

Pizza

CHILLI PRAWN.....	30
Local prawns, tomato sugo, mozzarella, cherry tomatoes, chilli, spring onion	
HAM & PINEAPPLE	27
Smoked ham, pineapple, tomato sugo, mozzarella	
MARGHERITA	23
Tomato sugo, mozzarella, bocconcini, oregano, basil, EVO (v)	
PEPPERONI	27
Pepperoni, tomato sugo, mozzarella, chilli flakes	
MEATLOVERS	29
Pepperoni, chicken, ham, bacon, mozzarella, tomato BBQ sugo	
CHARRED BBQ CHICKEN.....	28
Charred chicken, bacon, jalapeños, onion, tomato BBQ sugo, mozzarella	
FUNGHI.....	26
Mushrooms, fior di latte, truffle oil, smoked feta, oregano (v)	
VEGE.....	27
Tomato sugo, mozzarella, mushroom, pineapple, onion, peppers, spinach (v)	

Add gf base \$ 2.5

Dessert

CHURROS, chocolate fudge sauce, caramel sauce.....	17
BASQUE CHEESECAKE, baked cheese cake, passionfruit, vanilla cream.....	17
COCONUT PANNACOTTA, Charred pineapple, mango, white rum & brown sugar biscuit.....	17
LEMON TART, caramelised lemon curd, key lime cream.....	17
TRES LECHES, our famous three milks, Italian meringue, dulce de leche, pistachio praline	17
STICKY DATE PUDDING, roasted banana, butterscotch, sherry & date ice cream.....	17
CHOCOLATE CARAMEL CRÈME BRÛLÉE, caramel, puff tuille.....	17

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



Pasta

Your choice of spaghetti or fettuccine

Make it gnocchi +\$4.5

CARBONARA.....	30.5
Smoked bacon, mushrooms, cream, garlic, parsley, aged parmesan	
LAMB RAGOUT	34
Slow roasted lamb ragout, tomato sugo, basil, aged parmesan	
PAN FRIED GNOCCHI.....	29
Mushrooms, cream, garlic, parmesan, parsley Add chicken \$6.9	
PRAWN & CHORIZO RISOTTO	38
Prawns, chorizo, chilli, garlic, broccolini, herbs, lemon, olive oil, fried breadcrumbs	
BOLOGNESE	28
Beef & pork ragout, tomato, garlic, parsley, aged parmesan	
MARINARA.....	38
Napoli, king prawns, calamari, crab, fish, garlic, basil, parsley	

watermark

Lunch & Dinner

MENU

To Share

GARLIC BREAD (v).....	12
Add mozzarella \$2.5 Add smoked bacon \$2.5	
PIZZA GARLIC BREAD.....	16
Confit garlic, mozzarella, fresh herbs (v)	
Add bruschetta - cherry tomato, basil, smoked feta (v) \$3	
VEGETABLE SPRING ROLLS.....	14
Served with spicy plum sauce (v)	
ARANCINI.....	20
Roast pumpkin, smoked feta, served atop Romesco sauce (v)	
SWEET POTATO WEDGES.....	16
Sweet chilli, sour cream (v) (gf)	
CHIPS.....	12
Served with aioli (v) (gf)	

Entrees

SALT & PEPPER CALAMARI.....	24
Garlic aioli, lemon, rocket (gf)	
PRAWN CUTLETS.....	27
Coconut crumbed prawn cutlets, lime & chilli aioli	
TEXAN SPICED TENDERS.....	19
Fried chicken tenders, spicy plum sauce (gf)	
ROASTED CORN & ZUCCHINI.....	19
FRITTERS	
Lightly fried, coriander, cumin, almonds, currents, served with relish (v, ve)	
FISH TACOS.....	19
Local mackerel, flour tortilla, slaw, avocado, tartare Battered or Grilled	

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.....	5.5 each
• NATURAL & LEMON	
• MIGNONETTE	
• KILPATRICK	
• MORNAY	
SCALLOP IN HALF SHELL (gf).....	6.5 each
• GARLIC BUTTER	
• CAFÉ DE PARIS	
• VIETNAMESE (n) <i>contains peanuts</i>	

Classics

FISH & CHIPS.....	31
Craft battered local Mackerel, house salad, chips, tartare, lemon	
CRUMBED STEAK.....	34
Panko crumbed porterhouse, house gravy, chips, coleslaw	
CHICKEN PARMIGIANA.....	31
Gypsy ham, mozzarella, napoli, house salad, chips	
SALT & PEPPER CALAMARI.....	34
Salt & pepper dusted calamari, house salad, chips, tartare & lemon	
CHEESEBURGER.....	27
Double American cheese, lettuce, tomato, pickles, mustard, ketchup served with chips & aioli	
STEAK SANDWICH.....	29
Rib fillet on Turkish bread, bacon, onion jam, tomato, lettuce, beetroot, smoked BBQ sauce, served with chips & aioli	
CHICKEN BURGER.....	27
Southern fried chicken, lettuce, tomato, cheese, chipotle mayo served with chips & aioli	
Add gf bun.....	\$5

Salads

CAESAR SALAD.....	23
Gem cos, smoked bacon, garlic croutons, anchovy, soft egg, parmesan	
Add chargrilled chicken \$7 Add smoked salmon \$9 Add garlic prawns \$12	
THAI BEEF SALAD.....	28
Vermicelli noodles, roasted peanuts, Asian herbs, sesame, lime, fish sauce, bean shoots	
ARUGULA.....	23
Roasted pumpkin, smoked semi-dried tomatoes, toasted pine nuts, goats curd, grana padano	
Add chargrilled chicken \$7 Add smoked salmon \$9 Add garlic prawns \$12	

From the Sea

BARRAMUNDI.....	38
Barramundi, bok choy, shiitake, shallots, ginger, sticky rice, Kaffir lime infused coconut cream	
SALMON.....	41
Crispy skin Atlantic salmon, sautéed garlic spinach, crispy smashed potatoes, tomato kasundi	
GARLIC PRAWNS.....	39
Prawns, garlic, white wine, olive oil, parsley, lemon, focaccia, house salad	
SEAFOOD MORNAY.....	39
Fresh local seafood, mornay sauce, parsley, served with fresh bread	

Seafood Platter

HOT & COLD SHARED SEAFOOD PLATTER

\$87per person

Oysters, fresh cooked prawns, bugs, fresh blue swimmer crab, calamari, tempura prawns, craft battered mackerel & grilled scallops served with a selection of dipping sauces, chips & house salad

From the Land

LAMB RUMP.....	42
Lamb rump, sous vide with sticky tamarind & sweet chilli glaze, Asian salad, puff du recu	
CHICKEN INVOLTINI.....	34
Chicken breast, provolone, spinach, Napoli, green beans, prosciutto	

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.

250G RUMP.....	42
300 day grain-finished, North Queensland	
300G SIRLOIN.....	47
100 day grain-finished 300g sirloin Barcoo Region	
300G RIB EYE.....	54
150 day grain-finished 300g rib eye Darling Downs	
250G EYE FILLET.....	52
AMH pasture fed 250g eye fillet North Queensland	
450G RUMP.....	49
150 day grain-finished 450g rump Central Queensland	
SAUCES.....	4.9
Gravy Peppercorn Mushroom Diane Bearnaise Garlic butter Café de Paris	

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