

Entrée

Poached salmon with lime, topped with tempura soft shell crab \$12
2012 Wirra Wirra Hiding Champion Sauvignon Blanc, Adelaide Hills, SA \$11

Warm duck and leek rillettes served with capsicum coulis \$12
2010 Cape Barren Native Goose GSM, McLaren Vale, SA \$11

Pan seared Canadian scallops served with tomato salsa & potato crisps \$16
2012 Whistle Post Chardonnay, Coonawarra, SA \$9

Main

Chicken breast wrapped in pancetta served with sweet potato cakes and a citrus syrup \$29
2009 Stony Bank Pinot Noir, Marlborough, NZ \$10

Char grilled beef fillet served with yellow squash and greens, lobster ravioli, a potato roesti and a red currant berry jus \$33
2010 Richard Hamilton Hut Block Cabernet Sauvignon, McLaren Vale, SA \$10

Trio of pork – Pork fillet in cassis wrapped in pancetta, sticky pork belly in cider and Spanish chorizo and relish \$32
2009 Glen Eldon Merlot, Barossa Valley, SA \$10

Pan seared Tasmanian Salmon served with lobster risotto, chilli jam and lemon butter sauce garnished with tempura calamari \$31
2011 Crabtree Hilltop Riesling, Clare Valley, SA \$11

Duck wrapped in creppenette served with mini vegetable tian and carrot jus \$33
2012 Brown Brothers Moonstruck Pinot Noir, Tamar Ridge, TAS \$8.90

Dessert

French Banoffee Crème brulée with raspberry sorbet \$12

Yorkshire rhubarb tart with French vanilla ice cream \$12

Soufflé of the day \$14

Chocolate trio, white chocolate pannacotta, Belgian chocolate and pistachio tort, and chocolate milo ice-cream \$12

*Please ask our staff regarding cocktails and dessert wine. The Water Rat Hotel does not split bills.
American Express and Dinners Club credit cards will incur a 3% surcharge. A 15% surcharge applies on all Public Holidays.*

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THE WATER RAT
HOTEL