

Starters / Share

Watershed dips (V)	14.9
<i>House made dips (3) served with garlic rubbed char-grilled pitta</i>	
Garlic bread (V)	8
<i>Oven baked loaf with garlic and parsley butter</i>	
Warm Turkish loaf (V, LF)	9.9
<i>Extra virgin olive oil, candied balsamic and house made dukka</i>	
Warmed whole brie (V, GFO)	13
<i>Cranberries in syrup & crisp pitta bread</i>	
Soup of the Day (V, GFO)	12
<i>House made soup, served with crusty Italian bread and butter</i>	
Mushroom arancini (V)	13
<i>with Napolitano sauce and parmesan cheese</i>	
Scallops pan seared in garlic butter and Riesling (GF)	14
<i>on Jasmin rice</i>	
Korean fried chicken with lime & sweet chilli sauce (LF)	14
<i>on salad</i>	
Chargrilled king prawns with mango coulis (GF, LF)	16
<i>on salad greens</i>	
Cheddar stuffed mushrooms (V)	14
Fish and chips (GFO, LF)	18
<i>Pale ale battered barramundi with fresh lemon, garden salad, chips and house made tartare</i>	
Salt and pepper squid (GF, LF)	18
<i>Lightly dusted with cracked pepper and sea salt, served with garden salad, fresh lemon, chips and house tartare</i>	

Mains

Watershed grazing platter (serves 2)	48
<i>Cheddar stuffed mushrooms, char-grilled chorizo, marinated lamb, salt & pepper prawns, prosciutto, smoked salmon, cornichons, mushroom arancini, hommus and charred pita</i>	
Seafood grazing platter (LFO) (serves 2)	62
<i>Pan seared scallops, salt and pepper squid, char-grilled prawns, salmon arancini, tinned sardines, battered barramundi, tartare, garlic toast, fresh lemon, chips & dipping sauces</i>	
Salt and pepper squid (GF, LF)	26
<i>Lightly dusted with cracked pepper and sea salt, served with garden salad, fresh lemon, chips and house tartare</i>	
Vegetarian tart (V)	26
<i>Crisp pastry tart filled with roasted capsicum, sweet potato, zucchini and Spanish onion in a cream sauce served with a pear and walnut salad.</i>	
Pork salad (GF, LF)	28
<i>Charred pork scotch fillet, rice noodles, green beans, radish and salad greens with house made Vietnamese dressing and fried shallots</i>	
Seafood chowder (GFO)	34
<i>A rich, hearty soup loaded with winter vegetables, barramundi, prawns, mussels and scallops. Served with crusty Italian loaf</i>	
Falafel salad (V, VO, LFO)	26
<i>Crispy falafels with hummus, flatbread, mint yoghurt and lemon on a traditional fattoush salad</i>	
Moroccan Lamb Salad (LFO)	34
<i>Lamb fillet, cooked medium with hummus, flatbread, mint yoghurt and lemon on a traditional fattoush salad</i>	

Mains (cont)

Crumbed chicken breast	26.9
<i>Buttermilk marinated chicken breast in herbed coarse bread crumbs with chips and garden salad</i>	
<i>Sauces – Mushroom, plain or peppercorn</i>	
Linguini marinara (LFO)	34
<i>Prawns, mussels and squid pan seared in a pinot gris butter sauce with cherry tomatoes and spring onions</i>	
Garlic prawns (GF)	29.9
<i>Pan seared prawns sauteed with garlic, cream and chardonnay served on pilaf rice topped with slow roasted truss tomato</i>	
Scotch Fillet (GF)	45
<i>Char-grilled 250 gram scotch fillet on creamy mash potato, served with broccolini, roasted field mushroom and red wine jus</i>	
Fish and chips (GFO, LF)	26
<i>Pale ale battered barramundi with fresh lemon, garden salad, chips and house made tartare</i>	
Haloumi stack (V, GFO, VO, LFO)	24.5
<i>Char-grilled haloumi on toasted vienna, greens, marinated zucchini and capsicum topped with golden leek and a side of beetroot chutney</i>	
Atlantic salmon (GF, LFO)	34
<i>Crispy skinned salmon fillet, potato rosti, pan seared baby spinach and broccolini, finished with crisp capers and a bearnaise sauce</i>	
Open Steak sandwich (GFO, LFO)	28.9
<i>200gr Char-grilled MSA porterhouse with tomato relish, Woodside cheddar, salad leaves, tomato, beetroot, sauteed onion, bacon, egg and chips</i>	

Lamb Ragu Spaghetti (LFO) **29**

Traditional sauce slow cooked with lamb pieces and served with shaved parmesan

Beef Burger (LFO) **26**

Charred beef pattie with our own house sauce and greens, tomato, cheddar cheese, pickles and bacon in a brioche bun, served with chips

Tofu Burger (V, VO, LFO) **24**

Charred tofu with our own house sauce and greens, tomato, cheddar cheese and pickles in a brioche bun, served with chips

Sides – V, GF, LF

Garden salad with EVOO and balsamic **8**

Seasonal vegetables - pan-seared, with EVOO **10**

Chips - served with tomato sauce **S 5 L 12**

Green beans – sauteed with garlic and EVOO **8**

Kids meals **15**

Chicken nuggets and chips

Fish and chips

Spaghetti and sauce or butter

Pancakes, Nutella and ice cream

V – Vegetarian, GF – Gluten Free, LF – Lactose Free

GFO – Gluten Free Option, VO – Vegan Option, LFO – Lactose Free Option

Public Holiday Surcharge – 15%