



// CATERING MENU

SALADS

CHICKEN & ZUCCHINI GF 13.50
 Roasted chicken, shaved zucchini, avocado, tomato, parmesan, basil, almonds, puffed amaranth, pepitas, lemon infused olive oil

BEETROOT / ROCKET V | GF 13.50
 Sweet potato, cumin, cinnamon, quinoa, cherve, almonds, tomato, sultana, mint, parsley, citrus, olive oil

KALE & APPLE SALAD V | GF 13.50
 Avocado, rocket, cranberry, kale, apple, walnuts, radish, feta, red wine vinaigrette

BEEF 'N' NOODLE 13.50
 Carrot, cabbage, spinach, capsicum, bean sprouts, mint, cashews, sesame, sticky soy

CRUNCHY ASIAN PEANUT SALAD V | GF 9.90
 Cabbage, sprouts, beans, greens, coriander, pickled bunda ginga, soy dressing

HEARTY SALADS

FLAKED SALMON & GRILLED AVOCADO GF 17.90
 Green salad, radish, cucumber, dill, parsley, spinach, bean sprouts, mint,

ROAST PUMPKIN & HALOUMI SALAD V | GF 16.90
 Spinach, walnuts, sunflower seeds, parsley, sundried tomatoes, red wine vinaigrette

BRIOCHE SLIDERS

48HR BRISKET & PICKLE ∞ 4.00
 48hr Slow cooked brisket, dill pickle, BBQ sauce

PULLED PORK ∞ 4.00
 12hr slow cooked pork, asian slaw, sticky soy dressing

WSK BURGERS - Same as above, only larger 9.00

PRICE per person

SQUAD LUNCHES

ideal lunch for 4 people - add a salad for the ultimate spread

Smoked Salmon frittata w goats cheese GF 35

Roasted pumpkin frittata w chicken & tomato GF 30

Goats cheese & basil tart V 30

SANDWICH SELECTION

made by locals, by hand, every day

Smoked salmon, lemon, cream cheese, red onion, cucumber 7.40

Rare beef, horseradish mayo, rocket, jack cheddar 7.40

Chicken, house mayonnaise, caper, dill, parsley, baby cos 7.40

Roast pumpkin, cashew, goats cheese, rocket V 7.40

Local ham, cheese, dijon, baby cos 7.40

SWEETS & TREATS

PROTEIN BALLS V | GF 2.50

CHOCOLATE BROWNIE V | GF 4.00

CUP CAKES V 3.00

CREAM CHEESE & FRESH FIG BRIOCHE TART 15.00

CHOCOLATE BRIOCHE LOAF ∞ 18.00

CELEBRATION CAKES

DARK CHOCOLATE MUD 15.00

ALMOND & CHOCOLATE TORT 15.00

WHITE CHOCOLATE MUD 15.00

RED VELVET 15.00

CHANTILLY CREAM & STRAWBERRY SPONGE ROLL 15.00

PLATTERS

minimum 6 people

TREATS PLATTER 8.00
 All the good stuff | sweet & savoury | gluten free options available

CHEESE PLATTER V | ∞ 11.90
 Local and international cheese with accompaniments

FRUIT PLATTER V | GF 7.50
 Local seasonal fruit

PRICE

BREAKFAST

HOUSE BLEND GRANOLA - 500g 24.95
Gluten free | vegan | paleo | local

GRANOLA POTS 4.00
WSK house blend, yoghurt, berries

MUFFINS - Savoury or Sweet 4.00

Bacon & Egg Brioche Slider 4.00
rocket, bacon, fried egg, house BBQ

// INFO

We deliver fresh to Bundaberg CBD and surrounding suburbs for a fee of \$10.00

Pick up is also available from our kitchen after orders are confirmed.

All prices are inclusive of GST.

Orders may be placed via email at any time.
 - hello@waterstkitchen.com.au

We require orders for next day delivery placed before 4pm, although smaller orders inside this time frame are often possible, please call or email us for a quick response.

No hidden anything, just fresh, good food.
 Ask our staff, they know, they eat it too.

PLANNING SOMETHING SPECIAL?
 CONTACT US ABOUT SPECIALISED EVENT CATERING OR UNIQUE ORDERS

// SOCIAL

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www.waterstkitchen.com.au