

Watsons Bay Boutique Hotel

TO SHARE

WARMED OLIVES 12

Chilli, lemon, garlic, fennel seeds (gf, v)

TOMATO MOZZARELLA ARANCINI 18

5pcs, aioli (v)

BURRATA PEPPERONATA 24

Grilled sourdough, braised peppers, currants, pine nuts, basil, oregano (v, gfp, n)

SALMON CRUDO NEGRONI 24

Tas atlantic salmon, campari dressing, jalapeño, new season extra virgin olive oil (gf, df)

CALAMARI & ZUCCHINI FRITTI 19

Cracked pepper, chilli salt, lemon aioli (gf, df)

CHARCUTERIE SELECTION 14EA

With gnocchi fritto, pickles
mortadella | bresaola | culatello
All three 32

CHILLED SEAFOOD PLATTER 150

Half WA lobster cocktail, tiger prawns, sea scallop tartare, alaskan crab, fresh oysters, bottarga & salmon roe dip & crostini, lemon & condiments

CLASSICS

SMASHED AVOCADO 19

Sourdough, heirloom tomato, feta, basil (v, vgp)

WATSONS SEAFOOD PIE* 32

Soubise, truffle oil sauce, Pepe Saya butter puff pastry

BEER BATTERED FISH & CHIPS 28

NZ Gurnard, house tartare sauce, lemon, malt vinegar (df)

FISH BURGER* 23

Crumbed pink ling, shredded iceberg, cheese, pickles, tartare sauce, fries

CHEESEBURGER 21

Angus beef, cheese, pickles, ketchup, american mustard & fries

BAY BACON BURGER* 24

140g Angus beef, cheese, pickles, maple bacon, lettuce, tomato, shack sauce, fries
extra patty 5

SEAFOOD + MAINS

OYSTERS 5EA

Served natural, classic mignonette, lemon (gf, df)

BUCKET OF AUSTRALIAN TIGER PRAWNS 14PCS 42

Unpeeled, cocktail sauce, lemon, baguette

GRILLED CALAMARI 32

Squid ink aioli, semi dried tomato & soft herb salad (gf, df)

CRISP SKIN OCEAN TROUT 34

Burnt lemon, fennel, farro, almond salad (df)

MARKET FISH GRIGLIATA 38

Pan roasted, sicilian caponata, basil (gf, df)

CHICKEN COTOLETTA 26

Hand crumbed free range bone in chicken breast, Italian slaw, chips

CHICKEN PARMIGIANA 32

Hand crumbed free range bone in chicken breast, san marzano sugo, lp's mortadella, mozzarella, rocket, chips

STEAK FRITES 54

Jack's Creek black Angus sirloin mbs 2+, 280g, cafe de paris, fries (gf)

ANGUS RUMP TAGLIATA 34

Angus rump, MSA, 250g, romesco salsa, rocket (gf, df)

PASTA

GNOCCHI POMODORO 24

Potato gnocchi, San Marzano & heirloom tomatoes, prosecco, buffalo bocconcini, basil (v)

MUSSEL LINGUINI 34

Cuttlefish & cherry tomato ragu, parsley & lemon

RIGATONI CALABRESE PORK RAGU 28

Fennel seed & free range pork ragu, parmesan & oregano

KIDS 12.5

FISH & CHIPS (df)

GRILLED FISH & VEGGIES (gf)

MINI CHEESEBURGER

BEEF SAUSAGES & MASH

KIDS PIZZA

Margherita (v) | Ham & pineapple

KIDS SPAGHETTI

Napoletana sauce (v) | Bolognese

*Penne pasta available on request

KIDS DESSERT

Nutella pizza (n)

SALADS

SWEET POTATO GRAIN BOWL 22

Roast sweet potato, kale, lentils, quinoa, mung beans, avocado crema, pepitas, almonds, sriracha macadamia dressing (vg, gf, n)

SALMON & BROWN RICE BOWL 28

Pickled red cabbage, grilled corn, nori, ginger, crushed wasabi peas, yellow miso & maple dressing (gf, df)

BRESAOLA & ITALIAN SLAW SALAD 24

Quattro Stelle Bresaola, Italian slaw, hazelnuts, horseradish, capers, chardonnay vinaigrette, crisp bread (df, n)

SIDES

HOUSE GREEN SALAD 10

Cabernet vinaigrette (gf, vg)

SMASHED POTATOES 12

Rosemary, garlic (gf, v)

FRIES 10.5

Old bay seasoning (vgn)

ITALIAN SLAW 12

Cabbage, fennel, radish, pecorino (vgp, gf)

DESSERT

WATSONS PAVLOVA 14

Meringue, mango, passionfruit, lime, cream (v, gf)

TIRAMISU 14

Coffee, marsala, whipped mascarpone, italian biscuits

CHEESE PLATE 32

Three artisan cheeses, house made chutney, lavosh

PLEASE ORDER AT BAR

(v) Vegetarian | (vg) Vegan | (vgp) Vegan Possible
(n) Contains Nuts | (df) Dairy Free | (gf) Gluten Free

Please note a 1.5% surcharge applies for all card transactions and a 10% surcharge on all food & beverage on public holidays.

WINE

SPARKLING WHITE

NV TYRRELL'S MOORE'S CREEK BRUT 10 | 45
Hunter Valley, NSW

**NV ALBINO ARMANI TERRE DI GIOIA
PROSECCO 12 | 58**
Friuli, Italy

NV CHANDON BLANC DE BLANC 14 | 68
Yarra Valley, VIC

NV KATNOOK FOUNDER'S BLOCK BRUT 65
Coonawarra, SA (Vegan)

CHAMPAGNE

NV VEUVE CLICQUOT YELLOW LABEL 26 | 155
Reims, France (Vegan)

NV CHARLES HEIDSIECK RÉSERVE BRUT 225
Reims, France

NV PIPER-HEIDSIECK BRUT MAGNUM 360
Reims, France (Vegan)

RIESLING

2021 JIM BARRY THE ATHERLEY 12 | 55
Clare Valley, SA

2021 NICK O'LEARY 65
Canberra District, NSW

2018 LEEUWIN ESTATE ART SERIES 75
Margaret River, WA (Vegan)

WHITE VARIETALS

2018 COLLETTIVO BIANCO 10 | 45
Heathcote, VIC

2019 ZUANI SASSOLINO PINOT GRIGIO 14 | 65
Friuli, Italy (organic)

**2020 DOMÄNE WACHAU TERRASSEN
FEDERSPIEL GRÜNER VELTLINER 16 | 78**
Wachau, Austria (Vegan)

2019 AQUILANI PINOT GRIGIO 50
Veneto, Italy

2021 OLIVER'S TARANGA FIANO 72
McLaren Vale, SA

**2016 VINA MARSON GRAZIA PINOT BLANC/
MALVASIA/FRIULANO 75**
Heathcote, VIC

2021 MARGAN CERES HILL ALBARINO 82
Hunter Valley, NSW

SAUVIGNON BLANC & SEMILLON

2019 BANTER SAUVIGNON BLANC 10 | 48
WA

2021 TYRRELL'S ESTATE SEMILLON 12 | 56
Hunter Valley, NSW

**2019 BABICH FAMILY VINEYARDS
SAUVIGNON BLANC 13 | 60**
Marlborough, NZ (Organic/Vegan)

2017 DOMAINE LA GEMIERE SANCERRE 85
Loire Valley, France

CHARDONNAY

2019 TYRRELL'S MOORE'S CREEK 10 | 45
Hunter Valley, NSW

2019 PAYTEN & JONES VV 15 | 68
Yarra Valley, VIC (Vegan)

2020 XANADU EXMOOR 55
Margaret River, WA

2020 WOODLANDS WILYABRUP VALLEY 80
Margaret River, WA (Organic)

2018 PIERRICK LAROCHE PETIT CHABLIS 100
Burgundy, France (Organic)

2020 GIANT STEPS SEXTON VINEYARD 145
Yarra Valley, VIC

ROSÉ

2018 BERTOULET ROSÉ 11 | 50
Provence, France

2020 MAISON SAINT AIX 18 | 85
Provence, France

2021 MAKER MERCHANT MASTER 60
Hunter Valley, NSW

CHILLED REDS

2020 DOMAINE DOMINIQUE PIRON GAMAY 14 | 64
Beaujolais Villages, France (Vegan)

NV MAJELLA SPARKLING SHIRAZ 96
Coonawarra, SA

PINOT NOIR

2019 TROUT VALLEY 14 | 65
Nelson, NZ

2020 GILBERT 17 | 80
Adelaide Hills/Fleurieu, SA (Vegan)

2018 MOORILLA ESTATE PRAXIS 76
Tamar Valley, TAS

2017 LUCIEN MUZARD BOURGOGNE ROUGE 92
Burgundy, France

RED VARIETALS

2017 COLLETTIVO NERO D'AVOLA 10 | 45
Heathcote, VIC

2018 AQUILANI SANGIOVESE 11 | 50
Tuscany, Italy

2018 ARALDICA BARBERA 58
Piemonte, Italy

2019 POLIZIANO CHIANTI COLLI SENESI 75
Tuscany, Italy

**2018 CAMPAGNOLA VALPOLICELLA RIPASSO
CLASSICO SUPERIORE 78**
Veneto, Italy

CABERNET, BLENDS, MALBEC

**2018 TYRRELL'S BESIDE BROKE ROAD
CABERNET SAUVIGNON 10 | 45**
Margaret River, WA

2018 SKYLAR CABERNET SAUVIGNON 11 | 50
Limestone Coast, SA

2018 ALPAMANTA ESTATE NATAL MALBEC 16 | 75
Mendoza, Argentina

**2017 BALNAVES THE BLEND CABERNET/
MERLOT/CABERNET FRANC 60**
Coonawarra, SA

2016 CHÂTEAU LES GRANDS MARECHAUX 100
Bordeaux, France

SHIRAZ

2018 TYRRELL'S MOORE'S CREEK 10 | 45
Hunter Valley, NSW

2020 HENTLEY FARM VILLAIN & VIXEN 14 | 65
Barossa Valley, SA

2018 ST. HALLETT FAITH 75
Barossa Valley, SA

2018 GRANT BURGE BALTHASAR 120
Eden Valley, SA

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COCKTAILS

GLASS 18 | CARAFE 35

PINK GIN ICED TEA

Gordons pink gin, chamomile, grapefruit juice, topped with soda

IF YOU LIKE PINA COLADAS

Gordons, Malibu, pineapple juice, coconut

THE SWEET CUBAN

Pampero rum, strawberry, lime, topped with soda
(let us know if you want an OG mojito)

MANGO MARGY

Don Julio blanco, Cointreau, mango, lime
(let us know if you want a straight up margy)
not available in carafe

THE SOUR PUSS

Lemon infused vodka, elderflower, grapefruit, lemon juice, bitters
not available in carafe

PURPLE RAIN

Smirnoff vodka, berries, lime, topped with soda

THE OG PIMMS

Pimms, lemonade, ginger ale

THE BOUJEE PUNCH

Don Julio blanco, Cointreau, passionfruit, lime, prosecco

THE CAPTAIN'S PUNCH

Captain Morgan, amaretto, passionfruit, pineapple & lime juice,
topped with dry ginger ale

SPRITZ 16 *

APEROL SPRITZ

Aperol, prosecco & orange

AMALFI SPRITZ

Sicilian lemon Gordon's gin, sparkling, dry ginger ale

TEQUILA FRESCA

Don Julio blanco, campari, grapefruit & pineapple juice

PINK GIN SPRITZ

Gordon's pink gin, sparkling, lemonade

SPECIALTY 18 *

BARREL AGED NEGRONI

Tanqueray gin, Campari, vermouth

BARREL AGED OLD FASHIONED

Maker's Mark

CARAMEL ESPRESSO MARTINI

Smirnoff vodka, Kahlua
(let us know if you want to hold the caramel)

LONG ISLAND ICE TEA

The house rack, El Jimador, cola, lemon juice

FROZEN 16 *

FROSÉ

Rosé all day with this delicious ice cold drink

SEASONAL FROZENS

Ask us what's freezin' today

MOCKTAILS *

GLASS 12 | CARAFES 20

SOMETHING FRUITY

Made by our mixologist with this season's finest fruit

VIRGIN GIN SPRITZ

'Gin', lemon juice & strawberries, topped with lemonade

VIRGIN MOJITO

A refreshing mix of lime & mint, topped with soda

VIRGIN MARY

Tomato juice & some secret herbs & spices, tell us if you want an extra kick!

** Available all day*

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