

WATT

SOMETHING SAVOURY

WATT BIG BREAKFAST	24
eggs your way on toast, smoked bacon, pork & fennel sausage, mushroom, thyme roasted tomato, roasted baby potatoes	
BREAKFAST BAGEL	14
fried egg, crispy bacon, smashed avocado, Sriracha ketchup	
EGGS YOUR WAY	12
tomato mustard chutney, house baked focaccia	
TRUFFLED SCRAMBLED EGG	19
mushrooms, Woodside goat's curd, rocket, sourdough	
AVOCADO	19
baby kale, poached egg, hazelnut dukkah, thyme roasted tomato, focaccia	
WAGYU SAVOURY MINCE	18
fried egg, carrot marmalade, toasted bagel	
CHARRED CORN & LEEK HASH CAKE GF	20
tea smoked ocean trout, avocado, red sorrel	

A BIT ON THE SIDE

THYME ROASTED TOMATOES V, GF	4
ROASTED BABY POTATOES V, GF	4
SAUTÉED BUTTON MUSHROOMS V, GF	4
PORK & FENNEL SAUSAGES	5
SMOKED BACON	5

LET'S BE FRIENDS   WATTBRISBANE

SOMETHING SWEET

ARTISAN BLACK OLIVE & THYME SOURDOUGH V	8
peanut butter, nutella, strawberry jam, V (GF available add 1)	
KITCHEN BAKERY BASKET V	14
banana bread, pain au chocolat, muffin, vanilla cream, strawberry jam V	
ACAI BOWL V	12
chia seed, goji berry, rice milk, banana, toasted quinoa, red currant	
PECAN & QUINOA GRANOLA V	14
Rooftop honey & ewe's milk yoghurt panna cotta, Mt Tamborine tamarillo	
WATT 'JOHNNY CAKE' V	13
with lemon curd, gin & blueberry syrup, fresh blueberries	

TO DRINK

COFFEE	SML 4	LRG 4.5
caramel, hazelnut, vanilla add 1		
TEA	4	
ICED LATTE	5	
ICED MOCHA	5.5	
JUICE	4.5	
apple, cranberry, orange, pineapple		
FRESHLY SQUEEZED	10	
Queensland pineapple, cucumber and mint		
SMOOTHIE	10	
custard apple and coconut		
STILL / SPARKLING WATER	4.5	

TOP OF THE MORNING TO YOU

WATT

BAR SNACKS

HOUSE BAKED FOCACCIA	3PP
extra virgin olive oil, cabernet vinegar	
MARINATED GWYDIR GROVE OLIVES	10
parmesan grissini, Persian feta	
WATT KITCHEN CHARCUTERIE	28
jamon serrano, Wagyu bresaola, spiced chorizo, cacciatore salami, housemade piccalilli, marinated olives, Maffra cloth-aged cheddar, charred focaccia	
BUFFALO WINGS	18
Frank's hot sauce	
SESAME FRIED BABY SQUID	18
green papaya, chilli, lime, cucumber	
SWEET POTATO FRIES	14
Sriracha chutney, charred corn, red onion, coriander, pickled jalapeno, lime crema	
PAPPARDELLE OF 12 HR SLOW COOKED LAMB SHOULDER	27
cherry tomatoes, broad beans, olives, pecorino	
TRADITIONAL FISH & CHIPS	26
mixed leaf salad, chips, tartare sauce	
WAGYU BURGER	25
Swiss cheese, aioli, chilli, tomato relish, wild rocket, brioche bun, fries	

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COCKTAIL JUGS

SANGRIA BLANCO / ROSSO	30
Bacardi, peach schnapps, lemon juice, grapefruit, oranges, topped with wine & soda	
PIMM'S CLASSIC	30
Pimm's, cucumber strawberries, oranges and lemons, topped with ginger ale	
APEROL SPRITZ	30
Aperol, prosecco, oranges, dash of soda	
ELDERFLOWER SMASH	30
Elderflower liqueur, vodka, lemon sour, lemonade, orange, lemon, topped with ginger ale	
	
POISON APPLE	17
Fireball, apple cider, lime	
RIVER BEND	17
Gin, passionfruit, grapefruit sour, soda, lemon	
MELONTINI	16
Vodka, watermelon, lemon sour	
COCONUT MARGARITA	18
Tequila, triple sec, lemon sour, coconut	
ESPRESSO MARTINI	18
Vodka, Kahlua, espresso coffee	
GIN-A-LICIOUS	16
Gin, watermelon, apple juice, lemons & limes	
WATT SPRITZER	16
Aperol, prosecco, orange & soda	
CLASSIC COCKTAILS	FROM 17
Please see our bar staff for what's available	

EVERY HOUR IS HAPPY HOUR

WATT

STARTERS

- HAM / EGGS / PEAS GF** 17
slow cooked ham hock, 63° C Walker's farm hen's egg, sweet pea soup, pea shoots
- PARFAIT** 18
Hunter Valley duck liver parfait, French onion caramel, macerated Turkish figs, black olive and thyme sourdough
- OCEAN TROUT** 20
treacle cured Petuna ocean trout, fennel and red endive salad, roof top honey dressing
- CABOULTURE ROASTED BEETROOT SALAD V, GF** 19
witlof, pecan, Persian feta, radish

ON THE SIDE

- WATT GARDEN SALAD** 9
wild rocket, pear, walnut & blue cheese, balsamic dressing
- TRUFFLE FRIES** 12
parmesan, aioli and truffle oil
- WATT CHUNKY FRIES** 8
rosemary salt & garlic aioli rosemary
- CUMIN ROASTED PUMPKIN** 9
Hommus, chilli and coriander

MAINS

- FRESH LINE CAUGHT MARKET FISH GF** 34
sautéed king prawns, artichoke, baby potatoes, chorizo, spinach & lemon sabayon
- PURE BLACK ANGUS CHUCK TENDER GF** 32
lyonnaise potato, beetroot relish, mustard brulee, upland cress
- HUNTER VALLEY DUCK BREAST GF** 34
celeriac, potato and lentil risotto, sprout leaves & truffle mascarpone
- MEDITERRANEAN FISH STEW** 36
prawns, clams, mussels, barramundi, bruschetta, rouille
- RICOTTA GNOCCHI V** 27
wild mushrooms, goat's curd, hazelnuts, truffle cream sauce

SWEET TREATS

- BAKED CHOCOLATE TART** 14
candied orange, rum crème fraiche
- LEMON DOUGHNUTS** 16
citrus curd, freeze dried raspberries, fairy floss, chocolate soil
- CARAMELISED APPLE CREME BRULEE** 14
- CHEESE (LOCAL & IMPORTED)** 20
housemade quince paste, toasted pistachios, lavosh

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FAVOURITE TIME OF THE DAY