



WATERSLIDE

# FOOD MENU

<b>House smoked beef jerky</b> GF			9.5
<b>Torres Selecta crisps:</b> Premium potato chips, Iberico ham or Black truffle GF			6
<b>Jerk chicken wings:</b> Fragrant spicy baked chicken. Fresh lime GF, DF	6 pieces   \$ 13	12 pieces   \$ 18	
<b>Char grilled pork belly:</b> Tangy tamarind chilli sauce GF, DF			16
<b>Grilled calamari:</b> Marinated with garlic, chilli and fresh herbs GF, DF			14
<b>Southern beef quesadilla:</b> Shredded beef, Monterey Jack cheese and spring onion between corn tortillas. Finished with chorizo salt, Pico de gallo and sour cream GF			14
<b>Fried barramundi collars:</b>			
Szechuan pepper and five spiced barramundi. Roasted garlic, chilli and spring onion sesame oil DF, GF**			16
<b>Vietnamese slaw salad:</b>			
Shredded cabbage, coriander, mint, carrot, celery, cashews, sesame seeds, crispy fried noodles, cucumber and fried shallots. Dressed with Nuoc Cham V, DF, [GF AVAILABLE]			13
Add grilled chicken + \$ 5			
<b>Korean fried chicken:</b> Your choice of sweet & spicy chilli glaze or in house hot sauce			16
<b>Zucchini and lemon arancini:</b> Stuffed with Fontina cheese, garlic aioli V**			13.5

GF: GLUTEN FREE | DF: DAIRY FREE | V: VEGETARIAN | VE: VEGAN | ALL ITEMS WITH \*\* CONTAIN TRACES, LET US KNOW FOR ANY ALLERGIES



### Tossed greens:

Broccoli, zucchini and green beans tossed with mushroom soy, toasted sesame and mild chilli **DF\*\*,V\*\*,VE\*\*,GF\*\*** 11.5

### Amelia canned garfish:

Served in the tin with herb crostini, fresh lemon, pickled garlic and green peppers **DF** 14

Gluten free option + \$ 4

**Water-Sliders:** Please ask our friendly staff for the current option 15

**Sweet potato wedges:** Served with sweet chilli over sour cream **V\*\*,VE\*\*** 9.5

**Potato chips:** With Chimichurri aioli **GF\*\*,DF\*\*,V\*\*,VE\*\*** 9

## PIZZAS

### Margherita

Tomato base, mozzarella, cherry tomato, fior di latte , fresh basil **V** 15

### Spicy sausage

Garlic and chilli base, mozzarella, Nduja sausage, roasted peppers, hot salami, fresh roquette 18

### Vegetarian

Basil pesto base, mozzarella, pumpkin, roasted peppers, chilli, fresh bocconcini, toasted pine nuts **V** 17

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## CHEESE SELECTION

50 grams served with lavosh and quince paste

**1 cheese \$ 11 | 3 cheeses \$ 27**

Gluten free option available +\$ 4

**Le Roi Roquefort**, Ewe, Blue, France **V**

**Le Délice de Bourgogne**, Cow, Triple brie, France **V**

**Cabot Vintage**, Cow, Cheddar, USA **V**

## CHARCUTERIE

**Selection of 1 - \$ 13 | Selection of 2 - \$ 23 | Selection of 3 - \$ 31**

All served with pickles and grissini

Gluten free option available + \$ 4

**Prosciutto**, San Francesco, Modena, Italy **DF**

**Salami inferno**, Hot, Fermented, Local **DF**

**Pancetta**, Black pepper dusted cured, Local **DF**

## PLOUGHMAN'S PLATTER | \$ 45

Chef's selection of 2 cheeses and 2 meats, accompanied by pickles, crisp breads and condiments

Gluten free option available + \$ 8

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