



For further information, please contact our function manager
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ENTRÉES - SHARED PLATTERS

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

Poached Chicken Salad - With roasted pumpkin, pine nuts, fetta, English spinach and lemon herb dressing

MAINS - CHOICE OF

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

Spaghetti Aglio e Olio - Sautéed minced garlic, chilli and finely chopped parsley in olive oil tossed with freshly made spaghetti and parmesan cheese

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