



"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"



www.watervalehotel.com.au

Tasting Menu \$40 per person

Singaporean Drunken Chicken

Lamb Cigars

Penobscot Farm Salad

Korean Beef Short Ribs

Roast Queensland Blue Pumpkin

Lamb Cigars \$15

Slow Cooked Lamb wrapped in Filo Pastry, served with Lemon & Herb Yoghurt

Beetroot & Fetta Cigar \$18

Beetroot and Fetta Wrapped in Filo Pastry, Served with Lemon & Herb Yoghurt (V)

Ceviche of Boar Fish \$22

Marinated in Chili, Lemon & Orange (GF, DF, P)

Korean Spicy Beef Short Ribs \$22

Slow Cooked Ribs served with Rice (DF, GF)

Duck Sliders \$22

Slow Cooked Duck served in a Brioche Bun with Chili Mayonnaise

Kangaroo & Davidson Plum Mini Pies \$18

Served with House Made Tomato Sauce & Salad

Spicy Prawns on Sorrel Leaves \$22

Sautéed SA Prawns in a Thai Style Salad with Carrot, Snow Peas, Coriander &

Toasted Peanuts served in French Sorrel Leaves (GF, DF, P)

GF= Gluten Free, DF= Dairy Free, P= Pescatarian, V= Vegetarian

SIDE DISHES

Home Cut Penobscot Farm Hot Chips served with Mustard Aioli

(V, GF, DF option- Honey Mustard) \$8

Penobscot Farm Salad of Seasonal Leaves & Vegetables Topped with a

Citrus Dressing (V, GF, DF) \$10

Roast Queensland Blue Pumpkin with Honey, Toasted Almonds & a

Citrus and Mint Yoghurt (GF,V, DF) \$10

Roast Heirloom Carrots with Basil Pesto & Fetta (GF, V) \$10

DESSERT

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

Dessert of the Day \$12