

PIZZA

GF base available

CHILLI PRAWN (i).....	32
Prawns, tomato sugo, mozzarella, cherry tomatoes, chilli, spring onion	
HAM & PINEAPPLE	28
Smoked ham, pineapple, tomato sugo, mozzarella	
MARGHERITA (v).....	25
Tomato sugo, mozzarella, bocconcini, oregano, basil	
PEPPERONI	29
Double pepperoni, tomato sugo, mozzarella, chilli flakes	
MEATLOVERS	31
Pepperoni, chicken, ham, bacon, mozzarella, tomato BBQ sugo	
CHARRED BBQ CHICKEN.....	30
Charred chicken, bacon, jalapeños, onion, tomato BBQ sugo, mozzarella	
PESTO MUSHROOM (v).....	29
Mixed mushrooms, tomato sugo, mozzarella, pesto, feta	
CHORIZO.....	29
Tomato sugo, mozzarella, garlic, red onion, capsicum, lemon, olives	
CAPONATA (v).....	28
Eggplant, zucchini, red pepper, onion, tomato sugo, parsley, basil, capers, raisins, mozzarella	

DESSERT

TRES LECHES, three milks, vanilla double cream, dulce de leche, pistachio praline.....	18
STICKY DATE PUDDING, salted caramel butterscotch, peanut butter fudge ice cream.....	18
CRÈME BRÛLÉE, vanilla custard, caramelised sugar, almond biscotti (gfo)	18
CITRUS TART, short pastry, caramelised lemon curd, madagascar cream	18
BASQUE CHEESECAKE, baked cheese cake, poached rhubarb (gfo)	18
APPLE CRUMBLE, apple, cinnamon, crumble, custard, vanilla ice cream.....	18
CHOCOLATE BROWNIE, warm rich chocolate brownie, pistachio paste, chocolate fudge, vanilla ice cream.....	18

(v) - vegetarian | (ve) vegan | (gf) - gluten friendly | (gfo) - gluten free option
SEAFOOD: (a) Australian | (i) imported | (m) mixed

PASTA

Your choice of spaghetti or fettuccine
Make it gnocchi +\$4.5

CARBONARA.....	32
Smoked bacon, mushrooms, cream, garlic, parsley, parmesan	
LAMB RAGOUT	35
Slow roasted lamb ragout, tomato sugo, basil, parmesan	
PAN FRIED GNOCCHI (v).....	31
Pumpkin puree, mushroom, parmesan, pinenut, basil Add chicken \$7	
MARINARA (m).....	42
Napoli, prawns, calamari, fish, mussels, garlic, parsley	
BOLOGNESE	32
Beef, tomato, garlic, parsley, basil, aged parmesan	
AGLIO E OLIO (a).....	49
Garlic, olive oil, chilli, parsley (choice of prawn or red claw or both)	
VODKA SAUCE (a).....	49
Vodka sauce, parsely, cress (choice of prawn or red claw or both)	



Monday \$19 LOCALS DAY

Your choice of a chicken schnitzel, salt & pepper squid or bolognese

Tuesday \$25 SEAFOOD TUESDAYS

Your choice of \$25 prawns or \$25 battered fish and chips.

Wednesday \$29 WAGYU WEDNESDAY

250gram Wagyu Rump from North Queensland - chips and salad choice of sauce.

Thursday \$19 PIZZAS

Choose from 10 different pizzas.

Available for lunch & dinner. Specials are not available on public holidays.

TO SHARE

GARLIC BREAD (v).....	14
Add mozzarella & smoked bacon \$4	
PIZZA GARLIC BREAD (v).....	19
Confit garlic, mozzarella, fresh herbs	
HAND STRECHED FOCCHIACA (v).....	14
Garlic butter, mozzarella	
Add cherry tomato, basil, smoked feta \$7 (v)	
Add tomato, pepperoncini, chilli, parsley \$7 (v)	
Add pesto, prosciutto & artchoke \$13	
PORK BELLY (gf).....	21
Basque pork belly, sherry vinegar & quince glaze	

PUMPKIN & FETA FILO (v).....	19
Spice roasted pumpkin, feta, minted hot honey, pistachio	

VEGETABLE SPRING ROLLS (ve).....	19
Sweet and sour, pickled radish, spring onions	

ARANCINI (v).....	21
Spinach & feta, garlic aioli, parmesan, lemon	

SWEET POTATO WEDGES (v) (gf).....	16
Sweet chilli, sour cream	

CHIPS (gf).....	14
Served with aioli	

ENTREES

FRIED CALAMARI (i, gf).....	24
Lightly dusted, garlic aioli, rocket, lemon	

PRAWN DUO (m).....	31
Prawn, lime, chilli spring rolls & mini prawn cocktail	

BANG BANG CHICKEN SKEWERS (gf).....	23
Grilled chicken skewers, chilli ginger sauce	

TUNA CRUDO (a, gf).....	28
Sashimi grade tuna, ginger, garlic, avocado, pickled beetroot, soya, sesame	

MEATBALLS.....	26
Pork meatballs with asiago, lemon, parsley	

THAI FISH & PRAWN CAKE (m).....	26
Asian slaw, lime mayo	

RED CLAW CRAYFISH (a, gf).....	29
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.

FRESHLY SHUCKED

- NATURAL & LEMON (a, gf)..... 6.5
- MIGNONETTE, KILPATRICK, MORNAY (a)..... 7

BAKED SCALLOP (i).....	9
In half shell	

- GARLIC BUTTER
- CAFÉ DE PARIS
- VIETNAMESE

CLASSICS

FISH & CHIPS (a).....	33
Craft battered local Mackerel, house salad, chips, tartare, lemon	

CRUMBED STEAK.....	44
Panko crumbed porterhouse, house gravy, chips, coleslaw	

CHICKEN PARMIGIANA.....	34
Ham, mozzarella, napoli, house salad, chips	

FRIED CALAMARI (i, gf).....	34
Salt & pepper dusted calamari, house salad, chips, tartare, lemon	

CHEESEBURGER.....	28
Double American cheese, lettuce, tomato, pickles, mustard, ketchup, chips	

RIB FILLET SANDWICH.....	31
Rib fillet beef, caramelised onion, tomato, lettuce, beetroot, cheese, BBQ aioli, chips	

KARAAGE CHICKEN BURGER.....	29
Karaage chicken thigh, asian slaw, pickled cucumber, miso mayo	

MACKEREL MAC BURGER.....	30
Beer batter mackerel, lettuce, cheese, onion, special sauce, chips	

If you order all at once, your plates will come out together. Entrée-style service isn't available on the Bar Side.

SALADS

CAESAR SALAD.....	25
Gem cos lettuce, smoked bacon, garlic croutons, anchovy, grated egg, parmesan, Caesar dressing	
Add chargrilled chicken (gf) \$7 Add smoked salmon (a, gf) \$9 Add garlic prawns (m, gf) \$12	

THAI CHICKEN SALAD (gf).....	29
Shredded chicken breast, peanuts, tamarind, coconut, lime, Vietnamese mint, chilli	

TOASTED COUS COUS SALAD (v).....	28
Pickled raisins, pomegranate, almonds, roasted broccolini & cauliflower, poppyseed dressing	
Add chargrilled chicken (gf) \$7 Add smoked salmon (a, gf) \$9 Add garlic prawns (m, gf) \$12	

CONFIT TUNA NICOISE BOWL (a, gf).....	31
Confit tuna, baby red potatoes, french beans, boiled egg, olives, lettuce, fresh herbs, mustard & lemon dressing	

FROM THE SEA

BARRAMUNDI (a, gf).....	42
Lemongrass, galangal, ginger, potato, thai basil, fried curry leaves, jasmine rice	

ATLANTIC SALMON (a, gf).....	47
Grilled salmon, pea & prawn risotto, shellfish oil, pickled lemon	

GARLIC PRAWNS (a).....	44
Prawns, garlic, white wine, olive oil, parsley, lemon, garlic bread	

BLACK MUSSEL POT (a).....	49
<ul style="list-style-type: none"> Onion, garlic, white wine, cream, parsley, garlic bread Tomato sugo, chorizo, chilli, garlic, dash of cream, garlic bread 	

SEAFOOD MORNAY (m).....	43
Fresh seafood, mornay sauce, parsley	

SEAFOOD PLATTER

HOT & COLD SHARED
SEAFOOD PLATTER (m)
\$95 per person

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

FROM THE LAND

SLOW COOKED LAMB SHANK (gf).....	44
Slow cooked lamb shank, creamy mash, roasted vegetables, herbed gravy	

CHICKEN SALTIMBOCCA (gf).....	39
Free range chicken breast, sage, prosciutto, lemon potatoes, citrus beans	

USA PORK RIBS.....	59
Slow cooked pork ribs, memphis BBQ, charred corn, slaw, 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 RUMP.....	49
Wagyu 4+	

300G RIB EYE.....	58
120 day grain fed	

250G EYE FILLET.....	59
Pasture fed	

300G SIRLOIN.....	49
120 day grain fed	

450G RUMP.....	55
100 day grain fed	

SAUCES.....	4.9
Gravy Peppercorn Mushroom Diane Bearnaise Garlic butter Café de Paris	