

Mid Week Set Menu

Available for lunch Monday to Friday

2 course menu \$49 per person (entrée & main or main & dessert)

3 course menu \$60 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
- Roasted Root Vegetable Salad
with Tahini dressing

MAINS

- Ⓢ Rosemary and Garlic Chicken
On ratatouille with steamed green beans
- Beer Battered Barramundi Fillets
Served with seasoned fries, garden salad and homemade tartare
- Fettuccine Machiavelli
Tossed with sautéed prawns, field mushrooms, roasted garlic, parsley, chili and extra virgin olive oil
- Ⓢ Crispy Skin Salmon Fillet
On warm sweet potato frittata and Argentinian style chimichurri
- Bouillabaisse a la Marseillaise
A French Provençal fish chowder served with warm crusty bread
- 12 hour Braised Lamb Shank
On buttered mash with steamed asparagus spears
- Ⓢ Twice Cooked Crispy Skin Pork Belly
With polenta chips, braised red cabbage and sweet wine jus

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