



NINETEEN RESTAURANT

WINE LIST

WHITE WINES

BAREFOOT Sauvignon Blanc, South Australia	6.00	25.00
BAREFOOT Chardonnay, South Australia	6.00	25.00
BAREFOOT Moscato, South Australia	6.00	25.00
BAREFOOT Pinot Grigio, South Australia	6.00	25.00
LUNA ROSA Rose, Central Ranges, New South Wales	6.00	25.00
PIKORUA Sauvignon Blanc, Marlborough NZ	7.00	35.00
GIESON ESTATE Pinot Gris, Marlborough NZ	8.00	38.00
OYSTER BAY Chardonnay, Marlborough NZ	9.00	40.00
OYSTER BAY Sauvignon Blanc, Marlborough NZ	9.00	40.00

RED WINES

BAREFOOT Shiraz, Padthaway, South Australia	6.00	25.00
BAREFOOT Merlot, Padthaway, South Australia	6.00	25.00
BAREFOOT Cabernet Sauvignon, Padthaway, South Australia	6.00	25.00
BAREFOOT Pinot Noir, Marlborough NZ	7.00	29.00
FARMERS LEAP Shiraz, Padthaway, South Australia	9.00	40.00
ST HALLET 'Garden of Eden' Shiraz, Barossa, South Australia		50.00
BERTON VINEYARD 'Black Shiraz', Yenda, New South Wales	7.50	35.00
OYSTER BAY Pinot Noir, Marlborough NZ		40.00
RED WINE SPECIAL, please ask our staff		

SPARKLING

WILLOWGLEN Brut, New South Wales	6.00	25.00
CRAIGMOOR Cuvee Brut, New South Wales (200ml piccolo)		8.50
TALTARNI Chardonnay Pinot Noir, Victoria		35.00

All wines poured are approximately 180ML & are subject to availability

A 15% surcharge applies on all items on Public Holidays



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SNACKS & STARTERS

Salt and pepper squid (GF) Lightly fried squid dusted in cracked pepper and sea salt w/ lime aioli	9.00
Duck spring rolls (3) House made duck and vegetable spring rolls w/ spicy plum dipping sauce	13.00
Crumbed local caught whiting w/ lemon and tartare	9.00
Thick cut chips (GF) w/ tomato sauce or aioli	S-6 L-8
Cassava chips (GF) w/tomato sauce or aioli A healthy alternative to traditional potato chips	S-9 L-12
Crispy battered sweet potato chips w/ sweet chili sauce	9.00
Pulled pork sliders (3) Slow cooked pork shoulder topped w/ crispy slaw & Baby Rays smokey BBQ sauce	13.00
Sriracha & honey chicken bites (GF) Spicy fried sticky chicken w/ lime aioli	12.00
Extras- gravy 2.00, sour cream 2.00, side salad 4.00	

LIGHT MEALS

Haloumi fritters (V) Zucchini, sweet corn & haloumi fritters stacked on wild rocket leaves, topped w/ fresh avocado and tomato salsa	16.00
Prawn & octopus noodle salad (GF) Prawns & baby octopus tossed through glass noodles, salad greens, carrot, cabbage, cucumber, bean shoots, red chilli & fresh herbs, drizzled with nuoc cham dressing	16.00
Lamb lentil salad (GF) Grilled tender lamb backstrap served on a mixed salad of lentils, baby spinach, kalamata olives, cherry tomatoes, cucumber and onion, finished w/ fresh lemon	17.00
Yakitori chicken Skewered soy and sake marinated chicken, baby spinach and wakame salad, seasoned rice	16.00
Fish and chips Crispy battered flathead fillets served w/ chips, lemon & tartare	10.00
Nachos (GF) Beef and bean w/ crispy corn chips, guacamole, salsa & sour cream	15.00
Smoked salmon & goats cheese crepe (GF) Huon smoked salmon, baby spinach & fresh dill wrapped in a delicate crepe w/ french goats cheese	16.00



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BURGERS

Reuben sandwich (GF available)

Corned beef, melted swiss cheese & sauerkraut on grilled rye sourdough w/ 1000 island sauce & dijon mustard

16.00

Wagyu steak burger (GF available)

Grilled wagyu steak w/ lettuce, tomato, melted cheese & beetroot & onion relish

19.00

Katsu chicken burger

Panko crumbed chicken w/ avocado mayonnaise, katsu sauce & asian slaw

17.00

Thai fish burger (GF available)

Thai fish patty w/ baby spinach, tomato, cucumber, onion, snow pea sprouts & sweet chilli mayonnaise

17.00

Beef burger

Beef patty w/ tomato, beetroot, grilled onion, creamy burger sauce & melted cheese

16.00

Kransky burger (GF available)

Grilled smoked kransky w/ jalapeno relish, spicy rocket leaves, onion, melted cheese, BBQ sauce & aioli

15.00

Extras- chips 3.00, onion rings 3.00, egg 2.00, bacon 2.00, avocado 3.00
gluten free bread 3.00

MAINS

Chefs pizza

Freshly baked pizza serves 2 people (please ask our friendly staff)

16.00

Fish of the day (please ask our friendly staff)

Grilled (GF) or beer battered fish fillet served w/ tartare sauce, chips & house garden salad

P.O.A

Seafood basket

Crispy battered flathead, coconut prawns, panko calamari, crumbed seafood bites served w/ chips, tartare sauce, lemon & house garden salad

18.00

Chicken & apricot tagine (GF)

Tender chicken thigh slow cooked in saffron, apricot & tomato, served w/ rice pilaf

16.00

Pork belly

Soy & ginger braised pork belly served w/ jalapeno & green apple slaw

18.00

Spinach & mushroom gnocchi (V)

House made potato gnocchi served in a rich mushroom & spinach cream sauce, topped w/ parmesan cheese

16.00



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KIDS MEALS

Chicken nuggets Crumbed chicken nuggets & chips w/ tomato sauce	7.00
Toasted sandwich Ham and cheese toasted sandwich w/ chips	7.00
Mini hamburger Mini beef hamburger w/ chips & tomato sauce	7.00
Fish & chips Tempura battered flathead w/ chips & tomato sauce	7.00
Ice cream Vanilla ice cream w/ your choice of strawberry or chocolate topping	3.50

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is at the responsibility of the diner. Twin Waters Golf Club is a fresh food premises, seasonal products may vary

15% surcharge on all items applies on Public Holidays

**Breakfast menu
available
Wednesday,
Saturday & Sunday
from 7am**