



SNACKS

Bread, House Churned & Smoked Butter \$4 pp

Warm Marinated Olives, Chili, Orange,
Garlic, Rosemary \$9

Bowl of House Pickles \$9

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

Charcuterie Platter, House made – Lamb Liver Pâté,
House Terrine, Goat Bresaola,
Fish Skin Chips & Smoked Kingfish Pâté, Farm Pickles \$46

SEAFOOD

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

Ocean Trout Croquettes (3), Citrus Fennel Mayo,
Green Salad \$18

Fried Kingfish Wing (1), Lemon Verbena Mayo, Orange,
Green Salad \$15

Nannygai, Citrus & Fermented Honey Beurre Blanc
Sauce, Grilled Zucchini, Green Bean & Dill Salad \$40

NT Barramundi, Coconut & Celery Purée, Broadbean &
Cucumber Salsa, Chilli, Lime, Coriander, Puffed Rice
Noodles \$40

Feed Me Menu \$85pp

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

MEATS

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

All Red Meat is Cooked Medium Rare & Sliced

Roasted Chicken, Dill & Yoghurt Potato Salad,
Beetroot Leaf Pesto, Pickled Beetroot
Half \$40 / Whole \$75

Rump Cap, Smashed Potatoes, Confit Cherry Tomato,
Roast Capsicum Butter **250 gm \$30**

Porterhouse, Smoked Carrot Puree, Charred Greens,
Purple Carrots, Carrot Leaf Salsa Verde, Jus **300 gm \$45**

Double Smash Wagyu Beef Burger, Onion, Celery & Chili
Relish, Burger Sauce, Provolone Chips \$30

Kangaroo Loin, Black Rice Salad, Mint, Ponzu,
Celery Jam \$38

VEGETABLES

Penobscot Farm Salad

A daily expression of our farm \$14

Beetroot Cigars (6), Minted Yoghurt \$20

Charred Cos Lettuce, Honey, Raspberry Vinegar,
Almonds, Barossa Brie \$16

Honey Roasted Beetroot, Crème Fraîche \$16

Sauteed Farm Greens, Chili, Garlic,
Parmigiano Cheese \$16

Buffalo Mozzarella, Sage Roasted Quince, Mint
and Quince Vinegar \$18

House Cut Chips, Mustard Aioli \$16

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

GRAINS

Risotto, Zucchini, Broad Bean, Mint,
Roasted Hazelnut, Lemon \$28

Risotto, Prawn, Saffron, Chilli,
House made Ricotta \$30

Rigatoni Pasta, Goat Ragù, Gremolata, Parmigiano \$28

Mallorreddus Pasta, Garlic, Chilli, Olives, Cavolo Nero,
Pecorino \$26

"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.



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