

MENU

Waterloo Cup HOTEL

Sunday- Thursday 12PM - 3PM
5.30PM - 9PM
Friday & Saturday ALL DAY

ENTREES

SOUP OF THE DAY See Specials Board	8
TURKISH BREAD & DIPS	12
GARLIC BREAD	7
CHILLI PRAWN SKEWERS 2 skewers served with lime Aioli	11
MEDITERRANEAN CALAMARI Flash fried until golden, served with a petite salad	7

Salads

CAESAR SALAD Cos lettuce, bacon and croûtons, tossed together in a Caesar dressing + Chicken 4 + Marinated Prawns 6	15
GREEK SALAD Traditional Greek salad with a twist + Lamb 5	16
GARDEN SALAD	12

PASTAS

Choose your pasta

Spaghetti | Penne | Fettuccine

Choose your sauce

BOLOGNESE Rich beef, tomato, herb and red wine	21
CARBONARA Bacon, spring onion, garlic and cream	21
ROASTED PUMPKIN Roasted pumpkin, capsicum and pine nuts with creamy pesto sauce	19
AMATRICIANA Tomato, salami, bacon and chilli	21

Mains

WAGYU BEEF BURGER Homemade Wagyu pattie with the lot served with chips and aioli	23
CHICKEN PARMIGIANA Golden coloured schnitzel topped with rich Napoli, ham and mozzarella. Served with chips and salad.	23
CHICKEN A LA FUNGI GF Chicken breast served on a bed of homemade mash with a creamy white wine mushroom and garlic sauce	24
MEDITERRANEAN CALAMARI Flash fried until golden, served with a petite salad & chips	19
FISH & CHIPS An old favourite cooked to perfection served with salad	21
WILD CAUGHT BARRAMUNDI GF Pan seared Barramundi served on roasted chat potatoes and broccolini	25
CAJUN CRUSTED SALMON W' ASPARAGUS GF Crispy skinned Salmon on a bed of mash potato and steamed asparagus served medium rare	28
LAMB SHANK Braised shank cooked for 5 hours served on a bed of mash potato	28
HONEY GLAZED PUMPKIN RISOTTO GF V Served with feta and roquette - Chef's specialty	22
GRILLED VEGETABLE STACK GF V Grilled vegetables served with goats cheese and homemade Napoli	19

GRILL

All meals from the grill are cooked to your preference, served with chips & salad or vegetables & mash, and your choice of sauce.

300GM PORTERHOUSE STEAK	29
300GM SCOTCH FILLET	35
STEAK SANDWICH Char grilled Scotch Fillet with Dijon mustard caramelised onion and sautéed mushrooms	23


Steak Top Ups

MARINATED PRAWNS	5
CRISPY BACON RASHES	4
SAUTÉED MUSHROOMS	3.5
FRIED EGG	1.5

Sides

BEER BATTERED CHIPS	7
MASH POTATO	7
BEANS & FETA	8
WEDGES	8
STEAMED VEGETABLES	7

Sauces

PEPPER MUSHROOM GRAVY	
GARLIC BUTTER	
CHERRY & ROSEMARY JUS	

GF GLUTEN FREE V VEGETARIAN

Kids Menu

All kids meals come with a free soft drink and dessert

CHICKEN NUGGETS
FISH AND CHIPS
CALAMARI AND CHIPS
SPAGHETTI BOLOGNESE
GRILLED CHICKEN STRIPS

Dessert

Snake in a Lake



*Kids aged 12 and under

DESSERT

CAKE SELECTION All served with fresh cream or ice cream	8
HOMEMADE STICKY DATE PUDDING	9
SELECTION OF COFFEE & TEA Cappuccino, Latte, Short / Long Black, Flat White, Hot Chocolate and Tea	3.5

Ask your server for today's selection of cakes

A 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS