

Mid Week Set Menu

Available for lunch Monday to Friday

2 course menu \$40 per person (entrée & main or main & dessert)

3 course menu \$50 per person

ENTRÉES

- ① Bruschetta (GF option available)

Caramelised onion and goat's cheese

Or

Roma tomato and basil topped with shaved parmesan

- ① BBQ Octopus and Chorizo

With capers, cherry tomatoes and arugula

Salt and Pepper Crusted Squid

With preserved lemon aioli

- ① ^{VEGAN} Creole Spiced Vegetable Salad (warm)

Zucchini, capsicum, green beans, onions and mushrooms

MAINS

- ① Oven baked chicken breast

With lemon and saffron on a warm potato and bacon salad

Beer Battered Barramundi Fillets

Served with seasoned fries, garden salad and homemade tartare

- ① Wild Mushroom Risotto

Topped with crispy prosciutto and shaved parmesan

Fettuccine Machiavelli

Tossed with sautéed prawns, field mushrooms, roasted garlic, parsley, chili and extra virgin olive oil

Braised Lamb Shanks

On celeriac potato purée with minted courgettes

DESSERTS

The Watershed Crêpes

Freshly made crêpes filled with Nutella sauce and chantilly served with vanilla ice cream

- ① Flourless Mango and Macademia Torte

Served with whipped cream and vanilla ice cream

Sticky Date Pudding

Old recipe made by our head chef with homemade butterscotch sauce, walnut and vanilla ice cream

Please note this special is not to be used in conjunction with any other offer or discount and is not available on public holidays

☺ Espresso Crème Brûlée

Traditional French custard with coffee flavour, caramelized sugar top and fresh strawberry.