

SILVERWATER

H O T E L

BREAD

HOUSE MADE GARLIC & HERB BREAD	\$9
ROSEMARY AND SEA SALT FLAT BREAD <small>(ve)</small>	\$12
ADD CHEESE \$2	
TRADITIONAL BRUSCHETTA <small>(v)</small>	\$13
GARLIC AND CHEESE PIZZA CRUST	\$18

SMALL PLATES

GRILLED HALLOUMI (4)	\$12
Lemon, Southern Highlands EVO	
CORN RIBS <small>(v) (gf)</small>	\$16
Sprinkled with togarashi salt and fresh chilli with chipotle aioli	
HONEY SOY PORK BELLY BITES	\$15
Crispy pork belly bites, chipotle mayo, fried onion	
SALT & PEPPER SQUID	\$21
Fried onion and garlic, coriander, chili, aioli	
DUMPLINGS (5)	
CHICKEN \$20	
PRawn & CHIVE \$21	
1/2KG CRISPY FRIED CHICKEN WINGS	\$19
Served with ranch and choice of Buffalo chilli sauce or Smokey BBQ sauce	
CRISPY FRIED PRawn SLIDER	\$11
Fried prawns, Lettuce, cocktail sauce, fresh lemon.	
SZECHUAN FRIED CHICKEN BITES	\$14
Spicy fried chicken bites, slaw, ranch dipping sauce	

BURGERS & SANDWICHES

ALL BURGERS SERVED WITH CHIPS, GF BUN AVAILABLE

SOUTHERN FRIED CHICKEN BURGER	\$24
Butter milk fried chicken, with pickles, slaw, lettuce, bacon, cheese, and ranch dressing	
SILVERWATER BURGER	\$25
Grilled beef Pattie, cheese, lettuce, tomato, onion, pickles, and burger sauce	
STEAK SANDWICH	\$26
Beetroot relish, bacon lettuce, cheese, onion, tomato, bbq sauce and aioli	
HALLOUMI BURGER	\$25
Grilled halloumi, onion rings, lettuce, tomato, and aioli	

SCHNITZELS

PANKO CRUMBED CHICKEN SCHNITZEL	\$26
Served with house salad, chips and sauce	
TOP YOUR SCHNITZELS	
ADD PARMIGIANA \$5	Napolitana sauce, shaved ham, and mozzarella
ADD BOSCAIOLA \$4	Creamy garlic sauce wth bacon, and mushrooms
ADD MEXICOLA \$6	Spicy Mexican beef, mozzarella cheese, sour cream, and guacamole
ADD TONKATSU \$5	Spicy Japanese bbq sauce, kewpie Mayo, toasted sesame seeds
ADD PRAWN & AVOCADO \$8	Prawns, avocado, bearnaise sauce, mozzarella cheese
ADD GOD FATHER \$8	BBQ sauce, pepperoni, mushrooms, ham, mozzarella cheese
SOURDOUGH AND HERB CRUMBED BEEF SCHNITZEL	\$32
Served with rocket and parmesan salad and duck fat potatoes	

MAINS

LEMON & DILL BATTERED FISH FILLETS	\$30
Served with chips, salad, lemon, and tartare sauce	
SEAFOOD BASKET	\$38
battered fish fillet, salt pepper squid, grilled prawns and scallops with basil pesto, chips, salad, tortilla bowl, lemon, and tartare	
SUMAC DUSTED BARRAMUNDI <small>(gf)</small>	\$37
Roasted chat potatoes, rocket salad with cherry tomatoes, Spanish onion, Persian feta, and verjuice	
CRISPY SALMON <small>(gf)</small>	\$39
Roasted pumpkin puree, broccolini, and Dutch carrots	
BANGERS & MASH <small>(gf)</small>	\$26
100% grass fed southern highlands beef, mash, peas, and onion gravy	
LAMB SOUVLAKI	\$34
Grilled marinated lamb skewers, Greek salad, chips, tzatziki, pita bread, and lemon	
TRADITIONAL BEEF NACHOS <small>(gf) (veg)</small>	\$22
Spicy ground beef, onion, liquid cheese, guacamole, sour cream, coriander, and chargrilled corn salsa	
BLACK PEPPER BEEF STIR FRY	\$31
Capsicum, vegetables, pepper sauce, and rice	
ASIAN HONEY GLAZED PORK CUTLET	\$39
Roasted broccolini, creamy mash, and Dutch carrots	
FILO STYLE BBQ PORK SKEWERS (3)	\$29
Marinated pork skewers served with cucumber, spiced vinegar, rice, and asian greens	
CRISPY SKIN CHICKEN BREAST <small>(gf)</small>	\$33
300g marinated chicken breast, crushed chat potatoes, sautéed kale, drizzled with chimichurri sauce	

Vegetarian (v) | Vegan (ve) | Vegan Option (veo) | Gluten Free (gf) | Gluten Free Option (gfo)

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GRILL

COOKED IN CHARCOAL FRAME GRILL SERVED WITH YOUR CHOICE OF TWO SIDES (CHIPS, SALAD, MASH, GREENS) AND SAUCE

250G GRAIN FED RUMP	\$36
300G SIRLOIN	\$44
300G SCOTCH FILLET	\$48
500G T-BONE	\$65
14 DAY DRY AGED SCOTCH FILLET 300G	\$65
14 DAY DRY AGED SCOTCH FILLET 350G	\$75

Dry aged meats in limited supply, ask staff for details

TOP YOUR STEAK

Add Surf and turf \$8
Add Eggs \$4.50

SAUCES

Gravy (gf), pepper (gf), diane (gf), mushroom (gf), bearnaise, red wine jus (gf), Salsa Verde (gf), boscaiola (gf)

SALAD & BOWLS

TRADITIONAL CAESAR (gf)

Cos lettuce, parmesan, bacon, croutons, egg, and Caesar dressing

\$19

ROASTED SWEET POTATO AND HALLOUMI

With cherry tomato, rocket, Spanish onion, avocado and walnuts finished with house dressing

\$21

Vietnamese Prawn and Noodle Salad (gf)

Vermicelli noodles, carrot, cucumber, bean sprouts, coriander, mint, peanuts, fried shallots, and chefs dressing

\$28

FIG AND BURRATA SALAD

Grilled figs, burrata cheese, heirloom tomato, rocket, baby cos, pepitas, citrus dressing and balsamic

\$28

TOP YOUR SALAD

Add Prawns \$8 | Add Grilled Halloumi \$10
Add Grilled Chicken \$6 | Add Avocado \$4
Add Salmon Sashimi \$8 | Add 150g Steak \$8

PASTA

CHICKEN PENNE BOSCAIOLA

Grilled chicken breast, fettuccini pasta tossed in garlic, bacon, mushroom cream sauce

\$26

CHILLI PRAWN LINGUINI

Garlic chili prawns, cherry tomatoes, eschalots, prawn stock, parsley, anchovy crumbs

\$30

BRAISED PORK AND VEAL RAGU TAGLIATELLE

Braised pork and veal, basil, and pecorino cheese

\$32

PIZZAS

GLUTEN FREE BASE AVAILABLE \$3

MARGHERITA (v)

Tomato, bocconcini, mozzarella, and basil

\$25

HAWAIIAN (vfo)

Grilled fresh pineapple, shaved ham, mozzarella, and oregano

\$26

VEGETARIAN (v)

Tomato, mozzarella, olives, roasted capsicum, eggplant, zucchini, mushrooms, and cherry tomatoes

\$26

PEPPERONI

Tomato, mozzarella, sopressa salami

\$26

POLLO

Tomato, mozzarella, roasted chicken, capsicum, onion, black olives, topped with pesto

\$26

GAMBERI

Tomatoes, mozzarella, chilli, prawns, spinach, cherry tomatoes, and chilli oil

\$29

PROSCIUTTO

Tomatoes, mozzarella, prosciutto, rocket, shaved parmesan, and evo

\$28

MEAT LOVERS

Tomatoes, mozzarella, ham, salami, Italian sausage, and pancetta

\$29

TABLE SIDES

SEASONED CHIPS (v)

With aioli

\$13

SWEET POTATO CHIPS (v)

Chipotle aioli

\$15

STEAMED RICE (v)

SEASONAL STEAMED VEG (v)

Mustard butter

\$5

GRILLED BROCCOLINI (v)

Miso glaze

CREAMY MASH POTATO (v) (gf)

With confit garlic and rosemary salt

\$8

ROASTED DUTCH CARROTS

Maple glazed

\$10

DUCK FAT POTATOES (v)

\$11

KIDS MEALS \$15

CHICKEN SCHNITZEL AND CHIPS

KIDS FISH AND CHIPS

120G STEAK AND CHIPS (vfo)

NAPOLITANA PASTA

HAM & CHEESE PIZZA

CHEESE PIZZA

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