



For further information, please contact our function manager
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SET MENUS - 15 TO 35 GUESTS

ENTRÉE + MAIN: \$47/PERS
ENTRÉE + MAIN + DESSERT: \$56/PERS

ENTRÉES - SHARED PLATTERS

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

Smoked Salmon and Avocado Salad

MAINS - CHOICE OF

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

Crispy Skin Salmon Fillet - With ratatouille, lemon and cracked pepper yoghurt

Spaghetti Marinara - A selection of freshly cooked seafood sautéed with garlic and finished with napolitana sauce

The Watershed Seafood Nero Risotto - With king prawns, steamed mussels, scallops, Persian fetta, fish stock and olive oil

Grain Fed Portehouse Steak - on kumara purée, steamed broccolini and mushrooms jus

DESSERT - CHOICE OF

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