

KIDS MENU ALL MEALS 9

FISH & CHIPS GRILLED OR BATTERED

BOLOGNESE LINGUINE

SLIDERS (2) & CHIPS BEEF OR CHICKEN

CHICKEN NUGGETS & CHIPS

CHICKEN PARMIGIANA & CHIPS

LEMON PEPPER CALAMARI & CHIPS

UPGRADE

JUICE POP TOP 2

FLAVOURED WATER 3

JUICE POP TOP & ICE CREAM 4

FLAVOURED WATER & ICE CREAM 5

**FRIDAY & SATURDAY
KIDS EAT FREE**

WITH PURCHASE OF A MAIN MEAL

12 & UNDER

APPLIES TO KIDS MENU ONLY

SENIORS MENU

1 COURSE 14 • 2 COURSES 16 • 3 COURSES 18

ENTREE

SOUP OF THE DAY

MAIN

FLATHEAD TAILS GRILLED OR BATTERED

Served with chips, salad, tartare & a lemon wedge

ROAST OF THE DAY *see specials board for today's roast*

Served with potatoes & vegetables

LEMON PEPPER CALAMARI

Served with chips, salad, aioli & a lemon wedge

BOLOGNESE LINGUINE

CHICKEN PARMIGIANA

Served with chips & salad

MUSHROOM RISOTTO (GF)

Button mushrooms, dry porcini mushrooms, shiitake mushrooms, thyme & garlic

CAESAR SALAD

Cos lettuce, bacon, croutons, poached egg, parmesan cheese

150G PORTERHOUSE

Served with gravy, chips & salad

BEEF CASSEROLE

Premium beef, carrot, peas, celery cooked in a rich red wine sauce, served with mashed potato

BANGERS & MASH

Cheese kransky & Spanish sausage with mashed potato & peas

DESSERT

ICE CREAM • CAKE OF THE DAY

PAVLOVA • CHOCOLATE MOUSSE

SPECIALS

MONDAY

**2 FOR 1
MAIN MEALS**

EXCLUDING STEAKS & CHEF'S SPECIALS

TUESDAY

**PARMA
WITH CHIPS \$14**

WEDNESDAY

**\$12 SENIORS
2 COURSE
LUNCH & DINNER**

ON PRESENTATION OF VALID SENIORS CARD

THURSDAY

**STEAK
& CHIPS FROM \$14**

ADD TOPPERS FROM JUST \$2

WEEKDAYS

**\$15 LUNCH
MENU**

ADD A DRINK \$3
CALL US TO PRE ORDER!

EVERYDAY

20% OFF

MAIN MEALS FOR ALL SENIORS UPON
PRESENTATION OF A VALID SENIOR CARD

SPECIALS NOT AVAILABLE PUBLIC HOLIDAYS OR DAYS OF SPECIAL OCCASION



WATERLOO CUP
HOTEL

BISTRO MENU

WATERLOO CUP HOTEL

252 MARIBYRNONG RD MOONEE PONDS VIC 3039 | (03) 9370 5133

WWW.WATERLOOCUPHOTEL.COM.AU | INFO@WATERLOOCUPHOTEL.COM.AU

BISTRO MENU

BREADS

- GARLIC BREAD** 7
Turkish bread toasted with house made garlic butter
- CHEESY GARLIC BREAD** 9
Turkish bread toasted with house made garlic butter & mozzarella cheese
- BRUSCHETTA (V)** 12
Toasted ciabatta bread with fresh tomato, basil, capers, bocconcini cheese drizzled with balsamic glaze

STARTERS

- SOUP OF THE DAY** 9
See specials board for today's option
Served with grilled ciabatta bread
- ZESTY BBQ CHICKEN WINGS (GF)** 12
Served with garden salad & BBQ sauce
- LEMON PEPPER CALAMARI** 13
Served with garden salad & aioli

- TRIO OF SLIDERS** 15
Pulled pork & BBQ sauce • Chicken & sriracha sauce
Beef, cheese & smokey tomato sauce

SALADS

- HOUSE SALAD (GF, V)** 12
Mesclun lettuce, onion, tomato, cucumber & house dressing
- GREEK SALAD (GF, V)** 15
Tomato, lettuce, onion, cucumber, feta cheese, olives, with olive oil & lemon dressing
- TRADITIONAL CAESAR SALAD** 18
Cos lettuce, diced bacon, croutons, parmesan, house caesar dressing & a poached egg

SALAD TOPPERS

- LEMON PEPPER CALAMARI** 6
- CHICKEN TENDERS (3)** 6
- GARLIC PRAWNS (4)** 7
- BEEF STRIPS (100G)** 7

SEAFOOD

- LEMON PEPPER CALAMARI** 25
Lemon pepper flavoured calamari, house salad & chips served with garlic aioli & a lemon wedge
- FLATHEAD TAILS** 27
BATTERED OR GRILLED
Flathead tails, house salad & chips served with house made tartare sauce & a lemon wedge
- WATERLOO SEAFOOD PLATE** 39
Beer battered flathead tails, lemon pepper calamari, tempura battered scallops, grilled prawn skewer, served with chips, salad, tartare & a lemon wedge
- FISH OF THE DAY** MP
See specials board for today's Fish of the Day

PANS

- CARBONARA LINGUINE** 22
Bacon, onion, garlic & cream tossed through linguine & topped with parmesan cheese
- BOLOGNESE LINGUINE** 23
Premium mince beef, onion, garlic, red wine & rich Napoli sauce tossed through linguine, topped with parmesan cheese
- MUSHROOM RISOTTO (GF, V)** 21
Button, dry porcini, shiitake & oyster mushrooms, thyme & garlic, cooked with vegetable stock
Can be served without parmesan cheese (vegan)
- SEAFOOD PAELLA** 29
Chorizo, fish, scallops, mussels & calamari tossed in saffron stock topped with fresh tomato passata
- NASI GORENG (GF)** 23
Onion, garlic, prawns, spring onion & peas in fried rice with special sauce & topped with a fried egg

- VEGETARIAN FRIED RICE (V)** 20
Carrots, green beans, onion, capsicum, garlic, peas tossed in rice & soy sauce, finished with fried egg, toasted sesame seeds, spring onion & crispy shallots
- WINE PAIRING**
Cape Schanck by T'Gallant Pinot Grigio
Cape Schanck Victoria

FROM THE GRILL

All steaks cooked to your liking & served with two sides of your choice: chips, house salad, seasonal vegetables or mashed potato & your choice of one sauce or condiment

- 300G RUMP (GF)** 28
- 300G PORTERHOUSE (GF)** 35
- 220G LAMB RUMP (GF)** 32
- SAUCES & CONDIMENTS**
PAN GRAVY • PEPPERCORN SAUCE
MUSHROOM SAUCE • GARLIC BUTTER
BERNAISE • HOLLANDAISE • SALSA VERDE
SEEDED, DIJON OR HOT ENGLISH MUSTARD
- STEAK SANDWICH** 25
150gm steak, caramelized onion, aioli, lettuce, tomato & turkish bread served with chips
- WATERLOO BEEF BURGER** 26
Flaming grilled Angus beef pattie, cheese, tomato, lettuce, caramelized onion, bacon & secret sauce in a brioche bun served with chips

- TOWER PULLED PORK BURGER** 27
Slow cooked pulled pork, lettuce, bacon, tomato, cheese, pineapple, cornichon, onion ring & BBQ sauce in brioche bun served with chips
- BEER PAIRING**
4 Pines Pale Ale Manly New South Wales

- TANDOORI CHICKEN** 24
Char-grilled marinated chicken thigh, mango chutney, house pickles, coriander, sesame seeds served with rice & house made raita

STEAK TOPPERS

- EGG & BACON** 5
- ONION RING** 3
- LEMON PEPPER CALAMARI** 6
- GARLIC PRAWNS (4)** 7
- CHICKEN TENDERLOINS (3)** 6
- BEEF STRIPS (100G)** 7

SIDES

- CHIPS** 8
- WEDGES** 10
- ONION RINGS** 6
- MASH POTATO** 7
- GARDEN SALAD** 6
- SEASONAL VEGETABLES** 7

MAINS

- ROAST OF THE DAY** 23
Served with roasted potato, vegetables & pan gravy
See specials board for today's roast
- CHICKEN SCHNITZEL** 24
Served with chips, salad & your choice of sauce

- LAMB SHANKS** 28
Served with mashed potato, vegetables & tomato sugo
- WINE PAIRING**
St. Hubert's "The Stag" Tempranillo Shiraz
Yarra Valley Victoria

- BEEF CASSEROLE** 24
Served with mashed potato & vegetables
- VEAL SCALOPPINI** 22
Served with mashed potato, green peas & pan gravy

PARMAS OF THE WORLD

- CLASSIC PARMIGIANA** 25
Chicken schnitzel topped with rich napoli sauce, ham & mozzarella cheese, with chips & salad
- IRISH PARMIGIANA** 26
Chicken schnitzel topped with gravy, bacon, slaw & mozzarella cheese served with chips & salad
- MEXICAN PARMIGIANA** 26
Chicken schnitzel topped with rich Napoli sauce, capsicum, jalapeños, sour cream & mozzarella cheese served with chips & salad

- ITALIAN PARMIGIANA** 26
Chicken schnitzel topped with rich Napoli sauce, salami, mushroom, olives & mozzarella cheese served with chips & salad

- SKINNY PARMIGIANA** 25
Chicken breast, sliced tomato, bocconcini cheese, served with Greek salad & fresh lemon

- EGGPLANT PARMIGIANA** 21
Grilled eggplant, creamy mornay sauce, tomato sugo, mozzarella cheese, served with chips & salad

FOOD ALLERGIES

Please be aware that all care is taken when catering for special requirements. It must be noted that on the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products. Patron requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

V - VEGETARIAN **GF - GLUTEN FREE**

PUBLIC HOLIDAY SURCHARGE
10% surcharge applies on public holidays