

watermark

Lunch & Dinner

MENU

To Share

GARLIC BREAD (v).....	9
Add cheese \$2 Add bacon \$2	
PIZZA GARLIC BREAD.....	15
Confit garlic, mozzarella, fresh herbs (v)	
BRUSCHETTA.....	14.5
Grilled sourdough, local tomato, basil, buffalo mozzarella (v)	
WHOLE KING PRAWNS.....	28
Fresh local King prawns, served with lemon & cocktail sauce (gf)	
VEGETABLE SPRING ROLLS.....	13.9
Served with spicy plum sauce (v)	
SPINACH & SMOKED FETA ARANCINI.....	19.9
Served with aioli, lemon (v)	
SEASONED WEDGES.....	14.5
Served with lime sweet chilli, sour cream, shallots (v) (gf)	
CHIPS.....	11
Served with aioli (v) (gf)	

Entrees

SALT & PEPPER SQUID.....	23.5
Pink salt & pepper squid, served with lemon aioli	
KING PRAWN COCKTAIL.....	24
Local King prawns, Marie Rosie, cos, prawn cracker (gf)	
CHICKEN WINGS.....	19
Korean fried chicken wings, BBQ Gochujang, ginger, garlic (gf)	
PORK BELLY BITES.....	19
Ginger caramel, sriracha mayo (gf)	
GRILLED HALLOUMI.....	17
Local honey, grapes, vincotto (v) (gf)	
FISH TACOS.....	18
Grilled or battered fish, flour tortilla, gem lettuce, avocado, tartare (2)	

Oysters

The Watermark sources oysters from around Australia to ensure the best quality at any time of year. Please ask our wait staff for the selection of oysters available.

ALL SHUCKED TO ORDER..... 4.9

- NATURAL
- KILPATRICK
- MORNAY

BAKED SCALLOP..... 6
Baked scallop in half shell, café de paris butter (gf)

Classics

FISH & CHIPS.....	29.9
Craft battered local Mackerel, house salad, fries, tartare sauce	
CRUMBED STEAK.....	29.9
Tender crumbed porterhouse, house gravy, fries, coleslaw	
CHICKEN PARMIGIANA.....	29.9
Double smoked ham, mozzarella, house salad, fries	
SALT & PEPPER SQUID MAIN.....	33.9
Pink salt & pepper dusted calamari, Asian slaw, lime kewpie, fries	
SHORTHORN CHEESEBURGER.....	26
Shorthorn patty, double American cheese, lettuce, tomato, pickles, mustard, ketchup, served with fries & aioli (gf bun +\$2.5)	
STEAK SANDWICH.....	27
Grilled steak on Turkish bread, bacon, onion jam, tomato, lettuce, beetroot, smoked BBQ, served with fries & aioli	
CHICKEN BURGER.....	24.5
Southern fried chicken, lettuce, tomato, cheese, chipotle mayo, served with fries & aioli (gf bun +\$2.5)	
PULLED PORK BURGER.....	25
12-hour pulled pork, slaw, chilli, coriander, spiced BBQ sauce, served with fries & aioli (gf bun +\$2.5)	

(v) - vegetarian | (gf) - gluten friendly



Salads

CAESAR SALAD.....	18.5
Gem cos, smoked bacon, garlic croutons, anchovy, soft egg, parmesan	
Add chargrilled chicken \$6.9 Add garlic prawns \$8.9	
HONEY CHARRED CHICKEN SALAD.....	25.5
Honey charred chicken, roasted seasonal veg, spinach, semi-dried tomatoes, orange mustard dressing (gf)	
HIRAMASA KINGFISH SALAD.....	28.9
Hiramasa Kingfish, soba noodles, raw slaw, shiso dressing, soft herbs, fried shallots	

From the Sea

HUMPTY DOO BARRAMUNDI.....	37
Sweet potato puree, fennel, baby peas, macadamia nuts, citrus dressing (gf)	
LINE CAUGHT SALMON.....	39
Roasted garlic, kipfler potatoes, local greens, lemon & caper butter sauce (gf)	
1 KG STEAMED MUSSELS.....	35
Served with grilled Turkish bread & your choice of sauce (gf)	
<ul style="list-style-type: none">• Grated fresh coconut & cream, Thai chilli, coriander• Sauv Blanc, double cream, garlic, shallots, parsley	
CATCH OF THE DAY.....	MP
Shared seafood or fish of the day served with house salad & fries.	
Ask our friendly staff about the seafood of the day	

Seafood Platter

HOT & COLD SHARED SEAFOOD PLATTER

\$75 per person

A selection of Australia's finest seafood, oysters, fresh cooked prawns, bugs, fresh blue swimmer crab, calamari, tempura King prawns, craft battered Mackerel & grilled scallops served with a selection of dipping sauces and chips.

From the Land

LAMB SHOULDER.....	32.9
12-hour slow roasted shoulder of lamb, garlic mash, local greens, salsa verde (gf)	
CRISPY PORK BELLY.....	33.9
Roasted seasonal veg, almonds, pear, radicchio (gf)	
<i>We are proud to work alongside JBS Australia to offer a selection of award-winning grass and grain-fed Queensland beef. Globally recognised & developed for over 20 years - expect tender, succulent & juicy beef with superb marbling.</i>	
All steaks are served with your choice of chips & salad or mash & veg.	
300G SIRLOIN.....	41.9
100 day grain-finished 300g sirloin (gf) Barcoo Region	
300G RIB EYE.....	52.9
150 day grain-finished 300g rib eye (gf) Darling Downs	
250G EYE FILLET.....	49.9
AMH pasture fed 250g eye fillet (gf) North Queensland	
450G RUMP.....	37.9
150 day grain-finished 450g rump (gf) Central Queensland	
SAUCES.....	4.9
Gravy Peppercorn Mushroom Diane Bearnaise Garlic butter Café de Paris	

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Pizza

GF base available +\$2.5

CHILLI PRAWN.....	26.9
Local prawns, tomato sugo, mozzarella, cherry tomatoes, chilli, spring onion	
HAM & PINEAPPLE	25.5
Smoked ham off the bone, pineapple, tomato sugo, mozzarella	
MARGHERITA	21.9
Basil, tomato sugo, fior di latte (v)	
PEPPERONI	26.9
Double pepperoni, tomato sugo, mozzarella, chilli flakes	
MEATLOVERS	27.9
Pepperoni, chicken, ham, bacon, mozzarella, tomato BBQ sugo	
CHARRED BBQ CHICKEN.....	26.9
Charred chicken, bacon, jalapeños, tomato BBQ sugo, mozzarella	
SALSICCIA.....	26.5
Pork & fennel sausage, chilli, provolone, confit garlic, rocket	
FUNGHI.....	24.9
Local mushrooms, fior di latte, truffle oil, parmesan, rosemary (v)	
ZUCCHO	24.9
Charred zucchini, tomato sugo, fior di latte, chilli, rocket (v)	

Dessert

EXOTIC CARAMEL CAKE, macaroon biscotti, royal crunch, creme caramel, chocolate ganache, chocolate mousse ..	16.9
TRES LECHEs, light sponge cake soaked in three types of milk, with vanilla whipped cream, pistachio praline	16.9
STICKY DATE PUDDING, served with butterscotch sauce & vanilla bean ice cream	16.9
CRÈME BRÛLÉE, vanilla bean baked custard, caramelised sugar	16.9
CHURROS, spanish doughnuts served with chocolate & caramel sauce.....	16.9
HOMEMADE APPLE PIE, served with vanilla bean ice cream & cream.....	16.9
CHEESECAKE, baked New York cheesecake.....	16.9
HAZELNUT TIRAMISU, almond joconde sponge, coffee syrup, sweet mascarpone cream.....	16.9

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Pasta

Your choice of spaghetti or fettuccine

Make it gnocchi +\$4

LAMB RAGOUT	32.9
Slow roasted lamb ragout, tomato sugo, basil, Grana Padano, green olives	
CARBONARA	29.9
Smoked bacon, garlic, cream, egg, truffled pecorino, black pepper	
QUEENSLAND BUGS.....	37.9
Mustard, garlic chives, Napoli, Cognac, cream, basil	
BOLOGNESE	26.9
Beef & pork ragout, tomato, garlic, parsley, aged parmesan	
MARINARA	35.9
Napoli, King prawns, calamari, mussels, fish, garlic, basil, parsley	
MUSHROOM RISOTTO.....	29.9
Mixed mushrooms, chives, Grana Padano, truffle crème fraiche	
Add chicken \$6.9	

