



WATERSLIDE

FOOD MENU

House smoked beef jerky GF			9.5
Torres Selecta crisps: Premium potato chips, Iberico ham or Black truffle GF			6
Jerk chicken wings: Fragrant spicy baked chicken. Fresh lime GF, DF	6 pieces \$ 13	12 pieces \$ 18	
Char grilled pork belly: Tangy tamarind chilli sauce GF, DF			16
Grilled calamari: Marinated with garlic, chilli and fresh herbs GF, DF			14
Peking duck bao: Hoisin sauce, carrot pickle, fresh cucumber, coriander, Japanese mayo [2 pieces] DF			16
Fried barramundi collars:			
Szechuan pepper and five spiced barramundi. Roasted garlic, chilli and spring onion sesame oil DF, GF**			16
Vietnamese slaw salad:			
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			
Korean fried chicken: Sweet & spicy chilli glaze			16
Zucchini and lemon arancini: 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 rocket 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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