



Mother's Day

SUNDAY 12TH MAY 24

Breakfast a la carte

Lunch - 3 course lunch

\$95 per person

\$30 per child

Online reservations open

www.watershedkitchen.com.au



the
Watershed
kitchen



Mother's Day

CHOICE OF ENTREE

BAKED CARAMELISED ONION AND GOAT CHEESE
STUFFED MUSHROOM (VEG, GF)

WATERMELON, PARMA HAM AND ROCKET SALAD WITH
RASPBERRY VINAIGRETTE (GF)

CAJUN CRUSTED SEA SCALLOPS WITH BURNT BUTTER DRIZZLE

CHOICE OF MAIN

KING ISLAND BEEF ON A CRISPY POTATOES PAVE WITH TENDERSTEM BROCCOLINI AND
PINOT NOIR JUS (GF)

ROSEMARY AND GARLIC CHICKEN SUPREME ON A FRENCH STYLE RATATOUILLE WITH A
YOGHURT PESTO (GF)

ATLANTIC SALMON FETTUCINE; HOMEMADE FETTUCINE IN AN OLIVE OIL, SEARED ATLANTIC
SALMON PIECES, PARLEY AND LEMON SAUCE.

BAKED WILD BARRAMUNDI FILLET GRILLED SERVED WITH GARLIC PUREE CONFIT OF
TOMATOES, ASPARAGUS AND ORANGE BEURRE BLANC (GF)

CHOICE OF DESSERT

ITALIAN RICOTTA TIRAMISU TOPPED WITH SHAVED BELGIAN CHOCOLATE

TRADITIONAL STICKY DATE PUDDING WITH HOMEMADE BUTTERSCOTCH SAUCE AND VANILLA
BEAN ICE CREAM

BISCOFF CREME BRULEE