



Feed Me Menu \$85pp

A multi-course shared-plate dining experience designed to provide a full, balanced meal.

SNACKS

Bread, House Churned & Smoked Butter, \$4 pp

Stuffed Olives, Goat Cheese Feta, \$9

Bowl of Farm Vegetable Crisps, Beetroot Chips, White Potato & Purple Kongo Chips \$5

House-made Lamb Sausage, \$10

Bowl of House Pickles, \$9

Cheese Platter, House Made Lavosh, Bread, Seasonal Fruit, 3 Cheese \$46

Charcuterie Platter, House made – Lamb Liver Pate' Smoked Kingfish Pate', House Terrine, Lamb Bacon, Fish Skin Chips, Farm Pickles, \$46

SEAFOOD

Small

Kingfish Ceviche, Chilli, Coriander, Spring Onion, Mint Sorbet, \$24

Butter Poached SA Prawn, Celery, Nasturtium, Confit Garlic, Celery Leaf \$24

Large

Chargrilled Flathead, Salsa Verde, Pickled Green Beans, Braised Leek, Adzuki Bean, Mint & Celery Leaf Salad, \$42

NT Barramundi, Chargrilled Cauliflower, Cauliflower Puree with Sage Butter, Green Chips, \$40

MEAT

Small

Beef Carpaccio, Garden Leaves, Parmesan Oil, Fennel Vinegar, Shaved Pecorino \$23

Duck Sliders (3), Chilli Mayonnaise, Salad, \$26

Chicken Liver Parfait, Wood Oven Sourdough, Pickled Celery, Quince Paste \$26

Large

All Red Meat is Cooked Medium Rare & Sliced

Roasted Chicken, Herb Butter, Sautéed Chard, Smoked Garlic Creamed Potatoes, Mung Beans Celery & Kale Sprouts Salad, Preserved Lemon Vinaigrette
Half \$40 / Whole \$75

Eye Fillet, Mustard & Rosemary Cream, Garlic Braised Chard, Salad, **250 gm** \$65

Large Format Beef Striploin on the Bone, Penobscot Farm Salad, Melange of Mushroom Sauce, \$150/Kg,

Ask Staff for Available Weight

Degustation Menu \$125pp

Six-course, Individually-plated.

12.00 noon & 6.00pm Only

VEGETABLES

Penobscot Farm Salad

A daily expression of our farm, \$14

Cabbage & Kale Cigars, Minted Yoghurt, \$20

Broccoli Salad, Toasted Pine Nuts, Reggiano, Sour Cream Dressing, \$16

House Cut Chips, Mustard Aioli, \$16

Buffalo Mozzarella, Garden Leaf Salsa Verde, Green Olives, Beer Vinegar, \$16

Roast Cocktail Potatoes, Cooked in Lamb Fat, Rosemary Aioli, \$16

GRAINS

Risotto, Smoked Chicken, Taleggio & Parmigiano Reggiano Cheese, \$28

Risotto, Broad Bean & Mint, Parmigiano Reggiano Cheese \$28

Malloreddus Pasta, Blue Cheese, Celery, Caramelised Onion, Walnuts, Lemon Thyme Pangrattato, Crisp Kale, \$28

Tagliolini Pasta, Beetroot Leaf Pesto, House Made Ricotta \$28

"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."

Please talk to our staff if you are vegan, vegetarian, coeliac or have other dietary needs as many dishes can be altered or prepared to accommodate your needs.

A 10% surcharge applies on all Public Holidays



Since the Watervale Hotel was purchased by Nicola Palmer and Warrick Duthy in February 2018 it has been transformed from a traditional country pub into an epicurean destination. For an insight into the Hotels history and renovation story please scan the following QR Code.



To stay connected with the Watervale Hotel, Penobscot Farm, our Signature Experiences and latest events - **Join the Watervale Epicurean Society!**

Simply scan the following QR Code.



"We are self-confessed 'Ethical Epicureans'. We are devoted to providing sense through the food, wine, ambience, and service in a way that is morally right."

Please talk to our staff if you are vegan, vegetarian, coeliac or have other dietary needs as many dishes can be altered or prepared to accommodate your needs.

A 10% surcharge applies on all Public Holidays