

Mid Week Set Menu

Available for lunch Monday to Friday

2 course menu \$54 per person (entrée & main or main & dessert)

3 course menu \$67 per person

ENTRÉES

Chicken Liver Pâté

With warm sourdough and crispy bread

Italian Burrata

With fresh tomato, basil and balsamic glaze

Salt and Pepper Squid

With preserved lemon aioli

- Ⓞ Porcini Mushroom and Mozzarella Arancini
With baked garlic aioli

MAINS

Beer Battered Barramundi Fillets

Served with seasoned fries, garden salad and homemade tartare

- Ⓞ Twice Cooked Crispy Skin Pork Belly
On Sebago potato and granny Smith apple frittata with braised red cabbage glaze
- Ⓞ Oven Baked Chicken Supreme
Filled with a sage ricotta and wrapped with Parma ham on garlic Kifler potatoes with pimento gel
- Ⓞ Crispy Skin Barramundi Fillet
With aubergine caviar, garlic, broccolini and sauce vierge
- Ⓞ Grilled Atlantic Salmon Fillet
Roasted garlic bell pepper and green bean salad
- Fettuccine Machiavelli
Tossed with sautéed prawns, field mushrooms, roasted garlic, parsley, chili and extra virgin olive oil

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