

**WATERMARK.**  
DOCKLANDS  
RESTAURANT



## ENTRÉE

Herb & Garlic Bread (V)	2.50pp
Soup of the Day	8.50
home-made and served with crusty Italian bread	
Bruschetta Romana (V)	11.50
toasted Italian bread with classic Roma tomatoes, pesto, red onion and shaved parmesan	
Trio of Dips (V)	12.50
a selection of home-made dips served with toasted Italian bread	
Watermark Antipasto (GF)	15.50
a selection of marinated, grilled vegetables, cured meats and cheese– ideal for two	
Vitello Tonnato	13.50
sliced poached veal fillet served chilled accompanied with a tuna mayonnaise sauce	
Salt and Pepper Calamari	14.50
crispy fried, served on a bed of roquette and homemade aioli	
Seared Scallops au Gratin	14.50
scallops au gratin served in their shell and diced roma tomatoes	
Spring Bay Mussels	14.50
fresh black lip mussels sautéed in white wine, tomato and a hint of chilli	

## SALADS

### Meditteranean (V)

roasted pumpkin, beetroot and cherry tomatoes served on fresh baby spinach  
and roquette leaves, topped with crumbled goats cheese and  
a zesty lemon, honey vinegarette 15.50

### Classic Caesar

baby cos lettuce, cripsy bacon, home-made garlic croutons, hard bolied egg  
dressed with homemade creamy caesar dressing 14.50

with grilled chicken tenderloins 16.50

### Grilled Lamb (GF)

char-grilled lamb fillets served with marinated vegetables, kalamata olives and goats cheese  
served on a bed of fresh spinach leaves drizzled with a zesty vinegarette 17.00

## SIDES

7.50

Steak Fries

Wedges

Steamed Seasonal Greens

Roquette, Pear and Parmesan Salad tossed in a Lemon Olive Oil Dressing

Garlic and Rosemary Roasted Potatoes

Fresh Garden Salad tossed in a Balsamic & Olive Oil Dressing

## PASTA & RISOTTO

### Spaghetti

with homemade Tuscan style meatballs in a light tomato concasse 16.50

### Gnocchi

homemade potato gnocchi in a creamy sauce with gorgonzola 16.50

OR tomato and mozzarella

Duck Ragu 17.00

fettuccine with duck and baked ricotta

Seafood Spaghetti or Risotto 18.50

medley of tiger prawns, fresh fish, mussels with a hint of garlic and diced fresh tomato

Mushroom Risotto 16.50

a selection of mushrooms sautéed in garlic and herbs with a dash of white wine

Chicken Penne 17.00

tossed with mushrooms, avocado & sun-dried tomatoes in a creamy white wine sauce

Conchiglioni 17.50

shell pasta filled with braised lamb in a light Napoli sauce

## MAIN COURSE

Char-Grilled Porterhouse	29.50
full flavoured, char-grilled to your liking and served with creamy mashed potato and sauce of choice (gorgonzola or green peppercorn)	
Fillet of Barramundi	28.00
served with Mediterranean spiced chat potatoes and a lemon beurre blanc	
Kangaroo Fillet	26.50
char-grilled to medium/rare served with sweet potato mash, spinach and a red wine jus	
Roasted Duck Leg	29.50
with vino cotto cherry glaze and steamed seasonal vegetables	
Baby Veal Al Tartufo & Funghi	28.00
succulent medallions of veal, pan-fried and served with truffle salsa, sautéed mushrooms and seasonal vegetables	
Chicken Breast	26.50
char-grilled and served on mashed potato with seasonal vegetables and a creamy mushroom sauce	

## **DESSERTS**

12.50

### **Trio of Summer Sorbets**

a selection of fruit sorbets served with a sweet puff wafer

### **Pavlova**

a traditional favourite served with passion fruit nectar, fresh berries  
and whipped cream

### **Home-made Chocolate Brownie**

served with rich chocolate sauce and vanilla bean ice cream

### **Profiteroles**

filled with crema pasticcera and served with warm chocolate sauce and  
vanilla bean ice cream

### **Watermark Baked Cheesecake**

served with a berry coulis and fresh cream

### **Tiramisu**

Italian style trifle with mascarpone, espresso coffee and savoiardi biscuits

### **Cheese Board**

25.00

selection of local and imported cheeses accompanied by quince paste  
and water crackers

## COFFEE AND TEA

Cappuccino, Latte, Flat White, Espresso, Long Black, Short Macchiato, Long Macchiato	3.5
Mocha, Hot Chocolate, Chai Latte Iced Coffee, Iced Chocolate	4.0
English Breakfast, Earl Grey, Camomile, Peppermint, Irish Breakfast, Green Tea	3.5

## LIQUEUR COFFEES

Irish Coffee – Jameson Irish Whisky	12.9
Roman Coffee – Galliano	12.9
Mexican Coffee – Kahlua	12.9
Jamaican Coffee – Tia Maria	12.9

## DESSERT WINES

2006 Trentham Estate Noble Taminga, NSW	Glass 8.5	Bottle 45
2006 De Bortoli Noble One Botrytis Semillon, NSW	Bottle 55	
2007 Amberly Noblese, WA	Bottle 40	

## FORTIFIEDS

Seppeltsfield No.6 Tokay	7.5
Seppeltsfield No.8 Muscat	7.5
Stanton and Kileen Rutherglen Muscat	9.0
McWilliams Tawny Port	6.5
Hanwood 10YO Grand Tawny Port	8.5
Galway Pipe Grand Tawny 12YO	10
Penfolds Grandfather Rare Tawny	15