ENTREES.

GARLIC BREAD (v) 12

(add cheese \$3.00)

WILD MUSHROOM ARANCINI (v) 18.50

parmesan, truffle oil, aioli

HUMMUS DIP (v, vg, df, ogf) 18.20

olives and pitta bread

SPICY FRIED CHICKEN WINGS 16.80

with hot sauce and green leaves

CHICKEN SOUVLAKI (gf) 17.80

served with tzatziki, green garnish and lemon

SALT AND PEPPER SQUID 19.80

side of pickled cabbage, lemon and aioli

MEZZE AND DIP (ogf, v) 24.80

hummus, tzatziki, carrots, celery, olives, pitta bread

GRAZING BOARD 42

chicken skewers, chorizo, arancini balls, spicy chicken wings, olives, fries, and aioli

POTATO WEDGES 16.80

Served with sour cream and sweet chilli sauce

FRIES & AIOLI 13

(add truffle oil and grated parmigiano 6.50)

MAINS.

WHISKEY STEAK 54

grilled premium eye fillet (200g), roasted cocktail potatoes, shredded vegetables, flambé whiskey sauce

BEEF WELLINGTON 51.80

mushroom duxelles, baby carrot, asparagus, mash, red wine jus

SEAFOOD MARINARA 52

seafood marinara mix - mussels, clams, prawns, barramundi, rich napoli sauce served in paper parcel with sourdough

SIRLOIN STEAK (gfo) 42.80

grilled premium sirloin (250g), café de paris butter, vegetables, fries and gravy

CHICKEN MARECHALE 43.50

chicken breast stuffed with mushroom and mozzarella, roasted potatoes, blanched greens, capsicum and zucchini

LAMB SHANK BOURGUIGNON (gf) 36.80

slow cooked lamb shank in red wine sauce, mash and vegetables

GRILLED BARRAMUNDI (gfo) 36.20

served with garden salad, tartare sauce and fries

LAMB RISOTTO (gf) 34.20

carnaroli risotto, braised lamb shoulder, green peas, parmesan

available: vegetarian, vegan (\$26.00)



SALADS.

GARDEN SALAD (gf, df) 22

mesclun, red capsicum, cucumber, cherry tomatoes, Spanish onion, and lemon dressing

BEETROOT SALAD (v, gf) 22

beetroot, mesclun leaves, tomato, cucumber, goat cheese, walnuts and dressing

ROAST PUMPKIN SALAD (gf,dfo) 24

Mesclun, cherry tomatoes, pinenuts, flaked almonds, Danish feta cheese, and lemon dressing

(add haloumi 6.00, chicken 6.50, prawns 7.00)

BURGERS. SANDWICHES.

HERO BURGER 24.60

beef patty, bacon, lettuce, tomato, cheese, pickles, mustard seed mayo and fries

CHICKEN BURGER 24.50

grilled chicken, lettuce, tomato, cheese, peri peri sauce and fries

VEGAN BURGER (v, vg) 25.80

Pumpkin and nuts patty, tomato, lettuce, pickles, potato bun, plant-based mayo and fries

STEAK SANDWICH 34.50

scotch fillet, cheese, mushroom, garlic mayo, tomato, and fries

(gluten free bread instead: add +2.50)

CHICKEN SCHNITZEL 29.80

panko crumbed chicken breast, garden salad, fries and gravy

HERO CLASSICS.

CHICKEN PARMIGIANA 31.20

panko crumbed chicken breast, napoli sauce, ham, melted mozzarella, garden salad and fries

BATTERED FISH & CHIPS 29.00

crispy battered flathead, garden salad, tartare sauce and fries

BANGERS & MASH (gfo) 29.00

english cumberland pork sausage, mash, peas, caramelised onion and gravy

only for 12 years and under (includes soft drink and ice cream) 19.50

FISH & CHIPS

SALT & PEPPER SQUID, chips & salad CHEESE BURGER, tomato sauce & chips **CHICKEN BURGER**, tomato sauce & chips NAPOLI PASTA (v)

FOLLOW US ON SOCIAL MEDIA.

DESSERTS.

DESSERT OF THE DAY 21

please ask staff

ICE CREAM 12

vanilla or chocolate

SIDES.

Steamed broccolini with lemon & almond 16

EXTRAS.

Pitta bread 4

15% surcharge applies on sundays, public holidays. all credit/debit cards incur a processing fee of 1.3%. all Amex incur a processing fee of 3%.

Instagram. @theheroofwaterloo Gluten free bread 4 Beef patty (gf) 7 Facebook. fb.com/hero.of.waterloo.hotel Fried egg 4 Sourdough 4 Steamed rice 3 Tartare/aioli 2.50 Red wine jus (gf) 5 Diane sauce 4.50 Gravy 2.50 15% service charge is added to all our bills in level 1 restaurant and all private functions/events.