



1P Henley Marine Drive  
Drummoyne NSW 2047

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### **SIT-DOWN PACKAGES**

Minimum 35 people  
Maximum 90 people

#### **Option 1 - \$76.00/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) Roasted field mushroom with herbed goat's cheese, pesto, rocket and balsamic glaze
- Individual mini antipasto plate

*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
- 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
- Espresso Crème Brulée
- 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 - \$83/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) 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
- 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
- Espresso Crème Brulée
- 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 - \$88/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
- Fettucine Machiavelli: sauteed prawns and mushrooms in an olive oil with garlic, parley and chili.

**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, 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 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 4 - \$97.00/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) 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
- Fettucine Machiavelli: sauteed prawns and mushrooms in an olive oil with garlic, parley and chili.

##### **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, kifler potatoes and fried leek

##### **Salad:** Greek Salad

##### **Desserts** – *Choice of 2 desserts - alternate*

- Sticky Date Pudding with butterscotch sauce and vanilla ice cream
- Espresso Crème Brulée
- 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 - \$99/pers**

**Only available from 20<sup>th</sup> November to 24<sup>th</sup> 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 wit green beans and cranberry jus
- ½ Lobster mornay with kifler 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.**