

Pizza

GF base available +\$2.5

CHILLI PRAWN.....	30.9
Local prawns, tomato sugo, mozzarella, cherry tomatoes, chilli, spring onion	
HAM & PINEAPPLE	27.9
Smoked ham, pineapple, tomato sugo, mozzarella	
MARGHERITA (v)	23.9
Tomato sugo, mozzarella, bocconcini, oregano, basil	
PEPPERONI	27.9
Pepperoni, tomato sugo, mozzarella, chilli flakes	
MEATLOVERS	29.9
Pepperoni, chicken, ham, bacon, mozzarella, tomato BBQ sugo	
CHARRED BBQ CHICKEN	28.9
Charred chicken, bacon, jalapeños, onion, tomato BBQ sugo, mozzarella	
FUNGHI (v).....	27.9
Mushrooms, onion, alfredo sauce, brie, mozzarella, truffle parsley	
FATAYER KEBAB.....	29.9
Turkish lamb kebab, parsley, onion, red pepper, crushed garlic, lemon juice	
CAPONATA (v).....	27.9
Eggplant, zucchini, red pepper, onion, tomato sugo, parsley, basil, capers, raisins, mozzarella	

Dessert

TIRAMISU, layered coffee sponge, coffee cream, shaved roasted hazelnuts (n).....	17
TRES LECHES, three milks, Italian meringue, dulce de leche, pistachio praline (n).....	17
STICKY DATE PUDDING, roasted banana, butterscotch, sherry & date ice cream.....	17
CRÈME BRÛLÉE, vanilla custard, caramelised sugar, almond biscotti (n)	17
BASQUE CHEESECAKE, baked cheese cake, passionfruit, vanilla cream (gf).....	17
COCONUT PANNA COTTA, charred pineapple, mango, white rum & brown sugar biscuit	17
LEMON TART, caramelised lemon curd, key lime cream.....	17
CHURROS, chocolate fudge sauce, caramel sauce.....	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, parmesan	
LAMB RAGOUT	34
Slow roasted lamb ragout, tomato sugo, basil, parmesan	
PAN FRIED GNOCCHI (v)(n).....	29.9
Pumpkin puree, mushroom, parmesan, pinenut, basil Add chicken \$7.9	
MIXED MUSHROOM RISOTTO (v)(gf)....	29.5
Forest mushrooms, parmesan, truffle butter, gremolata Add chicken \$7.9	
BOLOGNESE	28
Beef & pork ragout, tomato, garlic, parsley, aged parmesan	
MARINARA.....	38
Napoli, prawns, calamari, crab, fish, garlic, basil, parsley Add chilli	
RED CLAW CRAYFISH.....	40
Vodka sauce, local grill red claw crayfish, parsley, cress	

watermark

Lunch & Dinner

MENU



To Share

GARLIC BREAD (v)	12.9
Add mozzarella \$2.9 Add smoked bacon \$2.9	
PIZZA GARLIC BREAD (v)	
Confit garlic, mozzarella, fresh herbs	
FULL	17.9
HALF	10.9
Add bruschetta, cherry tomato, basil, smoked feta \$3 (v)	
TRUFFLE PARMESAN CHIPS (v)	16.9
Truffle, parmesan	
VEGETABLE SPRING ROLLS (v)	14.9
Served with black pepper sauce	
ARANCINI (v) (n)	19.9
Roast pumpkin, smoked feta, Romesco sauce	
SWEET POTATO WEDGES (v) (gf)	16
Sweet chilli, sour cream	
CHIPS (v) (gf)	12.9
Served with aioli	

Entrees

SALT & PEPPER CALAMARI (gf)	24
Garlic aioli, lemon, rocket	
PRAWN CUTLETS (gf)	27.9
Coconut crumbed prawn cutlets, lime & chilli aioli	
TANDOORI CHICKEN WINGS (gf)	19.9
Indian spiced chicken wings, raita	
CHICKEN KEBAB QUESADILLA	19.9
Chicken, corn, jalapeño, onion, mozzarella, tomato salsa	
FISH TACOS	19.9
Grilled barra, pickled red cabbage, coriander, avocado, sriracha aioli	
RED CLAW CRAYFISH (gf)	25.9
Local grilled red claw, garlic butter, lemon	

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	
• NATURAL & LEMON (gf)	6
• MIGNONETTE, KILPATRICK, MORNAY	6.5
BAKED SCALLOP (gf)	7.5
• GARLIC BUTTER	
• CAFÉ DE PARIS	
• VIETNAMESE (n) <i>contains peanuts</i>	
• CHIMICHURRI	
• CEVICHE	

Classics

FISH & CHIPS	31.9
Craft battered local Mackerel, house salad, chips, tartare, lemon	
CRUMBED STEAK	34.9
Panko crumbed porterhouse, house gravy, chips, coleslaw	
CHICKEN PARMIGIANA	31.9
Gypsy ham, mozzarella, napoli, house salad, chips	
SALT & PEPPER CALAMARI (gf)	34
Salt & pepper dusted calamari, house salad, chips, tartare, lemon	
CHEESEBURGER	27
Double American cheese, lettuce, tomato, pickles, mustard, ketchup, chps (gf bun + \$5)	
SOUVLAKI SANDWICH	29.9
Rib fillet beef, onion, tomato, lettuce, sour cream tzatziki, Turkish bread, chips	
CHICKEN BURGER	27
Crumbed chicken, lettuce, tomato, cheese, chipotle mayo, chips (gf bun + \$5)	
FISH BURGER	29
Beer batter Cajun fish, lettuce, Asian slaw, gherkins, wasabi tartare sacue, chips (gf bun + \$5)	

Salads

CAESAR SALAD	23.9
Gem cos lettuce, smoked bacon, garlic croutons, anchovy, soft egg, parmesan, Caesar dressing	
Add chargrilled chicken \$7.9 Add smoked salmon \$9 Add garlic prawns \$12.9	
THAI CHICKEN (gf) (n)	28.9
Vermicelli noodles, roasted peanuts, asian herbs, sesame, lime and coriander dressing, bean shoots	
ZUCCHINI PESTO (gf) (n) (v)	26.9
Zucchini linguine, basil, parmesan, pine nuts, sun dried cherry tomatoes, burrata	
Add chargrilled chicken \$7.9 Add smoked salmon \$9 Add garlic prawns \$12.9	

From the Sea

BARRAMUNDI (gf)	38.9
Barramundi, bok choy, Asian mushrooms, shallots, ginger sticky rice, green curry coconut cream	
ATLANTIC SALMON (gf)	41.9
Crispy skin salmon, potato & thyme dauphinoise, broccolini, peas, mustard herb butter	
GARLIC PRAWNS (gfo)	39.9
Prawns, garlic, white wine, olive oil, parsley, lemon, focaccia, house salad	
SEAFOOD MORNAY	39.9
Fresh local seafood, mornay sauce, parsley, house salad	

Seafood Platter

HOT & COLD SHARED
SEAFOOD PLATTER
\$92 per person

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

From the Land

LAMB SHANK CURRY	41.9
Traditional Indian style lamb curry cooked with authentic spice, steamed rice, cucumber salad, lemon, pita bread	
CHICKEN INVOLTINI (gf)	34.9
Chicken breast, provolone, spinach, Napoli, green beans, prosciutto	
USA PORK RIBS	59
Slow cooked pork rib rack, Memphis BBQ sauce, coleslaw, corn, chips	

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 WAGYU ROSTBIFF	47
Wagyu rump 5+	
300G RIB EYE	54
150 day grain-finished	
250G EYE FILLET	52.9
Pasture fed 250g	
450G RUMP	49.9
120 day grain fed	
SAUCES	4.9
Gravy Peppercorn Mushroom Diane Bearnaise Garlic butter Café de Paris	

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

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