

Feed Me Menu \$85pp

A multi-course shared-plate dining experience designed to provide a full, balanced meal.

SNACKS

Bread, House Churned & Smoked Butter, \$4 pp

Stuffed Olives, Goat Cheese Feta, \$9

Bowl of Farm Vegetable Crisps, Jerusalem Artichoke & Purple Kongo Potato \$5

House-made Lamb Sausage, \$9

Bowl of House Pickles, \$9

Cheese Platter, House Made Lavosh, Bread, Seasonal Fruit, 3 Cheese \$46

Charcuterie Platter, House made – Lamb Liver Pate' Smoked Kingfish Pate', House Terrine, Lamb Bresaola, Fish Skin Chips, Farm Pickles, \$46

SEAFOOD

Kingfish Ceviche, Chilli, Coriander, Spring Onion, Mint Sorbet, \$24

Butter Poached SA Prawn, Celery, Nasturtium, Confit Garlic \$24

Chargrilled Flathead, Pickled Green Beans, Jerusalem Artichoke Puree, Sweet Soy Sauce, \$42

NT Barramundi, Chargrilled Cauliflower, Cauliflower Puree with Sage Butter, Green Chips, \$40



MEAT

Lamb Cigars, Minted Yoghurt, \$21

Smoked Korean-Style Lamb Ribs, Fennel & Cauliflower Stem Kimchi, **250gm**, \$23

Beef Carpaccio, Garden Leaves, Parmesan Oil, Fennel Vinegar, Shaved Pecorino \$23

Duck Sliders (3), Chilli Mayonnaise, Salad, \$26

Lamb Neck Burger, Lamb Bacon, Heidi Tilsit Cheese, Burger Sauce, House Pickles, Farm Potato French Fries **250gm**, \$22

All Red Meat is Cooked Medium Rare & Sliced

Roasted Chicken, Herb Butter, Sautéed Chard, Smoked Garlic Creamed Potatoes, Lentil Salad, Preserved Lemon Vinaigrette
Half \$40 / Whole \$75

Lamb Milanese, Herb Crumb, Charred Lemon, Fennel, Cranberry, Walnut Salad, **200gm** \$38

Eye Fillet, Mustard & Rosemary Cream, Garlic Braised Chard, Salad, **250 gm** \$65

Large Format Beef Striploin on the Bone, Penobscot Farm Salad, Melange of Mushroom Sauce, \$150/Kg,

Ask Staff for Available Weight

Degustation Menu \$110pp

A multi-course individually plated dining experience designed to showcase our farm and partner farms.

VEGETABLES

Penobscot Farm Salad

A daily expression of our farm, \$14

Charred Cabbage, Almond Sauce and Pickled Apples, \$16

Broccoli Salad, Toasted Pine Nuts, Reggiano, Sour Cream Dressing, \$16

House Cut Chips, Mustard Aioli, \$16

Buffalo Mozzarella, Garden Leaf Salsa Verde, Green Olives, Beer Vinegar, \$16

Roast Cocktail Potatoes, Cooked in Lamb Fat, Rosemary Aioli, \$16

GRAINS

Risotto, Smoked Chicken, Taleggio & Parmigiano Reggiano Cheese, \$28

Risotto, Roasted Fennel, Mint, Fennel Puree, Walnuts, Parmigiano Reggiano \$28

Malloreddus Pasta, Adel Blue Cheese, Celery, Caramelised Onion, Walnuts, Lemon Thyme Pangrattato, Crispy Kale, \$28

Tagliolini Pasta, Confit Barramundi Belly, Fennel, Parmigiano Reggiano \$28

Rigatoni Pasta, Braised Beef Sauce, Parmesan Crumb, Parmigiano Reggiano \$28

"We are self-confessed 'Ethical Epicureans'. We are devoted to providing sensual pleasure through the food, wine, ambience, and service in a way that is morally right."

Please talk to our staff if you are vegan, vegetarian, coeliac or have other dietary needs as many dishes can be altered or prepared to accommodate your needs.

A 10% surcharge applies on all Public Holidays



Since the Watervale Hotel was purchased by Nicola Palmer and Warrick Duthy in February 2018 it has been transformed from an uninviting country pub into an epicurean destination. For an insight into the Hotels history and renovation story please scan the following QR Code.



To stay connected with the Watervale Hotel, Penobscot Farm, our Signature Experiences and latest events - **Join the Watervale Epicurean Society!**

Simply scan the following QR Code.



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