

# Mid Week Set Menu

Available for lunch Monday to Friday

2 course menu \$45 per person (entrée & main or main & dessert)

3 course menu \$56 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*