

SILVERWATER

HOTEL

V/ VEGETARIAN VE/ VEGAN GF/ GLUTEN FREE
DF/ DAIRY FREE N/CONTAIN NUTS

SMALL PLATES

GARLIC BREAD V	\$7
Add cheese \$3	\$12
ROSEMARY AND SEA SALT FLATBREAD VE	
ROASTED GARLIC & MOZZARELLA	\$16
FLATBREAD V	
CORN RIBS V VE GF	\$18
Sprinkled with togarashi salt and fresh chilli with chipotle aioli	\$18
SPRING ROLLS	
Prawn and chive spring rolls with mango salsa and chef's dipping sauce	
FRIED SALT AND PEPPER CALAMARI GF DF	\$21
Sprinkled with togarashi salt and fresh chilli with chipotle aioli	
LOADED FRIES	\$22
Slow cooked brisket ontop of cheesy fries	
DUMPLINGS	
Served with sichuan chilli sauce	\$20
Chicken and mushroom 5pcs	\$21
Prawn and chive 5pcs	
CHICKEN SKEWER INASAL GF	\$20
Smokey and tangy Filipino- style grilled chicken skewers with papaya salad, lemon and chilli soy citris dipping sauce	
FILO STYLE BBQ PORK SKEWERS 3 PCS	\$23
Marinated pork skewers served with cucumber , spiced vinagar and rice	
JOSPER KING PRAWNS GF 3 PCS	\$25
Butterflied josper roasted king prawns drizzled with garlic chilli butter	
KOREAN CHICKEN WINGS GF 6PCS	\$24
Sweet and spicy glazed chicken wings sprinkled with sesame seeds	
SALUMI BOARD	\$45
Herb crusted beef, salami, proscuitto, burrata, and pita bread	

KIDS

ALL KIDS MEALS \$15
FISH AND CHIPS
CHICKEN SCHNITZEL
NAPOLITANA PASTA
HAM AND CHEESE PIZZA
CHEESE PIZZA
NUGGETS AND CHIPS

SAUCES

Red wine jus
Pepper gravy
Mushroom gravy
Aioli
Chipotle aioli
Chimichurri

MAINS

CRISPY SKIN CHICKEN BREAST GF	\$33
300g marinated grilled chicken breast, crushed chat potatoes, sauteed kale, drizzled with chimichurri sauce	
200G MB SIRLOIN STEAK MSA	\$40
Chips, house salad and choice of sauce	
300G TAJMA WAGYU RUMP STEAK MSA	\$48
Chips, house salad & choice of sauce	
SAUTEED ASIAN GREENS WITH FRIED DUMPLINGS	\$31
5 fried prawn gyoza dumplings with garlic soy, gai lan, bok choy, chilli, chinese cabbage and snow peas	
BLACK PEPPER BEEF STIR FRY	\$31
Capsicum, vegetables, black pepper sauce and rice	
CHILLI PORK NOODLES	\$30
Garlic, ginger, pork, chilli soy sauce, shallots and egg noodles	\$30
CHILLI PRAWN PASTA	
Fresh linguini pasta, prawns, chilli, cherry tomatoes, eshalots, lobster stock and parsley	
BRAISED PORK AND VEAL RAGU	\$32
Fresh tagliatelle pasta, braised pork shoulder & veal, basil and pecorino cheese	
PESTO PASTA	\$25
Rigatoni, cherry tomatoes, feesh basil and grated parmasen	
Add chicken \$5 Add prawns \$8	

TABLE SIDES

CHIPS V DF	\$13
With aioli	
SWEET POTATO CHIPS V GF	\$15
With chipotle aioli	
STEAMED GREENS V VE	\$8
topped with EVO	
MASH POTATO V	\$8
STEAMED RICE V GF DF	\$5
SIDE GREEK SALAD V	\$10
JOSPER ROASTED DUTCH POTATOS V	\$12
Maple glazed	
JOSPER GRILLED BROCCOLINI V	\$12
Miso glazed	

Silverwater Hotel endeavours to accommodate requests from customers with food allergies & intolerances, however we cannot guarantee meals will be completely allergen-free. A 10% surcharge applies on Sundays and all public holidays

SILVERWATER

HOTEL

CLASSICS

SOUTHERN FRIED CHICKEN BURGER

Slaw, chipotle aioli on a toasted milk bun served with chips

\$24

SILVERWATER BURGER

Brisket pattie, American cheese, lettuce, tomato, onion, pickles & burger sauce on toasted milk bun, served with chips

\$25

HALLOUMI BURGER V

Grilled halloumi, onion rings, lettuce, tomato and aioli on a toasted milk bun, served with chips

\$25

SMASHED CHEESEBURGER

Brisket pattie, American cheese, onion, sweet and spicy pickles, tomato sauce & American mustard on a toasted milk bun, served with chips

\$22

CHICKEN SCHNITZEL

Chicken breast, crumbed in our signiture herbed bread crumb, served with house salad, chips and sauce

\$26

UPGRADE TO PARMY +\$4

BANGERS AND MASH

100% Southern Highlands beef sausages served with caramelised onion and gravy

\$26

TRADITIONAL FISH AND CHIPS

Served with house made tartare sauce and salad

\$30

SALADS AND BOWLS

GREEK SALAD V GF

iceberg lettuce, onion, olives, cherry tomatoes, cucumber, feta, oregano & lemon dressing

\$22

RAINBOW SALAD V GF DF

Zucchini, carrot, beetroot, cherry tomatoes, red cabbage, soft egg, avocado and tahini sauce

\$22

POKE BOWL VE DF

Seaweed salad, edamame beans, coriander, spring onion, beetroot, avocado, rice &ponzu sauce

\$22

CHICKEN CAESAR SALAD

Chicken, cos lettuce, crispy bacon, soft egg, crountons, shaved parmasen & caesar dressing

\$24

VIETNAMESE PRAWN AND NOODLE SALAD

Vermicelli noodles, carrot, cucumber, bean sprouts, coriander, mint, peanuts, fried shallot & chef's dressing

\$28

FIG AND BURRATA SALAD

Josper grilled figs, heirloom tomato, rocket, baby cos, pepitas, citrus dressing and balsamic glaze

\$28

TOP YOUR SALAD OR BOWL

Chicken +\$5

Grilled Halloumi +\$10

Tofu +\$5

Prawns +\$8

Salmon sashimi +\$8

THE JOSPER

SUMAC DUSTED BARRAMUNDI GF DF

Josper roasted chat potatos, rocket salad with cherry tomatos, spanish onion, Persian feta and verjuice

\$37

CRISPY SALMON GF DF

Josper roasted pumpkin puree, broccolini and silverbeet

\$39

ASIAN HONEY GLAZED PORK CUTLET GF

Josper roasted broccolini, creamy mash and Dutch carrots

\$39

DRY AGED STEAK

14 day dry aged Scotch Fillet served with 2 sides (chips, greens, mash, salad) & sauce

\$55

250 Grams Scotch Fillet

\$65

300 Grams Scotch Fillet

\$75

350 Grams Scotch Fillet

28 DAY RIB EYE ON THE BONE

20c Per gram - please see staff for avaiable weights

1.2 KG TOMAHAWK

Cooked at medium rare, served with large chips, large salad, steamed greens and choice of sauce

\$200

PIZZA

Gluten free base available \$3

MARGHERITA V

Tomato, fior di latte, bocconchini and EVO

\$22

VEGETARIAN V

Tomato, fior di latte, olives, roasted capsicum, eggplant, zucchini, mushroom & cherry tomatoes

\$22

CAPRICCIOSA

Tomatos, fior di latte, ham, artichoke & mushrooms

\$24

SALAMI

Tomatoes, fior di latte, & sopressa salami

\$24

POLLO N

Tomatoes fior di latte, roasted chicken, capsicum, onion, black olives , topped with pesto

\$24

GAMBERI

Tomatoes, fior di latte, chilli, prawns, spinach, cherry tomatoes and chilli oil

\$28

PROSCIUTTO

Tomatoes, fior di latte, prosciutto, rocket, shaved parmasen & evo

\$26

add burrata \$12

\$28

ITALIAN JOB

Tomato base, fior di latte, ham, salami, italian sausage and pancetta

BBQ MEAT LOVERS

BBQ base, fior di latte, smoked brisket & smoked pulled pork

\$36