

Mid Week Set Menu

Available for lunch Monday to Friday

2 course menu \$43 per person (entrée & main or main & dessert)

3 course menu \$53 per person

ENTRÉES

- Ⓢ Bruschetta (GF option available)
Roma tomato and basil topped with shaved parmesan
- Chicken Liver Pâté
With warm sourdough and crispy bread
- Italian Burrata
With fresh tomatoes, basil and balsamic glaze
- Salt and Pepper Crusted Squid
With preserved lemon aioli
- Traditional Caesar Salad
- Rice Noodle salad
With prawns and Thai dressing
- Pearl Couscous and Feta Salad
With cherry tomatoes, cucumber and lemon herb dressing

MAINS

- Ⓢ Oven Baked Tarragon Chicken
With grilled cauliflower, glazed carrots and creamy tarragon and garlic sauce
- Beer Battered Barramundi Fillets
Served with seasoned fries, garden salad and homemade tartare
- Ⓢ Wild Mushroom Risotto
Topped with crispy prosciutto and shaved parmesan (can be made Vegan and Vegetarian)
- Fettuccine Machiavelli
Tossed with sautéed prawns, field mushrooms, roasted garlic, parsley, chili and extra virgin olive oil
- Crispy Skin Salmon Fillet
With sautéed broccolini and Romesco sauce

DESSERTS

- The Watershed Crêpes
Freshly made crêpes filled with Nutella sauce and chantilly served with vanilla ice cream
- Ⓢ 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
- Ⓢ Espresso Crème Brûlée
Traditional French custard with coffee flavour, caramelized sugar top and fresh strawberry.

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