

# THE WATERING HOLE TAVERN MENU

## Snacks & Starters

|  |                         |           |
|--|-------------------------|-----------|
| *Garlic Bread  |                         | \$6.00    |
| *Garlic Bread with Cheese  | (Gluten Free available) | \$6.50    |
| *Chicken Satay Sticks- Grilled chicken served on rice with Chefs spicy peanut sauce                              | E:\$14.50               | M \$29.00 |
| *Scallops St Jaques-whole scallops in creamy garlic sauce gratinated with parmesan                               | E:\$18.50               | M:\$35.00 |
| *Hand cut chunky chips-served with sweet chilli and sour cream   |                         | \$12.50   |
| *Nacho's served with sour cream & guacamole  |                         | \$14.50   |
| *Grilled Seganki Cheese with fresh lemon   |                         | \$16.50   |
| *Caesar Salad-crispy cos lettuce, tossed with bacon, croutons, shaved parmesan & poached egg with chefs dressing |                         | \$15.50   |
|  | Add chicken             | \$7.50    |

## From the Grill

All served with chips & salad or chips & vegetables

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|--|---------|
| *Grilled Lambs Fry & Bacon with onion gravy  | \$23.50 |
| *Grain Fed Porterhouse Steak-char grilled to your liking with mushroom sauce, green peppercorn sauce or garlic butter (GF) | \$34.90 |
| *Char grilled Lamb Rump with rosemary & red wine gravy   | \$34.50 |

## **Chicken & Seafood**

All chicken crumbed in house

All served with chips & vegetables or chips & salad

\*Chicken Kilpatrick-grilled chicken breast with bacon, onion, garlic worcestershire sauce finished with cream \$25.90

\*Chicken Parmigiana-topped with homemade tomato concasse, sliced ham and grilled cheese \$24.50

\*Hawaiian Parmigiana-topped with home made concasse bacon & Pineapple and grilled cheese \$26.50

\*Kiev Parma-topped with garlic butter & grilled cheese \$23.50

\*Chicken Schnitzel \$22

\*Grilled Fish Salad-topped with Chefs raspberry vinaigrette (GF) \$26

\*Beer Battered or Grilled Fish & Chips-with chefs tartar Sauce, lemon & salad \$23.50

\*Seafood Morany-selected seafood bound with garlic, cream, tomato Sauce & topped with grilled cheese \$32.90

\*Seafood basket-beer battered prawns, scallops, fish & calamari set on crispy chips with lemon & tartare \$34.50

## **Extras**

Bucket of chips \$6.50


Salad or vegetable bowl \$6.50

Gravy or Spicy peanut sauce \$1.50

Garlic Aoli \$2.00

Kilpatrick Sauce \$2.50

## **Wood Fired Pizza**



|  |         |
|--|---------|
| *Smokey BBQ Chicken-with red onion, mixed capsicum and cheese                                      | \$19.50 |
| *Four Cheese-fetta crumble, mozzarella, parmesan and blue cheese                                   | \$17    |
| *Smoked Salmon-with fried capers and horseradish cream   | \$21.50 |
| *Fresh tomato with basil pesto & cheese(V)   | \$18.50 |
| *Bacon & Salami-with onion, capsicum and mushroom  | \$19.50 |
| *Garlic and cheese (V)   | \$10.50 |
| *Roasted Pumpkin, spinach & feta   | \$18.50 |
| *Prosciutto & tomato topped with rocket, olive oil & balsamic                                      | \$21.50 |
| *Vegetable- with onion, capsicum, mushrooms, spinach,<br>char grilled zucchini, egg plant & olives | \$22.00 |
| *Tropicana-ham, pineapple  | \$16.50 |
| *Greek lamb-with spinach, fetta, tzatziki  | \$22.50 |
| *Margarita Pizza-Tomato cheese oregano   | \$14.50 |

## **Pasta and Risotto**

|   |         |
|---|---------|
| *Spaghetti or Potato gnocchi carbonara mushrooms, onion, garlic, cream & bacon cream sauce thickened with egg | \$22.50 |
| *Spinach & mushroom risotto -mushroom & spinach pan fried<br>with garlic, onion, Pine nuts & arborio rice     | \$22.50 |
| *Roasted pumpkin, sweet potato risotto with broccoli, pine nuts,<br>arborio rice, curry & cream               | \$22.50 |

## **Dessert**

All desserts are hand made in our kitchen

All served with fresh cream or ice-cream

- \*Ice cream & cream \$1.50
- \*Steamed Date Pudding with butterscotch sauce \$12.50
- \*Ice-cream Sundae- Chocolate, Strawberry, Caramel \$10.50
- \*Double Chocolate Mousse with Raspberry coulis \$12.50
- \*Apple and mixed berry crumble (GF) \$12.50

## **Light Dessert**

- \*Affogato-vanilla ice-cream with a shot of espresso coffee \$7.50

Add a shot of -Baileys

-Kahlua

-Cointreau

-Grand Marnier

-Disaronno

\$7

**Please order at bar**