



Waterview Tasting Menu

Additional \$39pp for optional wine pairing
Minimum 2 people sharing

\$79pp
OPENING SPECIAL \$69pp

Appetizer

BRUSCHETTA

(GFO)

1st Course

SYDNEY ROCK OYSTERS

Served with champagne mignonette

(GF)

1st Course Wine: Stonegate, Chardonnay Pinot Noir, South Australia

2nd Course

CHILLI GARLIC PRAWNS

Cooked in olive oil with chili, garlic and lemon, served with house bread

(GFO)

3rd Course

SALT & PEPPER SQUID

Tender squid dusted in our own spice blend, lightly fried and served with homemade dipping sauce

(GF)

2nd & 3rd Course Wine: Twin Islands, Sauvignon Blanc, Marlborough New Zealand

4th Course

CHICKEN MASALA

Chicken breast in a masala, sherry & mushroom sauce served with sautéed potatoes

(GF)

4th Course Wine: The Impressionist, Riesling, Eden Valley, SA

5th Course

SEAFOOD MORNAY

6th Course

SYDNEY ROCK OYSTERS KILPATRICK

(GF)

5th & 6th Course Wine: Clare's Secret, Rosé, Clare Valley, SA

7th Course

PANNA COTTA

(VO), (VGO), (GFO)

8TH Course

CHEESE

(V)

7th & 8th Course Wine: Angove Studio Series, Moscato, McLaren Vale SA