

SILVERWATER

HOTEL

BREAD

HOUSE MADE GARLIC & HERB BREAD	\$9
ROSEMARY AND SEA SALT FLAT BREAD ^{vo}	\$12
ADD CHEESE \$2	
TRADITIONAL BRUSCHETTA ^v	\$13
GARLIC AND CHEESE PIZZA CRUST	\$18

SMALL PLATES

GRILLED HALLOUMI (4)	\$12
Lemon, Southern Highlands EVO	
CORN RIBS ^v ^{gfo}	\$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	
½KG 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 ^{gfo}	\$37
Rosted chat potatoes, rocket salad with cherry tomatoes, Spanish onion, Persian feta, and verjuice	
CRISPY SALMON ^{gfo}	\$39
Roasted pumpkin puree, broccolini, and Dutch carrots	
BANGERS & MASH ^{gfo}	\$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 ^{gfo} ^{vo}	\$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 ^{gfo}	\$33
300g marinated chicken breast, crushed chat potatoes, sautéed kale, drizzled with chimichurri sauce	

Vegetarian ^v | Vegan ^{vo} | Vegan Option ^{vo} | Gluten Free ^{gfo} | Gluten Free Option ^{gfo}

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

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

SALAD & BOWLS

TRADITIONAL CAESAR (ve)	\$19
Cos lettuce, parmesan, bacon, croutons, egg, and Caesar dressing	

ROASTED SWEET POTATO AND HALLOUMI	\$21
With cherry tomato, rocket, Spanish onion, avocado and walnuts finished with house dressing	

VIETNAMESE PRAWN AND NOODLE SALAD (ve)	\$28
Vermicelli noodles, carrot, cucumber, bean sprouts, coriander, mint, peanuts, fried shallots, and chefs dressing	

FIG AND BURRATA SALAD	\$28
Grilled figs, burrata cheese, heirloom tomato, rocket, baby cos, pepitas, citrus dressing and balsamic	

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	\$26
Grilled chicken breast, fettuccini pasta tossed in garlic, bacon, mushroom cream sauce	

CHILLI PRAWN LINGUINI	\$30
Garlic chili prawns, cherry tomatoes, eschalots, prawn stock, parsley, anchovy crumbs	

BRAISED PORK AND VEAL RAGU TAGLIATELLE	\$32
Braised pork and veal, basil, and pecorino cheese	

PIZZAS

GLUTEN FREE BASE AVAILABLE \$3

MARGHERITA (ve)	\$25
Tomato, bocconcini, mozzarella, and basil	

HAWAIIAN (ve)	\$26
Grilled fresh pineapple, shaved ham, mozzarella, and oregano	

VEGETARIAN (ve)	\$26
Tomato, mozzarella, olives, roasted capsicum, eggplant, zucchini, mushrooms, and cherry tomatoes	

PEPPERONI	\$26
Tomato, mozzarella, sopressa salami	

POLLO	\$26
Tomato, mozzarella, roasted chicken, capsicum, onion, black olives, topped with pesto	

GAMBERI	\$29
Tomatoes, mozzarella, chilli, prawns, spinach, cherry tomatoes, and chilli oil	

PROSCIUTTO	\$28
Tomatoes, mozzarella, prosciutto, rocket, shaved parmesan, and evo	

MEAT LOVERS	\$29
Tomatoes, mozzarella, ham, salami, Italian sausage, and pancetta	

TABLE SIDES

SEASONED CHIPS (ve)	\$13
With aioli	

SWEET POTATO CHIPS (ve)	\$15
Chipotle aioli	

STEAMED RICE (ve)	\$5
-------------------	-----

SEASONAL STEAMED VEG (ve)	\$8
Mustard butter	

GRILLED BROCCOLINI (ve)	\$12
Miso glaze	

CREAMY MASH POTATO (ve) (ve)	\$8
With confit garlic and rosemary salt	

ROASTED DUTCH CARROTS	\$10
Maple glazed	

DUCK FAT POTATOES (ve)	\$11
------------------------	------

KIDS MEALS \$15

CHICKEN SCHNITZEL AND CHIPS	KIDS FISH AND CHIPS
-----------------------------	---------------------

120G STEAK AND CHIPS (ve)	NAPOLITANA PASTA
HAM & CHEESE PIZZA	CHEESE PIZZA

Vegetarian (ve) | Vegan (vo) | Vegan Option (vo) | Gluten Free (gf) | Gluten Free Option (gf)

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