



BISTRO MENU

SERVICE HOURS
 EVERYDAY
LUNCH: 12pm - 2:30pm
 SUNDAY TO THURSDAY
DINNER: 5:30pm - 8:30pm
 FRIDAY TO SATURDAY
DINNER: 5:30pm - 9:00pm

ENTREE

GARLIC BREAD VEG \$9
 ADD CHEESE +\$2

SOUP OF THE DAY \$10

OYSTERS 1/2 DOZEN | AVAILABLE FRI-SUN GF, DF, NF
 FRESH OYSTER CONDIMENTS \$20
 OYSTERS KILPATRICK \$22

BRUSCHETTA VEG, NF \$16
 WHIPPED HERB RICOTTA, CHAR-GRILLED RED PEPPERS, FRESH TOMATO, FRESH PARSLEY, ON GRILLED SOURDOUGH, DRIZZLED WITH BALSAMIC GLAZE

DIPS AND BREAD \$16
 CHEFS CHOICE OF 2 DIPS, GRILLED FOCACCIA, AND ZATAAR

ROSEMARY BAKED BRIE \$20
 CHEESE, CANDIED WALNUT, HONEY, FRUIT BREAD, HOUSE CHUTNEY, AND CRACKERS

MAC & CHEESE CROQUETTE VEG*, NF \$16
 HOME MADE MACARONI AND CHEESE CROQUETTE, BACON JAM & CHIPOTLE SAUCE AND JALAPENO (4 pieces)

CRISPY FRIED CHICKEN NF \$16
 FRIED BONELESS CHICKEN, MOROCCAN SPICE, COLESLAW, CHILLI BBQ SAUCE AND AIOLI

MEATBALLS NF, DF* \$18E \$27M
 OVEN ROASTED MEATBALLS, NAPOLI SAUCE, PARSLEY, PARMESAN AND GRILLED FOCACCIA BREAD

CHILLI GARLIC PRAWN GF, NF \$22E \$30M
 SLOW POACHED PRAWNS IN TASTY GARLIC CREAM SAUCE, CHILLI, FRESH PARSLEY AND PILAF RICE

LEMON PEPPER CALAMARI AND CHIPS GF*, NF \$22E \$30M
 CRISPY FRIED CALAMARI, REMOULADE SAUCE, ROQUETTE, CHIPS, PARMESAN, LEMON AND PEAR SALAD

CHICKEN CAESAR WRAP AND CHIPS NF, VEG* \$20
 FRIED CHICKEN BREAST SCHNITZEL, BABY COS GEM, MAPLE BACON, SPECIAL CAESAR DRESSING AND PARMESAN CHEESE SERVED WITH CHIPS

PASTA AND RICE

ROSEMARY AND PARMESAN GNOCCHI VEG \$26
 ROSEMARY AND PARMESAN INFUSED POTATO GNOCCHI, CREAMY CAPSICUM AND ALMOND SAUCE, GREEN PEAS, FRESH PARSLEY, AND LEMON CHILLI PANGRATATO

PUMPKIN AND GOAT CHEESE TORTELLINI VEG, NF* \$27
 HANDMADE BUTTERNUT & GOATCHEESE JUMBO TORTELLINI, PUMPKIN PUREE, BLACKCURRANTS, SAGE BUTTER, CANDIED WALNUT AND FRIED SAGE

LINGUINE AND SEAFOOD MARINARA NF, DF* \$32
 MARKET FRESH FISH, CLAMS, CALAMARI, PRAWNS, FRESH PARSLEY, CREAMY CRUSHED TOMATO SAUCE AND CAPERS

CHICKEN AND PORCINI MUSHROOM RISOTTO GF, NF, DF* \$27
 MARINATED CHICKEN PIECES, PORCINI MUSHROOM, SEASONAL MUSHROOMS, TRUFFLE OIL, PARMESAN, BALSAMIC AND SPINACH

CEYLON CHICKEN CURRY GF, DF, NF \$25
 MARINATED BONELESS CHICKEN PIECES, SRI LANKAN COCONUT CURRY SAUCE, PILAF RICE, PAPADUM, LEMON YOGHURT, CURRY LEAVES AND FRIED LOTUS ROOTS

MAIN FARE

ROAST OF THE DAY GF, DF, NF \$26
 WITH SEASONAL VEGETABLES AND CONDIMENTS
 CHECK SPECIALS BOARD

CHICKEN PARMA GF*, DF*, NF \$27
 CRUMBED PREMIUM CHICKEN BREAST, SMOKED HAM, NAPOLI SAUCE, SHREDDED MOZZARELLA CHEESE WITH GARDEN SALAD AND CHIPS

CHICKEN SCHNITZEL GF*, DF*, NF \$25
 CRUMBED PREMIUM CHICKEN BREAST WITH CHIPS AND GARDEN SALAD, CHOICE OF SAUCE

WATSONIA WAGYU BEEF BURGER GF*, DF*, NF \$26
 PREMIUM WAGYU BEEF BURGER PATTIE, LETTUCE, TOMATO, RED ONION, MAPLE BACON, CHEESE, SPECIAL BURGER SAUCE, PICKLES, GRILLED BUTTER MILK BUN, ONION RINGS AND CHIPS

RSL SPECIAL FRIED CHICKEN BURGER GF*, DF*, NF \$25
 SOUTHERN FRIED BONELESS CHICKEN, SPICY RUSSIAN SAUCE, ONION JAM, COLESLAW AND GRILLED BUTTER MILK BUN, ONION RINGS AND CHIPS

MALIN'S PORK BELLY BURGER GF*, DF*, NF \$26
 SLOW COOKED AND SMOKY GLAZED PORK BELLY, ONION AND BACON JAM, APPLE SLAW, GRILLED BUTTER MILK BUN, ONION RINGS AND CHIPS

CRISPY SKIN ATLANTIC SALMON GF, NF \$34
 PAN SEARED SALMON, EDAMAME BEANS AND FRENCH LENTIL RAGOUT, ZESTY LEMON CREAM, CHERRY TOMATOES, PICKLED FENNEL, GREENS AND CAPERS

MOROCCON LAMB GF, NF \$38
 12 HOUR SLOW COOKED LAMB WITH MOROCCAN SPICE, TAHINI YOGHURT, HARISSA CARROTS, FRIED CHICKPEAS, HOUSE PICKLES AND FRESH HERB SALAD

FISH AND CHIPS GF*, DF, NF \$28
 BEER BATTERED FISH FILLET WITH FRESH GARDEN SALAD AND CHIPS, SIDE OF TARTAR SAUCE AND LEMON WEDGE

CHILLI LIME PORK BELLY GF, DF, NF \$34
 SLOW COOKED CHILLI LIME PORK BELLY, SPICED PUMPKIN PUREE, ASIAN GREENS, LAKSA DRESSING AND RICE CRISPS

PAN-FRIED BARRAMUNDI AND CHORIZO GF, DF*, NF \$34
 PAN FRIED BARRAMUNDI FILLET, KIPFLER POTATOES, BUSH TOMATO CHUTNEY, BUTTERED SEASONAL GREENS, CHORIZO OIL AND SOFT HERBS

OUR PREMIUM CHAR GRILLED GIPPSLAND RANGE GF, DF*, NF
 SERVED WITH CHIPS, GARDEN SALAD AND CHOICE OF SAUCE

300G PORTERHOUSE STEAK \$42
 300G EYE OF BEEF RUMP \$37
 400G RIB EYE STEAK \$49

SAUCES AND CONDIMENTS EXTRA \$2

RED WINE GRAVY
 CARAMELISED ONION AND MUSTARD GRAVY
 MUSHROOM GRAVY
 PEPPER GRAVY
 BEARNAISE SAUCE
 HERB GARLIC BUTTER

SALADS

CLASSIC CAESAR SALAD GF*, DF*, NF, VEG* **\$22**

BABY GEM LETTUCE, GARLIC AND HERB CROUTONS, SOFT POACHED EGG, MAPLE BACON BITS, ANCHOVIES, PARMESAN CHEESE TOSSED IN HOUSE CAESAR SALAD DRESSING

ADD CRISPY CHICKEN OR LEMON PEPPER CALAMARI **\$6**

THAI BEEF SALAD GF, DF, NF **\$25**

THAI-STYLE MARINATED BEEF, PAPAYA, CAPSICUM, KAFFIR LIME LEAVES, BEAN SPROUTS, SOFT HERBS AND CRISPY SHALLOTS TOSSED IN HOUSE NAMJIM DRESSING

WATSONIA RSL SPECIAL VEGAN-LOVERS SALAD GF, DF, VG **\$25**

TWICE COOKED CAULIFLOWER, ROASTED CAPSICUM & SMOKED ALMOND PUREE, FRENCH LENTIL, ROASTED PUMPKIN, KALE, FRIED CHICKPEAS, BLACKCURRANTS, PUMPKIN SEEDS TOSSED IN VINAIGRETTE DRESSING

SIDES

MIXED LETTUCE LEAVES AND WHITE BALSAMIC VINAIGRETTE **\$7**

BOWL OF ROASTED SEASONAL VEGETABLES **\$9**

POTATO CHIPS WITH TOMATO AND AIOLI SAUCE **\$9**

POTATO WEDGES WITH SOUR CREAM AND SWEET CHILLI SAUCE **\$10**

SWEET POTATO CHIPS SEASONED WITH ROSEMARY SALT AND

SIDE OF CHIPOTLE AIOLI **\$10**

BATTERED ONION RINGS WITH CHIPOTLE AIOLI **\$11**

KIDS MENU MAIN, DESSERT, AND JUICE OR SOFT DRINK **\$12**

CHICKEN PARMA OR CHICKEN SCHNITZEL GF*, DF*, NF

CRUMBED CHICKEN BREAST, HAM, NAPOLI, MELTED CHEESE WITH FRIES

FISH AND CHIPS GF*, DF

CHOICE OF BATTERED OR GRILLED FISH FILLET SERVED WITH CHIPS

LINGUINE BOLOGNAISE NF, DF

LINGUINE PASTA SERVED WITH TRADITIONAL BEEF BOLOGNAISE SAUCE AND SPRINKLED PARMESAN

CHICKEN NUGGETS DF, NF

CRUMBED BREAST NUGGETS SERVED WITH CHIPS

DESSERT

FROG IN THE POND

VANILLA ICE CREAM SUNDAE SERVED WITH CHOICE OF TOPPING
CHOCOLATE, CARAMEL, STRAWBERRY, SPRINKLES

**KIDS MEALS FOR CHILDREN 12 YEARS AND UNDER*

SENIORS MENU 2 COURSE \$20.50 | 3 COURSE \$25

ENTREE SOUP OF THE DAY

CHECK SPECIALS BOARD

ROAST OF THE DAY GF, DF*, NF

WITH SEASONAL VEGETABLES AND CONDIMENTS

CHECK SPECIALS BOARD

CHICKEN PARMA OR SCHNITZEL GF*, DF*, NF

CRUMBED PREMIUM CHICKEN BREAST WITH HAM, NAPOLI SAUCE AND MELTED CHEESE, SERVED WITH A SIDE OF GARDEN SALAD, CHIPS AND CHOICE OF SAUCE

FISH AND CHIPS GF*, DF

CHOICE OF BEER BATTERED OR GRILLED FISH FILLET SERVED WITH GARDEN SALAD, CHIPS AND TARTAR SAUCE

CAESAR SALAD GF*, DF*, NF, VG*

BABY GEM LETTUCE, GARLIC, AND HERB CROUTONS, SOFT POACHED EGG, MAPLE BACON BITS, ANCHOVIES, PARMESAN CHEESE AND HOUSE CAESAR SALAD

LEMON PEPPER CALAMARI GF*, DF, NF

LEMON PEPPER SEASONED SQUID STRIPS SERVED WITH CHIPS, GARDEN SALAD AND REMOULADE SAUCE AND FRESH LEMON

BEEF BURGUNDY PIE GF, NF

SLOW COOKED GIPPSLAND BEEF RAGOUT, MUSHROOM, BACON, BURGUNDY WINE SAUCE PIE, TOPPED WITH A CHEESY MASH, SERVED WITH SEASONAL ROAST VEGETABLES

LINGUINE BOLOGNAISE DF, NF

CHEFS SPECIAL SLOW COOKED BEEF BOLOGNAISE SAUCE SERVED ON LINGUINE PASTA AND GARNISHED WITH GRATED PARMESAN

STEAK AND CHIPS GF, DF*, NF

CHAR GRILLED GIPPSLAND RUMP STEAK SERVED WITH CHIPS, GARDEN SALAD AND CHOICE OF SAUCE

DESSERT

MIXED BERRY PANNACOTTA, STICKY DATE PUDDING, PAVLOVA, CHOCOLATE MOUSSE, ICE CREAM, APPLE AND RHUBARB CRUMBLE

**VALID SENIORS CARD MUST BE SHOWN*

DESSERTS

\$9

MIXED BERRY PANNACOTTA

WITH RASPBERRY COULIS TOPPED WITH WHIPPED CREAM AND FRESH BERRIES

STICKY DATE PUDDING

POURED OVER CLASSIC BUTTERSCOTCH SAUCE AND TOPPED WITH VANILLA ICE CREAM

VANILLA PAVLOVA

WITH CREAM CHANTILLY, TOPPED WITH FRESH FRUIT AND PASSIONFRUIT PULP

CHOCOLATE MOUSSE

TOPPED WITH FRESH VANILLA CREAM, SEASONAL BERRIES AND CHOCOLATE SHAVINGS

CLASSIC APPLE AND RHUBARB CRUMBLE

WITH GRATED COCONUT AND TOPPED WITH VANILLA ICE CREAM

**ALL DESSERTS COME WITH CREAM AND ICE CREAM*



WATSONIARSL.COM.AU

- GF = GLUTEN FREE
- NF = NUT FREE
- DF= DAIRY FREE
- VEG = VEGETARIAN
- VG = VEGAN
- * = DIETARY REQUIREMENTS ACCOMODATED

*PLEASE NOTIFY OUR STAFF
OF ANY ALLERGY OR DIETARY
REQUIREMENTS*

**MEMBERS DISCOUNT BENEFITS INCLUDE \$1 OFF ENTRÉES AND \$2
OFF MAIN MEALS**

NO FURTHER DISCOUNT ON SENIOR'S MEALS