

WATSONS BEACH CLUB

BEACH CLUB CLASSICS
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Watsons Bay Beef Burger 23
bacon, lettuce, tomato, pickles, cheese, special sauce, chips, slaw

Beer Battered Fish & Chips 24.5
tartare sauce, lemon

Open King Crab & Leek Pie 34
smoked cod, short crust, oven baked blue swimmer crab, chilli jam (n)

Spicy Chicken Wings 20
shallots, toasted sesame (gf)

ALL DAY BREAKFAST
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Smashed Avocado 19
sourdough, heirloom tomato, feta, basil (v)

Watsons Big Breakfast 21
sourdough, bacon, scrambled eggs, tomato, mushroom



BAMBINOS 10

Fish & Chips
Grilled Fish & Veggies (gf)
Mini Cheeseburger

KIDS PIZZA 12.5

Margherita
Ham & Cheese
Ham & Pineapple

KIDS PASTA 6

Butter & Cheese
Neapolitana Sauce

Ice Cream 4

FOLLOW US
  watsonsbayboutiquehotel

TELL US WHAT YOU THINK
 info@watsonsbayboutiquehotel.com.au
 (02) 9337 5444
 watsonsbayboutiquehotel.com.au

(gf) Denotes Gluten Free
 (v) Denotes Vegetarian
 (n) Denotes Contains Nuts

ANTIPASTI

Pizzetta	<i>rosemary, garlic, mozzarella (v)</i>	14
Calamari Fritti	<i>sea salt, cracked pepper, chilli, lemon aioli (gf)</i>	21
Salt & Pepper West Australian Striped Prawns	<i>in shell (gf)</i>	26
Artisan Burrata Cheese	<i>roasted peppers, pesto (v) (n)</i>	24
Florentine Chicken Liver Pâté	<i>marisala, pickles, sourdough</i>	18
Kingfish Ceviche	<i>lime, green chilli, baby radish, basil</i>	22
Artisan Salumi Plate	<i>olives, giardiniera vegetables, grissini</i>	26
Beetroot Bruschetta	<i>smoked baby beetroots, labneh, spiced walnuts, sage (v) (n)</i>	18
Pappa al Pomodoro	<i>soup of tuscan tomatoes, basil, italian bread, single estate olive oil (v)</i>	8

FRUITTI DI MARE
-Served Chilled -

Oysters — 1/2 doz / 1 doz	<i>served natural, 10 year old balsamico di modena (gf)</i>	22/40
Bucket of Australian Tiger Prawns	<i>cocktail sauce, lemon, 400g (gf)</i>	42
Chilled Seafood Platter	<i>prawns, oysters, bugs, octopus, crab, selection of sauces (gf)</i>	110
Deluxe Seafood Platter	<i>lobster, prawns, oysters, bugs, spanner crab, salmon crudo, selection of sauces (gf)</i>	220
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Sashimi Tasting Plate	<i>organic soy, wasabi, pickled ginger (gf)</i>	32
Sushi + Sashimi Boat	<i>maki rolls, nigiri, sashimi (gf)</i>	65
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PASTA

Slow Cooked Pork & Fennel Ragù	<i>rigatoni pasta, tomato, parmesan</i>	24
Crab Linguine	<i>chilli, garlic, garden herbs, ripe tomatoes, olive oil</i>	31
Pure Milk Ricotta Gnocchi	<i>mushroom, truffle ragu, parmesan, sage (v)</i>	26
Spaghetti Con Cozze	<i>blue mussels, moreton bay bugs, san marzano tomatoes, garlic, chilli, single estate olive oil</i>	33

SECONDI

Grilled Market Fish	<i>a choice of either mixed leaf salad with lemon, extra virgin olive oil or artichoke, cherry tomato, pine nuts, salsa (n) (gf)</i>	33
Oven Roasted River Trout	<i>wilted kale, italian pizzaiola sauce, black olives, capers, anchovies, rosemary, italian tomatoes</i>	34
Roasted Salmon	<i>roasted cauliflower, chickpea salad, fried capers, pistachio, raisins (n) (gf)</i>	29
Pollo Al Forno	<i>half spiced rubbed & roasted free range chicken, roasted potatoes, baby onions, pedro ximénez carrots (gf)</i>	26
Picanha House Steak	<i>grilled 250g top sirloin, sicilian caponata, crispy onion rings, salsa verde (n)</i>	29
Ossobuco D'Agnello	<i>slow cooked lamb shoulder, rich tomato ragu, creamy white polenta, crisp capers, gremolata (gf)</i>	34
Porchetta alla Amalfi	<i>slow roasted rolled pork belly, potato purée, roasted fennel</i>	32

INSALATA

Poached Chicken Salad	<i>grains, fennel, green beans, baby cos, garden herbs, puffed rice, spiced nuts (gf) (n)</i>	25
Grilled Cos & Pecorino Salad	<i>garlic, green goddess dressing, ciabatta toasties, pickles, olive oil</i>	18
Roasted Beetroot Salad	<i>farro, pumpkin, caramelised onion, ricotta, balsamic dressing (v)</i>	23
Seasonal Green Salad	<i>baby leaves, spiced nuts, seeds, sherry vinaigrette (n) (v) (gf)</i>	12

CONTORNI 8

Seasonal Green Salad	<i>spiced nuts, seeds, sherry vinaigrette (gf) (v) (n)</i>	
Sugar Snap & Snow Pea Salad (gf) (v)		
Rosemary & Garlic Smashed Potatoes (gf) (v)		
Chips & Garlic Aioli (v)		
Crispy Fried Brussel Sprouts	<i>parmesan, rosemary, aged balsamic (gf) (v)</i>	12



DOLCE 12

Valrhona Chocolate Nemesis Cake
mascarpone cream (gf) (v)

Pina Colada Trifle
pineapple jelly, coconut panna cotta, meringue, rum soaked sponge (v)

Tiramisu
kahlua, coffee layered lady fingers, mascarpone cream (n)

WATSONS WEEKLIES
-From 5pm Daily -

MON	\$15 Burger
TUE	\$15 Steak*
WED	\$20 1/2 Roast Chicken & Chips
THU	\$20 Mussels & Merlot
FRI	\$15 Pizza or Pasta
SAT	\$17 Hot Spritz
SUN	Kids Eat Free (5-7pm)*

Please note a 2% credit card surcharge applies for all credit card payments
 *conditions apply

