	\$17
Calamari fried, herb salad, citrus aioli	\$17
Portobello mushrooms, herb, ricotta, parmesan (<i>v, gf</i>)	\$17
Arancini, pumpkin, parmesan, salsa verde	\$18
Fries, citrus aioli (<i>v</i>)	\$9

LARGE

Chicken breast, feta, capsicum, olives, broccolini (<i>gfo</i>)	\$26
Scotch fillet King Island 220g, fries <i>Pepper or Mushroom sauce \$3</i>	\$33
Scottsdale pork cutlet, herb, parmesan, lemon caper butter, pink eyes (<i>dfo</i>)	\$32
Fish & Chips, lightly battered, tartare, see staff for fish of the day (<i>gfo, dfo</i>)	\$24

Gfo – gluten free option Dfo- dairy free option v-vegetarian

PASTA

Duck leg, gnocchi, mushroom broth, parmesan <i>(gfo, dfo)</i>	\$26
Ravioli, roast pumpkin, hazelnut, burnt butter, sage <i>(v)</i>	\$25
Lamb shoulder ragu, pappardelle, parmesan <i>(gfo, dfo)</i>	\$24
Chicken, creamy pesto, tomato, linguine <i>(gfo)</i>	\$22

SIDES

Broccolini, feta, hazelnuts <i>(v, dfo, gf)</i>	\$11
Pear, rocket, parmesan, balsamic <i>(v, df, gf)</i>	\$10
Fries, citrus aioli <i>(v)</i>	\$9

DESSERT

Canoli, chocolate mouse <i>(v)</i>	\$13
Tiramisu <i>(gf, v)</i>	\$13
Vanilla bean panna cotta <i>(gf, v)</i>	\$13

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BUBBLES

House Brut	Victoria	\$9.5/\$14/\$39
Goaty Hill Maia Cuvee	Tamar Valley Tas	\$14/\$18/\$58
Milton Sparkling Rose	Cranbrook Tas	\$12/\$16/\$54
Astoria Prosecco	Italy	\$11/\$15/\$48
Bream Creek Cuvee	Marian Bay Tas	\$65

WHITE

Milton Pinot Gris Tas	Cranbrook Tas	\$12/\$16/\$54
Goaty Hill Pinot Gris	Tamar Valley Tas	\$48
Bream Creek Pinot Grigio	Marian Bay Tas	\$52
Sinapius Clem Blanc Tas	Pipers Brook Tas	\$59
Springvale Gewurztraminer	Tamar Valley Tas	\$58
House Sauvignon Blanc	Victoria	\$9.5/\$14/\$39
Laurel Bank Sauv Blanc	Granton Tas	\$13/\$17/\$55
Alcorso Riesling 2012	Coal Valley Tas	\$75
Laurel Bank Riesling	Granton Tas	\$12/\$16/\$52
Sinapius Chardonnay	Pipers Brook Tas	\$69
Bream Creek Chardonnay	Marian Bay Tas	\$14/\$18/\$56
Home Hill Chardonnay	Ranelagh Tas	\$59
House Moscato	Victoria	\$10/\$14/\$40

PINK

Bream Creek Rose	Tamar Valley Tas	\$12/\$16/\$54
Longview Nebbiolo Rose	Adelaide Hills SA	\$51
Milton Rose	Cranbrook Tas	\$54

RED

Milton Pinot Noir Tas	Cranbrook Tas	\$13/\$17/\$56
Icon Pinot Noir Tas	South East Tas	\$11/\$15/\$48
Sinapius Esme Rouge Gamay	Pipers Brook Tas	\$67
House Cabernet Merlot	Victoria	\$9.5/\$14/\$39
Lost Buoy Sangiovese	McLaren Vale	\$12/\$16/\$54
Stoney Vineyard Cab Sauv	Pipers Brook Tas	\$14/\$18/\$64
Longview Cab Sauvignon	Adelaide Hills SA	\$52
The Big Blind Nebbiolo Barbera	Adelaide Hills SA	\$52
Seppelts The Drive Shiraz	Victoria	\$11/\$15/\$44
Longview The Piece Shiraz 2016	Adelaide Hills SA	\$82
Kalleske Eduard Shiraz 2016	Barossa Valley	\$85
Winstead Merlot	Bagdad Tas	\$56
Bricco Maiolica Barbera	Italy	\$61
Varvaglione Primitivo	Italy	\$49
Casetello Chianti	Italy	\$64

COCKTAILS

The CLASSICS

DRY MARTINI Three Cuts Gin, Noilly Prat, lemon	\$24
NEGRONI Four Pillars Gin, Campari, Sweet Vermouth	\$25
SLOW GIN FIZZ Plymouth Sloe Gin, Gordans, Lime	\$22
JAPANESE SLIPPER Midori, Cointreau, Lemon	\$22
ESPRESSO MARTINI Espresso, Vodka, Kahlua	\$22
APEROL SPRITZ Aperol, Prosecco, Soda	\$18

BAR STAFF CHOICE

MANHATTAN Archie Rose Rye Whiskey, Sweet Vermouth, Orange Bitters	\$26
BILLIONAIRE Wild Turkey Rare Breed, Lemon Juice, Grenadine, Absinthe, Bitters	\$24
READY AIM FIRE 1800 Anejo Tequila, Pineapple Syrup, Lime Juice, Bitters	\$23
LA MORA Poltergeist Gin, Elderflower Liqueur, Pureed Blackberries, Lemon Juice	\$24
MONKEY BUSINESS Monkey Shoulder, Lime & Pineapple Juice, Banana Liqueur	\$25
MERMAID Grey Goose, Fresh Lemon, Mint	\$23
CIOCCOLATO Gosling Black Rum, Kahlua, Baileys	\$23

