



For further information, please contact our function manager  
functions@watershedkitchen.com.au  
02 9719 3022

## SET MENUS - 15 TO 35 GUESTS

ENTRÉE + MAIN: \$41/PERS  
ENTRÉE + MAIN + DESSERT: \$51/PERS

### ENTRÉES - SHARED PLATTERS

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**Garlic Sourdough Bread**

**Italian Charcuterie** - Prosciutto di parma, sopressa salami, aged parmesan cheese, marinated Sicilian green olives, semi dried tomatoes served on a board with warm sourdough

**Salt & Pepper Crusted Squid** - With roasted garlic aioli

**BBQ Octopus and Haloumi Salad**

### MAINS - CHOICE OF

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**Fettucini Machiavelli** - Flat ribbon egg pasta, pan tossed with sautéed prawns, field mushrooms, roast garlic, parsley, chilli and extra virgin olive oil

**Corn Fed Chicken Supreme** - On sweet potatoes and zucchini frittata with garlic and rosemary chicken reduction

**Crispy Pork Belly** - On buttered mashed potatoes with braised cabbage and Granny Smith apple glaze

**Beer Battered Barramundi Fillets** - Served with seasoned fries, rocket parmesan salad and homemade tartare

**12 Hour Braised Lamb Shanks** - on roasted new potatoes and green peas with mint jus

### DESSERT - CHOICE OF

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**Crème Brûlée** - Traditional French custard with caramelized sugar top and fresh strawberries served with whipped cream

**Baked ricotta Cheesecake** - Served with whipped cream and vanilla ice cream

**Sticky Date Pudding** - Old recipe made by our head chef with homemade butterscotch sauce, vanilla ice cream and whipped cream

**Flourless Chocolate Torte** - Served with whipped cream and vanilla ice cream