

Dinner Menu

Entrees

Cheese and Herb Garlic Bread

garlic and fresh herb butter

9

Tomato and Basil Bruschetta

served on sourdough with olive tapenade and an aged balsamic glaze

12

Soup of the Day

served with garlic bread

12

Dumplings

crispy chicken and mushroom dumplings served with sweet chilli, ginger and lemongrass dressing

15

Grilled Halloumi and Pomegranate Salad

rocket, cashew nuts, pomegranate, quinoa, grilled halloumi and a lime dressing

16

Pumpkin and Fetta Arancini

served with homemade pesto aioli and rocket

17

Salt and Lemon Pepper Calamari

crispy squid with mixed lettuce and a chilli lime aioli

18

Mussels and King Prawns

tossed in a white wine, chilli, garlic and lime sauce served with garlic bread

19

Tapas platter for two

45

marinated olives

salt & pepper calamari with chilli lime aioli

crispy chicken & mushroom dumpling with lemon grass dressing

pumpkin and fetta arancini, pesto aioli

tandoori chicken tikka with naan bread and mint raita

Curries

all curries are served with basmati rice, 2 pappadums and naan bread

Beef Rogan Josh

30

slow braised beef in garam masala spices and

curry leaves

Butter Chicken

31

tender chicken marinated in tandoori curry paste, yoghurt and simmered in a rich garam masala creamy sauce

Prawn Curry

33

king prawns marinated in red curry paste and cooked in a lemongrass and kaffir lime sauce

Sides

Garden Salad

9

Steak Fries

9

Broccolini

9

Potato Wedges

9



WATERMARK
SILVERWATER RESORT
RESTAURANT, CAFE & BAR

Mains

Tofu Linguine

29

linguine pasta with grilled tofu, edamame, fresh basil in a cream and garlic sauce

Pumpkin, Spinach and Goats Cheese Risotto

29

served with a rocket and parmesan salad

Lamb Shank

34

rosemary marinated shanks braised in a pinot jus served with garlic mash and steamed bok choy

Seafood Linguine

35

mussels, squid, prawns and scallops in a garlic and chilli white wine sauce

BBQ Pork Ribs

39

beer braised and flame grilled served with steak fries

From The Grill

Grilled Chicken Breast with King Prawns

37

sweet chilli and lime marinated chicken breast with grilled king prawns served with steak fries and an asian slaw

Fish of the Day

38

herb roasted kipfler potatoes, asparagus with a tomato and ginger sauce

Angus Scotch Fillet 350g

39

served with roast potatoes, steamed bok choy and a diane sauce

Beef Eye Fillet 250g

42

beef tenderloin with broccolini, steak fries and a black garlic jus

Desserts

Chocolate Pudding

14

served with vanilla ice cream and chocolate sauce

Coconut Cheesecake

14

with passionfruit glaze and raspberry sorbet

Churros with Fudge Sauce

14

vanilla ice cream and fresh berries

Trio of Ice Cream

14

check daily chefs special

Date and Butterscotch Pudding

14

with fresh berries and cream

If you have any dietary restrictions, please let us know so we can tailor your dining experience