

WATERVALE



ESTD HOTEL 1847

“We are self-confessed ‘Ethical Epicureans’. We are devoted to providing sensual pleasure through the food, wine, ambience and service in a way that is morally right. Our ethical principles will see us growing as much as we can organically, sourcing from the local region, recycling our waste, and treating our staff like family”



37 Main North Road, Watervale, South Australia

www.watervalehotel.com.au

Arancini Balls \$15

Served w/ Romesco Sauce, Grated Parmesan Cheese & Salad (V)

Fish Taco's \$15

Baked Seafood on a Flour Tortilla w/ Corn Salsa, Pickled Red Cabbage & a Lemon & Mint Yoghurt (GF Option)

Chicken Breast Skewers \$15

Organic Greenslades Chicken Breast Marinated in & served w/ Chimichurri Sauce & Salad, garnished w/ Pangkarra Chickpeas (GF, DF)

Portobello Mushrooms \$15

Stuffed w/ Chickpeas, Pine Nuts, Basil, Spinach, Turmeric & Grated Parmesan Cheese (V, DF. GF Option)

Lamb Cigars \$15

Middle Eastern Spiced Lamb wrapped in Filo Pastry, served w/ Lemon & Herb Yoghurt

Gourmet Miniature Pies \$15

House-Made Miniature Pies, Served w/ a Tomato Relish & Salad

Duck Sliders \$18

Pulled Duck in a Maple BBQ Sauce w/ Pickled Red Cabbage, Chilli Aioli on a Vietnamese Brioche Bun, w/ an Asian Salad

Pork Ribs \$20

Slow cooked (17 hours) Sticky Pork Ribs Braised in Red Vinegar w/ Salad

Ceviche \$20

Fresh South Australian Snapper served w/ Southern Flinders Desert Lime, Cucumber, Red Onion, Green Chilli & Foraged Sea Herbs (GF, DF)

Empanadas \$15

Traditional Argentinian Pastry filled w/ Juicy Roast Beef, Olives, Herbs & Spices w/ a Sweet & Spicy Tomato Relish

SIDE DISHES

Home Cut Hot Chips w/ Mustard Aioli (V) \$6

Honey Roasted Pumpkin w/ Chipotle Butter, Crème Fresh & Salt Bush (V) \$10

Broccolini w/ Lemon & Smoked Garlic Butter (V) \$10

Cold Meats & Pickled Vegetables w/ Grilled Bread (GF Option) \$18

DESSERT

A Selection of Local & International Cheeses w/ Pangkarra Crisps \$18

Ask Our Staff About Our Dessert Of The Day \$10

DEGUSTATION

(Minimum 2 persons)

Full Degustation \$45 per person

Arancini Balls

Chicken Breast Skewers

Lamb Cigars

Gourmet Miniature Pies

Duck Sliders

Honey Roasted Pumpkin

Broccolini

Dessert Of The Day

Short Degustation \$30 per person

Arancini Balls

Lamb Cigars

Gourmet Miniature Pies

Duck Sliders

Broccolini