

WATSONS

BEACH CLUB

BEACH CLUB CLASSICS

Soft Shell Crab Sliders (3pcs) 27
italian tartare sauce, slaw, pickles, chilli

Soft Shell Crab Poke 28
crisp crab, brown rice, cucumber, pickled wakami, radish, kale, ponzu dressing, wasabi mayo

Salmon Poke 26
sashimi salmon, brown rice, seaweed, edamame, green chilli, spicy mayo & crunchy wasabi peas, yuzu dressing (gf, df)

Open Sustainable Fish Pie 28
smoked cod, chives, soubise & truffle oil, puff pastry

Beer Battered Fish & Chips 28
tartare sauce, lemon

Watsons Bay Wagyu Burger 24
maple bacon, cheese, lettuce, pickle, tomato, shack sauce & chips
extra patty 5

ALL DAY BREAKFAST

Smashed Avocado 24
sourdough, heirloom tomato, feta, basil (v)

Watsons Big Breakfast 28
sourdough, bacon, chipolatas, scrambled eggs, tomato & mushroom



BAMBINOS ALL 12.5

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

KIDS PIZZA

Margherita
Ham & Cheese
Ham & Pineapple

KIDS SPAGHETTI

Butter & Cheese
Neapolitana Sauce
Bolognese
penne pasta available on request

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ANTIPASTI

- To Share -

Nonna's Rosemary & Potato Focaccia house baked (v)	12
Pizzetta smashed herbs, garlic, mozzarella (v)	16
Salt Cod Croquettes 5pcs lemon, aioli	18
Bruschetta Con Mozzarella di Bufala toasted sourdough, torn buffalo mozzarella, herbs, olives (v)	19
Calamari & Zucchini Fritti cracked pepper & chilli salt, lemon, aioli (gf)	24
Cured Kingfish Carpaccio orange, fennel, watercress, pine nuts & basil oil (gf, n)	22
Artisan Burrata Salad roasted tomatoes, oregano, pickled onion & olive oil (v)	25
Antipasto Misti assorted salumi, pâté, marinated bocconcini, pickles, grissini & baguette	26

FRUTTI DI MARE

- Served Chilled & Hot -

Oysters served natural, classic mignonette (gf)	4.5ea
Bucket of Australian Tiger Prawns cocktail sauce, lemon, 400g (gf)	42
Chilled Seafood Platter prawns, alaskan king crab, balmain bugs, oysters, smoked mackerel pâté, crostini, selection of sauces	140
Hot Seafood Platter crumbed prawns, calamari fritti, baked scallops, mussels arrabiata, beer battered fish, chips & condiments	110
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Sashimi Tasting Plate 12pc organic soy, wasabi, pickled ginger (gf)	32
Sushi + Sashimi Boat 28pc maki rolls, nigiri, sashimi (gf)	70
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PASTA

Pork & Fennel Rigatoni sage, chilli, garlic, tomato, free range berkshire pork & parmesan	25
Chilli Prawn Linguine ocean prawns, mint, chilli, garlic, parsley & lemon butter sauce	34
Pure Milk Ricotta Gnocchi fresh basil pesto, lemon, almonds & parmesan (v, n)	28
Braised Squid & Nero Angel Hair Pasta tomato, garlic, squid ragu, chilli, lemon & squid ink pasta	29

SECONDI

King George Whiting Fillets avocado, radish & iceberg salad, lemon (gf)	34
Roasted Whole NZ Sole 500G olive oil, salsa verde, chilli & lemon (gf)	36
Roasted Salmon tahini & garlic yoghurt, herbed bulgur salad (n)	32
Roasted Half Chicken brined, tuscan spice rub, kale slaw & sumac yoghurt (gf)	29
Grilled Angus Top Sirloin peppercorn mustard, greens & red wine sauce (gf)	32
Steak Tagliata grilled & sliced minute steak, shallots, pink peppercorns, horseradish & salsa verde (gf, df)	28
Grain Fed T-Bone 400g, d'hotel butter, champagne potatoes & red wine sauce (gf)	49

INSALATA

Prawn & Avocado Salad baby gem lettuce, cucumber, tarragon, buttermilk, black sesame seeds & citrus dressing (gf)	28
Baked Ricotta Salad pearl barley, roasted capsicums, grilled eggplant, artichoke hearts, sun-dried tomato, molasses vinaigrette (v)	25
House Green Salad salted cucumber, green olives, parsley & buttermilk dressing (gf, v)	19
Apple Wood Smoked Chicken cress, poached pears, goats cheese, walnuts & orange blossom honey (gf)	26

CONTORNI

Pear & Rocket Salad wild rocket, pear, parmesan & aged balsamic (gf, v)	9
Crispy Brussels Sprouts fermented kimchi dressing (gf, v)	14
Broccolini tossed in ezme tomato salsa (gf, df, v)	14
Rosemary & Garlic Smashed Potatoes (gf, v)	9
Chips & Garlic Aioli (v)	10



DOLCE



Nutella Brownie 14 italian meringue, ice-cream & praline (gf)
Baked Lemon Cheesecake 14 compote & vanilla cream
Tiramisu 12 kahlua, coffee layered lady fingers, mascarpone cream (n)



GELATO CARTE

- Featuring Your Favourite Flavours -

1 SCOOP | 4
2 SCOOPS | 7

WINTER WARMERS

-From 5pm Daily -

MON	\$20 Burger & Beer*
TUE	\$20 Pie & Pinot*
WED	\$20 Steak & Bottomless Chips*
THU	2- 4 -1*
FRI	1/2 Price Bottles Of Wine almost*
SAT	DJ's All Day
SUN-WED	Kids Eat Free
MON-FRI	Seniors Lunch Offer show your seniors card*

(gf) Gluten Free | (v) Vegetarian
(n) Contains Nuts | (df) Dairy Free

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

*conditions apply

