



whitewater

Dinner menu

Oysters

Natural / Kilpatrick / Mornay

½ doz / 18 1 doz / 29

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Garlic Bread Bun *veg.* 10

Served in a cast iron pot w. hot garlic butter

Rocket Salad *veg.* 12

Rocket leaves, olive oil, parmesan & aged balsamic

True Greek Salad *veg.* 14

Tomato, cucumber, red onion,
black olives, creamy fetta & parsley

Garden Salad *veg.* 1/2 6 full 12

Mixed lettuce salad w. tomato, cucumber, & red onion.
W. a lemon dresssing & balsamic glaze

Tomato Bruschetta *v/veg.* 14

Fresh tomatoes tossed w. diced red onion & basil.
Served on top of toast w. a balsamic glaze

Fried Cauliflower *v/veg.** 16

In a peanut sauce w. Asian nuts garnished w. red onion &
coriander

Spinach Arancino *veg.* 16

Topped w. a spinach & cheese sauce

Sautéed Mushroom Melody *veg.* 15

Trio of mushrooms sautéed w. garlic & parsley served w.
pieces of brioche

Green Stir Fry *v/veg.** 16

Broccolini, spinach, peas, Brussels sprouts,
wilted iceberg lettuce w. garlic & chilli

Tuna Tatiki 22

Rare thinly sliced tuna served on chopped
broccolini salad tossed w. soy sesame seed dressing

Garlic Prawns 22

Pan-fried prawns in olive oil, tomato, & garlic.
Served w. toasted sourdough

Salt & Pepper Squid 19

Tossed w. crispy rice noodles, fried chili and shallots,
w. side of aioli

Grilled Octopus 19

Salad of warm potato, fennel, radish & lemon dressing

Seafood Chowder 19

Light seafood chowder served w. seared scallops, herbs
& bread crisps

Mussels 19

Simmered in white wine, fresh tomato, garlic &
chilli w. a side of toast

Osso Buco Salad 16

Slow cooked shredded beef dressed in sherry vinegar, olive oil,
Spanish onion & herb salad

Pasta and Risotto

Seafood Linguine 25

Prawns, scallops, mussels & calamari all tossed together in a light red napolitana sauce

Gnocchi w. John Dory 25

Acqua pazza cherry tomatoes & basil

Chicken & Mushroom Risotto 25

(Mushroom Risotto vegetarian option available)

Trio mushroom & parsley finished w. parmesan cheese

Macaroni w. Calabrese Ragu 25

Slow cooked pork, beef & lamb ragu

Gluten Free pasta available + 4

From the Sea

Pan Fried John Dory 32

Battered, served w. pea puree, potato scramble & parmesan

Whole Grilled Snapper 35

Served w. roast potatoes in lemon butter sauce

Homemade Fish and Chips 26

Served w. tossed salad & chips

Grilled King Prawns 38

Served w. roast potatoes in lemon butter sauce & salad

Zuppa di Pesce 38

Hot pot of John Dory, mussels, king prawns, calamari, & scallops

Seafood Platter (for two) 99

Grilled John Dory, grilled prawns, battered fish, oyster natural, oysters mornay, mussels salt & pepper squid, grilled octopus, & tuna tatiki.

Served w. chips & small garden salad.

Meats

Slow Roasted Duck 34

Duck served on top of green stir fry veg w. a duck jus

Slow Roasted Porchetta 28

Served w. roasted potatoes & pickles

Lamb Cutlets 36

Grilled w. a portugese seasoning & served w. mash

Roasted Chicken 28

Served w. roast potatoes, & red wine jus

Half Rack of Pork Ribs 38

In house basting sauce. Served w. chips

Fillet Steak 35

Chargrilled 250g steak served w. creamy mash, sautéed mushrooms & red wine jus

Grilled 400gr Ribeye 45

Filled bone marrow, mash & red wine jus

Meat Platter (for two) 99

Pork ribs, Ribeye (served medium), two lamb cutlets, & porchetta

Served w. chips & salad

Degustation Menus

\$55 pp

Seafood Chowder

Light clam chowder served w. seared scallops,
herbs & bread crisps

Osso Buco Salad

Slow cooked beef dressed in sherry vinegar, olive oil,
Spanish onion & herb salad

Macaroni w. Calabrese Ragu

Slow cooked pork, beef & lamb ragu

Pan Fried John Dory

Battered, served w. pea puree, potato scramble & parmesan

\$65 pp

Seafood Chowder

Light clam chowder served w. seared scallops,
herbs & bread crisps

Grilled Octopus

Salad of warm potato, fennel, radish & lemon dressing

King Prawns

Served w. roast potato

Slow Roasted Porchetta

Served w. roasted potatoes & pickles

\$85 pp

Tuna Tatiki

Rare thinly sliced tuna served on chopped broccolini salad tossed w. soy sesame seed dressing

Osso Buco Salad

Slow cooked beef dressed in sherry vinegar, olive oil, Spanish onion & herb salad

Gnocchi w. John Dory

Acqua pazza cherry tomatoes & basil

Lamb Cutlets

Grilled w. a portugese seasoning & served w. mash

Slow Roasted Duck

Duck served on top of green stir fry veg w. a duck jus

Dessert Tasting Plate

Please ask your waiter for availability

Please note there is a 10% Sunday and public holiday surcharge.