

Wangi Waters

À La Carte Menu

BREADS:



	M	NM
FRESH BAKED BREADROLL	1.5	1.5
FOCACCIA		
Lightly toasted focaccia bread with a choice of Garlic or Herb butter. (V)	6	6
Add cheese	7	7
Add cheese and bacon	7	7
Add cheese and sweet chilli	7	7
BRUSCHETTA		
toasted herb focaccia with a side of cherry tomato, fetta, basil and balsamic vinegar salsa. (V)	9	9

OYSTERS:



	1/2	DOZ
Natural, served with red wine vinegar and eschallots (GF)	16	24
Kilpatrick, topped with rasher bacon and tangy bbq sauce (GF)	16	24

KIDS:



Ham and pineapple pizza	10	10
Chicken tempura nuggets	10	10
Crumbed calamari rings	10	10
Fish cocktails	10	10
Chicken schnitzel	10	10

(all kids meals served with steak fries, soft drink and ice cream)

SALADS:



CAESAR	14	15
Baby cos lettuce, rasher bacon, egg, parmesan, herb and garlic croutons mixed with creamy Caesar dressing.		
THAI	14	15
Mixed lettuce, cherry tomato, cucumber, onion, capsicum, crispy noodles and cashews tossed with Asian herb and soy dressing. (V)		
PUMPKIN AND FETTA	14	15
Delicate honey and mustard dressing drizzled over baby spinach, rocket, cashews, fetta, caramelised butternut pumpkin and roasted tomatoes. Then topped with fried shallots. (V, GF)		
Add grilled chicken breast (GF)	5	5
Add sautéed prawns (GF)	5	5
Add pan fried honey and soy beef strips	5	5
Add salt and pepper squid	5	5

LINGUINI PASTA



VEGETARIAN	15	16.5
Roast pumpkin, pea, onion and sun dried tomato in garlic cream reduction. Topped with shaved parmesan. (V)		
Add chicken	5	5
BOSCAIOLA	16	17.5
Rasher bacon and button mushrooms sautéed with crushed garlic, finished with white wine, cream, Napolitana sauce and parmesan.		
Add chicken	5	5
AI FRUTTI DI MARE “Fruits of the ocean”	18	19.5
A selection of seafood pan fried with garlic and onion. Then hit with white wine and Napolitana sauce. Served with char grilled lemon wedges.		
Add chilli	1	1

LIGHT MEALS: (AVAILABLE 12PM-CLOSE)



SALT AND PEPPER SQUID	15	15
Tender squid tossed in our secret blend of salt, pepper and spice flour. Served with lemon wedges, garlic aioli and fries.		
TWICED COOKED PORK BELLY	15	15
Marinated and slow roasted, then fried until crispy. Covered in sticky honey, soy and sweet chilli master stock.		
BABY OCTOPUS	15	15
Pan fried with bbq, chilli, garlic and red wine reduction. Served with salad and lemon.		
CHICKEN WINGS	15	15
Crispy wingettes tossed in either SMOKEY BBQ or BUFFALO sauce. Served with ranch dressing.		
BATTERED FISH COCKTAILS	15	15
Old school beer battered fish pieces served in newspaper, fries, lemon and house made tartare.		
BEEF BURGER	16	16
Seasoned beef patty on toasted brioche, jack cheese, caramelised onion, lettuce, tomato, beetroot and our famous Gonfond aioli. Served with fries.		
GOURMET CHICKEN BURGER	16	16
Grilled chicken breast, avocado, rasher bacon, jack cheese, lettuce, tomato, garlic aioli on toasted brioche bun. Served with fries.		
CAESAR WRAP	16	16
Golden schnitzel wrapped in warmed tortilla, cos, parmesan, bacon, egg and Caesar dressing. Served with fries.		
SCHNITZEL BURGER	16	16
Toasted brioche filled with lettuce, tomato, jack cheese, garlic aioli and crispy schnitzel. Served with fries.		
MIDDLE EASTERN LAMB WRAP	16	16
Spiced lamb, lettuce, tomato, capsicum, cucumber, lemon and mint yoghurt in toasted tortilla. Served with fries.		
POTATO WEDGES	9.5	9.5
Served with sweet chilli and sour cream. (V)		
BEER BATTERED FRIES	8	8
Served with garlic aioli and tomato sauce. (V)		

MAINS:



(Apart from FOD, all mains are served with chips & salad or mash & seasonal veg)

GRILL

Well seasoned and char grilled to your liking. (GF)

200gm scotch fillet 22.5 24.5

300gm scotch fillet 27.5 29.5

300gm MSA rump 23.5 25.5

CHICKEN BOSCAIOLA

18 19.5

Pan fried chicken breast with creamy bacon and mushroom sauce.

F.O.D.

vary vary

Please see our blackboard special for the selection of market fresh fish.

GARLIC PRAWNS

King prawns in white wine and cream sauce, served on a bed of jasmine rice.
(GF)

8 prawns 15 16

12 prawns 19.5 21.5

ATLANTIC SALMON

27 29

Crispy skin salmon, topped with lemon butter and pistachio sauce. (GF)

FRITTO MISTO (fisherman's basket)

19.5 21.5

Beer battered flathead, prawn cutlets and calamari rings.

Served with house made tartare.

LAMB CUTLETS

An old classic, mouth watering Junee lamb. Prepared in house and fried until golden brown.

2 cutlets 19.5 19.5

3 cutlets 24.4 24.5

CHICKEN SCHNITZEL

17.5 19.5

200grams of succulent chicken breast, lightly crumbed with our blend of bread and spices.

Try one of our toppers:

JACKEROO

22.5 24.5

Rasher bacon, cheese and mushroom sauce.

PARMIGIANA

21.5 23.5

Rich Italian tomato and herb sauce with melted cheese.

Toppers continue on next page.

AVOCADO AND PRAWN	23.5	25.5
Fresh avocado, baby prawns, cheese and swirl of Napolitana sauce.		
CHOOK ON A HOOK	23.5	25.5
Our most popular topper! 4 succulent creamy garlic prawns.		

SAUCES



GRAVY	Inc.	Inc.
Traditionally made in house from roast juices.		
PEPPER	3	3
Green, pink and black peppercorns in cream and brandy reduction. (GF)		
DIANNE	3	3
Tangy Worcestershire, gravy and cream based sauce.		
MUSHROOM	3	3
Red wine, cream, gravy and mushroom reduction.		
GARLIC	3	3
White wine and cream reduction. (GF)		
BEARNAISE	3	3
Taragon and butter based emulsion.		
CREAMY GARLIC PRAWNS	6	7
4 prawns in garlic and cream sauce. (GF)		

DIETARY REQUIREMENTS

Should you have a specific dietary requirement, please ask one of friendly staff members or Chefs and we will do our best to accommodate your needs. Some items on our menu cannot be altered for allergies, if you are unsure, we urge you to ask our team if it will affect your allergies. Most sauces can be made GF.

Thanks for choosing Oates Catering @ Wangi Waters Restaurant & Bistro.