



# THE WATERLOT

CENTURIES IN THE MAKING

## RESTAURANT WEEKS MENU

### APPETIZERS

#### MUSHROOM SOUP

Crispy Pastry, Porcini Mascarpone  
or

#### AVOCADO & BEET SALAD

Heirloom Beetroot, Avocado, Pomegranate, Dates,  
Mesclun Lettuce, Orange Vinaigrette, Quinoa

### MAIN COURSES

#### 10 OZ PRIME NEW YORK STRIPLOIN

Roasted Garlic, Red Wine Jus, Choice of Potato Gratin or  
Roasted Carrots

or

#### BLACK COD

Potato & Crab Roesti, Carrot Emulsion, Spiced Baby Spinach

or

#### ROASTED EGGPLANT

Almond Emulsion, Quinoa Tabbouleh, Pistachio Nuts

or

#### 12 HERBS & SPICES HALF CHICKEN

Grilled Lemon, Chimichurri, Choice of Potato Gratin or  
Roasted Carrots

### DESSERTS

#### WATERLOT AFFOGATO

Meringue, Espresso Coffee, Baileys Gelato, Toasted Meringue,  
Lady Finger

or

#### STICKY TOFFEE PUDDING

Date & White Chocolate Cake, Whiskey Caramel, Rhubarb Gelato

**\$69 per person**

*Please choose one item per course. Please inform your  
server of any dietary concerns or allergies as many  
ingredients are not listed on the menu.  
All items subject to 17% gratuity.*