

Watermark Bar and Grill

Starters and Charcuterie

Starters

Garlic bread	5.5
Marinated organic olives	8.5
Coccoli	16
Traditional Tuscan fried dough with quark and Jamon	

Charcuterie

Served with toasted sourdough, assorted pickles and chervil

Charcuterie plate for two

With Barossa smoked wagyu beef, Bertocchi fellino hot salami and truffle salami

Freshly Shucked Oysters Served Natural or Kilpatrick

Half dozen	21
Dozen	36

Entrées

	Entrée	Main
Marinated beetroot , goats cheese and hazelnut	15	-
Scallops Rockefeller , parsnip puree and Jamon	18	-
Salt and pepper squid with a chilli sambal	16	26
Sautéed bug tails , bisque and salmon pearls	19	31
BBQ prawns , grilled, served on a skewer with lemon, garlic and chilli	21	34
Fried Bomba Catalan potato and chorizo	15	-
Bangalow pork belly with black garlic and house kimchi	18	-
Cured ocean trout , with horse radish cream, shaved fennel, orange and frisse	21	-

Pasta

	Entrée	Main
Ravioli Spinach and ricotta ravioli with a Tuscan tomato sauce	16	26
Pappardelle Italian pork sausage and fennel pappardelle	18	28
Linguine Seafood linguine with sautéed prawns, fish and mussel	18	28

Sides

Chips and aioli	5
Parsnip mash potato	
Steamed green beans with garlic	
Garden salad	
Sprouts and peas with pine nut and butter	

Mains

Fresh Whiting Fillets Battered fillets of whiting with tartare and fries	32
Local Spanish Mackerel Crumbed mackerel with caper and lemon butter, served with fries	27
Atlantic Salmon Pan seared salmon with watercress, apple and balsamic salad and fondant potato	32
Local Barramundi Fillets Grilled with parsnip mash potato, green beans and beurre blanc	32
Chicken Breast Pan seared chicken supreme with roasted asparagus, celery heart and a white wine and tarragon sauce	32
Duck Confit Confit of duck leg with potato, spinach and apple	36

Watermark Specials for Two

Whole shoulder of lamb: slow roasted with garlic, thyme and fennel	75
Slow braised wagyu beef brisket with cauliflower puree, shallots and Jerusalem artichoke	68

Butchers Block

All steaks are served with potato Dauphinoise

Eye Fillet Riverina Black Angus 250g BMS2+ Southern New South Wales, 150 days grain fed Lean, tender and succulent, a mild flavour steak Best served medium rare	39
Rump Rangers Valley, Northern Tableland Angus 350g BMS3+ New South Wales, 400 days grain fed Pure Black Angus Best served medium	32
Sirloin Darling Down Angus 300g BMS2+ South East Queensland, 150 days grain fed A tender, subtle cut with fat reserved for extra flavour Best served medium	37
T Bone Nolan Private Selection, 500g Gympie, South East Queensland Best served medium	36
Rib Eye Nolan Private Selection, 400g Gympie, South East Queensland A Watermark favourite	44
Sauces Garlic butter, Béarnaise, Mushroom, Pepper	4

Pizza Menu

Available from 5pm

Margherita Tomato, mozzarella and fresh basil	16	Montanara Tomato, mozzarella, prosciutto and rocket	19
Supreme Tomato, mozzarella, mushroom, olives, ham, salami, onion and capsicum	18	Hawaiian Tomato, mozzarella, ham and pineapple	18
Vegetarian Tomato, mozzarella, spinach, mushroom, onion, capsicum, olives	18	Delicatessen Tomato, mozzarella, ham, salami, pepperoni and bacon	18
		Pescatora Tomato, mozzarella, fresh prawns, garlic and shallots	19