

WATERLOO

*139 Years of
Local Service*

Salads

Hearty Winter Veg Salad (V) 17

carrot, onion, potato, broccolini and green beans tossed in pesto, fetta

Cous Cous Salad (V) 17

pearl cous cous, capsicum, chickpea, carrot, spinach, pomegranate dressing

Caesar Salad 17

cos lettuce, crispy bacon, parmesan, croutons, boiled egg, anchovies, prosciutto crisp

Salad Toppers 5

creamy garlic prawns
grilled chicken (GF)
salt & pepper squid

To top it off

Salt & Pepper Squid 5

Grilled Chicken Tenderloins 5

Creamy Garlic Prawns 5

Onion Rings 5

Sides

Roast Vegetables (V) 9

Green Vegetables (V) 9

Sweet Potato Chips (V) 12

aioli

Chips (V) 9

aioli

Want to party with us?
email: functions@waterloohotel.com.au
phone: 3719 4100

Dessert

All desserts come with ice cream

Sticky Date Pudding 12

butter scotch sauce

Chocolate Mousse Tart 12

chocolate sauce, strawberries

Chocolate Brownie 12

chocolate sauce, strawberries

Panna Cotta 12

wild mix berry coulis

Food allergies & intolerances: please be aware that whilst all care is taken when catering for special requirements, it must be noted within the premises we handle peanuts, tree nuts, seafood, shellfish, sesame seeds, wheat, flour, eggs, fungi, dairy products & gluten.

Customers' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

V = Vegetarian, DF = Dairy Free, GF = Gluten Free,
GFO = Gluten Free Options Available, VG = Vegan

Menu

Sunday - Thursday

11.30am - 2.30pm

5.00pm - 9.00pm

Friday - Saturday

11.30am - 9.00pm

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Shares & Snacks

Olives (V) 5

Salted Corn Chips (V) 5
salsa

House Spiced Nuts (V) 5

Brisket Tacos (2) 15
slow-cooked brisket, flour tortilla, pineapple salsa

Buffalo Cauliflower (V) 12
battered cauliflower in buffalo sauce, blue cheese sauce

Lamb Meatball Taco (2) 15
lamb meatballs, Persian fetta, cucumber ribbons, red onion, mint yoghurt, coriander

Char Siu Pork Belly Bao (3) 15
Char Siu pork, slaw, chilli sauce, coriander

Pork Belly 15
blackcurrant jus, pickled apple, micro herbs, pickled chilli

Salt & Pepper Squid 12
lemon, aioli

Karaage Chicken 12
kewpie mayo, pickled ginger

Buffalo Wings 15
spicy buffalo sauce, ranch dressing

Loaded Chips 12
chilli beef, sour cream, guacamole, mozzarella, hot sauce

Garlic Bread 9
toasted bread topped with garlic, olive oil, herbs

Gyoza 12
prawn gyoza, soy sauce

Grazing Board

Antipasto Board (V) 26
bread, dips, olives, grilled vegetables, fetta
Add Charcuterie 9

Mixed Board 26
karaage chicken, squid, chicken skewers, buffalo cauliflower

Burgers & Sandwiches

All come served with chips & aioli

Grilled Vegetable Burger (V) 16
capsicum, zucchini, eggplant, spinach, halloumi, beetroot hummus

Steak Sandwich 18
lettuce, tomato, onion, bacon, egg, beetroot, barbecue sauce

Grilled Chicken Sandwich 17
lettuce, tomato, chicken, cheese, bacon, avocado

Classic Beef Burger 17
lettuce, tomato, onion, pickle, cheese, ketchup, mustard

Southern Fried Chicken Burger 16
chicken, bacon, lettuce, coleslaw, chipotle, ranch sauce

Gluten Free option available

Pizzas

Hawaiian 18
napoli, mozzarella, ham, pineapple

Tandoori Chicken 20
napoli, mozzarella, chicken, red onion, yoghurt, coriander

Butchers Cut 21
napoli, mozzarella, chorizo, pepperoni, ham, bacon, red onion

Margherita (V) 17
napoli, bocconcini, heirloom tomato, basil

Lamb Pizza 21
napoli, bocconcini, lamb, red onion, fetta, pumpkin

Pork Belly Pizza 21
apple sauce, mozzarella, caramelised onion, pork belly, radicchio

Gluten Free bases available 2

Mains

Beef Ragu Fettucine 25
shiraz braised beef cheek, napoli

Beef Cheek 29
beef cheek, heirloom carrots, truffle crushed potato, red wine jus

Pork Belly 29
pork belly, apple sauce, fennel, radicchio slaw

Stuffed Chicken Breast 26
sun dried mash, greens, béarnaise, sumac

Spinach & Fetta Ravioli (V) 25
cherry tomato, onion, white wine sauce, parmesan

Chicken Schnitzel 19
gravy, chips, salad, lemon wedge

Chicken Parmigiana 24
chips, salad

Fish & Chips 19
beer battered fish, chips, salad, tartare, malt vinegar, lemon

From the Grill

All steaks are served with garden salad and chips, or baked potato with sour cream and chives, and your choice of sauce

Our steaks are locally sourced from JBS, Australia's leading producer of high quality and grain fed cattle. We ensure these prime cuts are aged for a minimum of four weeks prior to portioning for added taste and tenderness and an extra guarantee in quality.

250g Rump 22

300g Rib Fillet 34

250g Sirloin 30

180g Eye Fillet 30

250g Mignon 32

Sauces

Mushroom

Pepper

Gravy

Dianne

Béarnaise

Red wine jus