

# WATSONS

## BEACH CLUB

### BEACH CLUB CLASSICS

**Watsons Bay Beef Burger 23**  
bacon, lettuce, tomato, pickles, cheese, special sauce, chips, slaw  
extra patty 5

**Beer Battered Fish & Chips 24.5**  
tartare sauce, lemon

**Open Smoked Cod & Crab Pie 28**  
leek, bechamel, puff pastry (n)

**Soft Shell Crab Sliders 23**  
italian tartare sauce, pickles

### ALL DAY BREAKFAST

**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 SPAGHETTI 8

Butter & Cheese  
Neapolitana Sauce  
Bolognese  
*penne pasta available on request*

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

### FRUITTI DI MARE

-Served Chilled -

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

### PASTA

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

### SECONDI

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

### INSALATA

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

### CONTORNI 8

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



### 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 WARMERS

-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

