



1P Henley Marine Drive

Drummoyne NSW 2047

functions@watershedkitchen.com.au

SIT-DOWN PACKAGES

Minimum 40 people

Maximum 90 people

Option 1 - \$67.50/pers

Entrées – *Choice of 2 entrées – alternate*

- Sicilian Arancini – Italian rice balls stuffed with mozzarella, tomato salsa and peas, served with Napolitana sauce
- Salt and mixed spice squid with fresh coriander, chilli and lime aioli
- (GF) Grilled octopus salad with spring onion, shredded carrot, green beans, palm sugar and fresh thyme
- (GF) Roasted field mushroom with herbed goat's cheese, pesto, rocket and balsamic glaze

Entrées are served with bread rolls and butter

Mains – *Choice of 2 mains – alternate*

- Grilled Atlantic salmon fillet on garlic mashed potato with sautéed green beans and lemon and lime glaze
- King Island beef fillet on roasted potatoes and sautéed broccolini with a porcini mushroom and port wine jus
- (GF) Crispy skin chicken breast wrapped in prosciutto with green beans, kifler potatoes and fried leek

Salad - Greek Salad

Desserts – *Choice of 2 desserts - alternate*

- Sticky Date Pudding with butterscotch sauce and vanilla ice cream
- Crème Brûlée with berry couli
- Ricotta Cheese Cake with berry couli and vanilla ice cream
- (GF) Flourless Mango and Macadamia Tort with vanilla ice cream

Tea and Coffee

Option 2 - \$75/pers

Anitpasto: *Served on shared platters*

Prosciutto di parma, sopressa salami, aged parmesan cheese, marinated olives, semi dried tomatoes

Served with bread rolls and butter

Entrées – *Choice of 2 entrées – alternate*

- Sicilian Arancini – Italian rice balls stuffed with mozzarella, tomato salsa and peas, served with Napolitana sauce
- Salt and mixed spice squid with fresh coriander, chilli and lime aioli
- (GF) Grilled octopus salad with spring onion, shredded carrot, green beans, palm sugar and fresh thyme
- (GF) Roasted field mushroom with herbed goat's cheese, pesto, rocket and balsamic glaze

Mains – *Choice of 2 mains – alternate*

- (GF) Grilled Atlantic salmon fillet on ratatouille with pesto yoghurt sauce
- Grilled Grain Fed Sirloin on roasted potatoes and sautéed broccolini with a porcini mushroom and port wine jus
- (GF) Crispy skin chicken breast wrapped in prosciutto with green beans, kifer potatoes and fried leek

Salad: Greek Salad

Desserts – *Choice of 2 desserts - alternate*

- Sticky Date Pudding with butterscotch sauce and vanilla ice cream
- Crème Brulée with berry couli
- Ricotta Cheese Cake with berry couli and vanilla ice cream
- (GF) Flourless Mango and Macadamia Tort with vanilla ice cream

Tea and Coffee

Option 3 - \$80/pers

Anitpasto: *Shared platters*

- Prosciutto di parma, sopressa salami, aged parmesan cheese, marinated olives, semi dried tomatoes
- Sicilian Arancini – Italian rice balls stuffed with mozzarella, tomato salsa and peas, served with Napolitana sauce

Served with bread rolls and butter

Entrées/Pastas: - *Choice of 2 pastas served on shared platters*

- Penne All'Arrabbiata; garlic, crushed tomatoes and olive oil
- Fettuccini Boscaiola; creamy white wine sauce with mushrooms and bacon
- Spaghetti Pesto; crushed garlic, pine nuts and basil
- Casarecce Alla Norma with eggplant, tomato and ricotta

Mains – *Choice of 2 mains – alternate*

- (GF) Grilled Atlantic salmon fillet on ratatouille with pesto yoghurt sauce
- King Island beef fillet on roasted potatoes and sautéed broccolini with a porcini mushroom and port wine jus
- (GF) Crispy skin chicken breast wrapped in prosciutto with green beans, kifer potatoes and fried leek

Salad: Greek Salad

Desserts – *Choice of 2 desserts - alternate*

- Sticky Date Pudding with butterscotch sauce and vanilla ice cream
- Crème Brûlée with berry couli
- Ricotta Cheese Cake with berry couli and vanilla ice cream
- (GF) Flourless Mango and Macadamia Tort with vanilla ice cream

Tea and Coffee

Option 4 - \$87.50/pers

Anitpasto: *Shared platters*

Prosciutto di parma, sopressa salami, aged parmesan cheese, marinated olives, semi dried tomatoes

Served with bread rolls and butter

Entrées – *Choice of 2 entrées – alternate*

- Sicilian Arancini – Italian rice balls stuffed with mozzarella, tomato salsa and peas, served with Napolitana sauce
- Salt and mixed spice squid with fresh coriander, chilli and lime aioli
- (GF) Grilled octopus salad with spring onion, shredded carrot, green beans, palm sugar and fresh thyme
- (GF) Roasted field mushroom with herbed goat's cheese, pesto, rocket and balsamic glaze

Pastas: – *Choice of 2 pastas served on shared platters*

- Penne All'Arrabbiata; garlic, crushed tomatoes and olive oil
- Fettuccini Boscaiola; creamy white wine sauce with mushrooms and bacon
- Spaghetti Pesto; crushed garlic, pine nuts and basil
- Casarecce Alla Norma with eggplant, tomato and ricotta

Mains – *Choice of 2 mains – alternate*

- (GF) Grilled Atlantic salmon fillet on ratatouille with pesto yoghurt sauce
- King Island beef fillet on roasted potatoes and sautéed broccolini with a porcini mushroom and port wine jus
- (GF) Crispy skin chicken breast wrapped in prosciutto with green beans, kifer potatoes and fried leek

Salad: Greek Salad

Desserts – *Choice of 2 desserts - alternate*

- Sticky Date Pudding with butterscotch sauce and vanilla ice cream
- Crème Brulée with berry couli
- Ricotta Cheese Cake with berry couli and vanilla ice cream
- (GF) Flourless Mango and Macadamia Tort with vanilla ice cream

Tea and Coffee

Christmas menu - \$92/pers
Only available from 20th November to 24th December

Anitpasto: *Shared platters*

Salt and pepper crusted squid, BBQ octopus, natural oysters (1 per person), Killpatrick oysters (1 per person), fresh tiger prawns and dipping sauce

Served with bread rolls and butter

Entrées *Choice of 2 entrees - alternate*

- Roasted field mushroom with herbed goat's cheese, pesto, rocket and balsamic glaze
- Smoked salmon terrine with crisp bread
- Christmas ham with baked new potatoes and honey glaze

Mains – *Choice of 2 mains – alternate*

- (GF) Grilled Atlantic salmon fillet on ratatouille with pesto yoghurt sauce
- King Island beef fillet on roasted potatoes and sautéed broccolini with a porcini mushroom and port wine jus
- Oven Baked Turkey on roasted pumpkin with green beans and cranberry jus
- ½ Lobster mornay with kifer potatoes and rocket parmesan salad

Salad: Greek Salad

Desserts – *Choice of 2 desserts - alternate*

- Sticky Date Pudding with butterscotch sauce and vanilla ice cream
- Ricotta Cheese Cake with berry couli and vanilla ice cream
- Tropical fruit trifle
- Christmas fruit cake with vanilla ice cream

Tea and Coffee

Wait-staff will provide full table service for the duration of the function.

For exclusive use of the venue please ask our event manager.

Please do not hesitate to ask our event manager how we can tailor your function to your specific needs.

We encourage you to design your function around your ideas & our venue.

The above package is not inclusive of beverages, and does not include exclusive use of the venue or semi-separated area of the restaurant.

We can hire white linen tablecloths when requested for an additional \$2/person and white linen napkin (\$2/pers).