

watermark **townsville**

ENTREES | STARTERS | LIGHT MEALS



APPETISERS

Garlic Bread 3 Large pieces	\$8.50
Bruschetta A tantalizing mixture of crisp basil, fresh tomato, flavoured garlic, capers, and balsamic vinaigrette served on toasted Ciabatta	\$12.00
Sydney Rock Oysters Kilpatrick, Mornay, Natural	\$4.90 ea
Spring Rolls Served with sweet chilli sauce	\$12.90

ENTREE

Arancini Risotto w mozzarella & roasted capsicum puree	\$19.80
Salt & Pepper Squid Served w chilli sambal	Sml \$22.50 Lge \$33.50
BBQ Octopus Octopus marinated and grilled with our own spicy BBQ sauce	Sml \$27.50 Lge \$39.90
Crumbed King Prawn Cutlets King prawns lightly crumbed & fried, served w tartare sauce	Sml \$25.90 Lge \$39.90
Garlic Prawns Served in an iron pot sizzling w olive oil, garlic, chilli & flamed w dry sherry, served w garlic bread	Sml \$25.90 Lge \$41.00
Mussels in White Wine Sauce w chilli, confit garlic & fresh herbs	Sml \$24.50 Lge \$35.00
Chicken Wings Chicken wings slow cooked then baked in a master stock & sweet chilli glaze, chipotle sauce	½ kg \$19.00 1 kg \$29.00

LIGHT MEALS

Fish & Chips Fresh local Spanish Mackerel lightly fried in beer batter served w tartare sauce	\$29.90
Lamb Rogan Josh Tender cubes of lamb shoulder in a slowcooked succulent curry with saffron and traditional spices, served with rice	\$31.50
Swedish Meatballs Swedish meatballs chefs specialty served with potato mash & minted peas	\$29.90
Chicken Parmi Crumbed breast fillet, topped w rich Napoli sauce, leg ham & mozzarella w chips & salad	\$29.90
Caesar Salad w boiled egg, crispy bacon, shaved parmesan, anchovies & garlic croutons	\$18.50
Add	
Cajun Chicken Breast	\$6.00
Fresh Cooked Prawns	\$8.00
Chips (V) Served w aioli	\$9.00
Homemade Wedges (V) w sweet chilli & sour cream	\$14.00
All Day Breakfast 2 eggs, rindless bacon, Italian sausage, tomato, avocado & mushroom w toast	\$23.90

MAIN MEALS

FROM THE SEA

Barramundi	\$36.00
Grilled w lemon butter sauce & served w seasonal vegetables	
Tasmanian Salmon Fillet	\$39.00
Grilled w braised fennel, pea & mint veloute	
Mussels in White Wine Sauce	E \$24.50
w chilli, confit garlic & fresh herbs	M \$35.00
Crumbed King Prawn Cutlets	E \$25.90
King prawns lightly crumbed & fried, served w tartare sauce	M \$39.90
Salt & Pepper Squid	E \$22.50
Served w chilli sambal	M \$33.50
Garlic Prawns	\$41.00
Served in an iron pot sizzling w olive oil, garlic, chilli & flamed w dry sherry, served w garlic bread	
Seafood Mornay	\$37.50
Fresh prawns, scallop & fish topped w our mornay sauce & grilled, served w chips & rocket parmesan salad	

FROM THE LAND

All steaks served w chips & salad	
Black Angus Porterhouse (Darling Downs QLD)	\$39.90
The Angus bred cut delivers a smooth, closegrained texture providing tenderness and flavour, enhancing it's ageing. A taste sensation.	
Served w chips & salad	
Rump Steak	\$34.00
Black Rivereina Rump 450gm served with chips & salad	
Eye Fillet	\$49.00
250g Mayfield Pristine combination fed Northern Tablelands & Northern NSW	
Crumbed Steak (Porterhouse)	\$29.90
Tender porterhouse steak, crumbed & served w gravy, chips & coleslaw	
BBQ Pork Ribs	\$41.00
Full Rack served with our chef's special sticky BBQ sauce, coleslaw & chips	

Choice of sauces	\$4.50
Mushroom, pepper, café de Paris butter or balsamic onion jam	

Braised Lamb Shank	\$32.00
In tomato, red wine, vegetables w mash & garlic greens	
Chicken Involtini	\$34.90
Chicken breast stuffed w provolone & sage w mash & greens served w creamy garlic sauce	

TO SHARE

Giant Hot & Cold Seafood Platter - \$75 Per Person

A selection of Australia's finest seafood, oysters, fresh cooked prawns, bugs, fresh blue swimmer crab, calamari, fried prawns, beer battered fish, fried reef scallops, served with a selection of dipping sauces and chips

BURGERS | PASTAS | PIZZAS



BURGERS

All burgers served w fries

Beef Burger \$23.50

Wagyu beef burger with cheese, tomato, beetroot, lettuce, pickles, relish, aioli with chips

Chicken Burger \$23.50

Chicken breast schnitzel with lettuce, tomato, bacon, cheese and aioli with chips

Fish Burger \$23.50

Beer battered mackerel, pickled zucchini, lettuce, cheese and tartare with chips

PASTAS

Creamy Fettuccine Carbonara \$29.90

Fresh pasta with mushrooms, parmesan, chopped bacon and cream

Gnocchi Bolognese \$29.90

Fresh gnocchi served in a traditional bolognese sauce

Gnocchi Napolitana \$28.40

Fresh gnocchi, tossed w napolitana sauce butter, basil & fresh grated parmesan

Spaghetti Bolognese \$26.00

Traditional spaghetti bolognese, served w shaved parmesan

Spaghetti Marinara \$34.00

w mussels, prawns & fish in a light napolitana sauce

Spinach & Ricotta Ravioli (V) \$34.00

w caramelised pumpkin, spinach leaves, nutmeg in white wine cream sauce topped w fried sage and toasted pine nuts



PIZZAS

TRADITIONAL ITALIAN PIZZAS

Margherita \$19.90

Tomato Base, fresh bocconcini, parmesan & fresh basil

Capricciosa \$26.50

Tomato Base, mozzarella, ham, artichokes & olives

Chilli Prawns \$26.90

Tomato Base, mozzarella, cherry tomatoes, prawns, fresh chilli & spring onion

Boscaiola \$26.50

Tomato Base, mozzarella, home made sausage, porcini & caramelised onion

Diavola \$26.50

Tomato Base, mozzarella, hot salami, jalapeno & olives

Pescatora \$26.90

Tomato Base, mozzarella, cherry tomatoes, prawns & rocket

Sweet Calzone \$18.00

Nutella topped w berries & served w praline & cream

AUSSIE FAVOURITES

Hawaiian \$24.50

Tomato Base, mozzarella, ham & pineapple

Vegetarian \$24.00

Tomato Base, mozzarella, spinach, mushrooms, onion, capsicum & olives

Meat Lovers \$26.00

Tomato Base, mozzarella, ham, salami, pepperoni & bacon

Supreme \$26.50

Tomato Base, mozzarella, mushroom, olives, ham, salami, onion & capsicum

DESSERT MENU



DESSERTS

ALL \$16

Crème Caramel

One of the best desserts of all time

Tres Leches

light sponge cakes soaked in three types of milk served w vanilla whipped cream & pistachio praline

Sticky Date Pudding

w butterscotch sauce & vanilla bean ice cream

Creme Brûlée

vanilla bean crème brûlée w pistachio biscotti

Churros

Spanish doughnuts served w chocolate sauce & caramel

Chocolate Mousse

butter dark chocolate mousse w raspberry coulis & mandarin jelly

Home Made Apple Pie

w vanilla ice cream & cream

Baked New York Cheese Cake

Double Choc Brownie Cake