

Starters / Share

Watershed dips (V)	14.9
<i>House-made dips (3) served with garlic-rubbed char-grilled pitta</i>	
Garlic bread (V)	9
<i>Oven-baked loaf with garlic and parsley butter</i>	
Warm Turkish loaf (V, LF)	12
<i>Extra virgin olive oil, candied balsamic and house-made dukkha</i>	
Warmed whole brie (V, GFO)	15
<i>Cranberries in syrup & crisp pitta bread</i>	
Soup of the Day (V, GFO)	15
<i>House-made soup, served with fresh Italian bread and butter</i>	
Mushroom arancini (V)	18
<i>with Napolitano sauce and parmesan cheese</i>	
Scallops pan-seared in garlic butter and Riesling (GF)	18
<i>on Jasmin rice</i>	
Korean char-grilled chicken (LF)	
with lime & sweet chili sauce on salad	18
Chargrilled king prawns with mango coulis (GF, LF)	18
<i>on salad</i>	
Bruschetta	22
<i>w/ prosciutto, greens, cherry tomato, parmesan and basil on toasted sourdough, drizzled with balsamic glaze</i>	
Fish and chips (GFO, LF)	19
<i>Pale ale battered barramundi with fresh lemon, garden salad, chips and house-made tartare</i>	
Salt and pepper squid (GF, LF)	19
<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>Creamy brie, char-grilled chorizo, marinated lamb, salt & pepper prawns, prosciutto, smoked salmon, cornichons, mushroom arancini, hummus, and charred pita</i>	
Seafood grazing platter (LFO) (serves 2)	68
<i>Pan-seared scallops, salt and pepper squid, char-grilled prawns, salmon arancini, battered barramundi, tartare, garlic toast, fresh lemon, chips & dipping sauces</i>	
Salt and pepper squid (GF, LF)	28
<i>Lightly dusted with cracked pepper and sea salt, served with garden salad, fresh lemon, chips, and house tartare</i>	
Vegetarian tart (V)	28
<i>Crisp pastry tart filled w/ roasted capsicum, sweet potato, zucchini & Spanish onion in a cream sauce served on potato rosti, topped w/ wilted spinach</i>	
Pork salad (GF, LF)	32
<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)	38
<i>A rich, hearty soup loaded with winter vegetables, barramundi, prawns, mussels and scallops. Served with a crusty Italian loaf</i>	
Falafel salad (V, VO, LFO)	28
<i>Crispy falafels with hummus, flatbread, mint yoghurt and lemon on a traditional fattoush salad</i>	
Moroccan Lamb Salad (LFO)	36
<i>Lamb fillet, cooked medium with hummus, flatbread, mint yoghurt and lemon on a traditional fattoush salad</i>	

Mains (cont)

Panko Crumbed Chicken Breast	28.5
<i>Buttermilk marinated chicken breast in herbed coarse bread crumbs with chips and garden salad</i>	
<i>Sauces – Mushroom and plain</i>	
Crab Linguini (LFO)	34
<i>Blue swimmer crab seared in a rose and butter sauce with spring onions and a hint of chili</i>	
Garlic Prawns (GF)	32
<i>Pan-seared prawns sauteed with garlic, cream, and chardonnay served on pilaf rice topped with slow-roasted truss tomato</i>	
Eye Fillet of Beef (GF)	45
<i>Char-grilled, aged eye fillet on creamy mashed potato, served with string beans, roasted field mushroom and red wine jus</i>	
Fish and chips (GFO, LF)	28
<i>Pale ale battered barramundi with fresh lemon, garden salad, chips and house-made tartare</i>	
Haloumi Stack (V, GFO, VO, LFO)	27.5
<i>Char-grilled haloumi on toasted vienna, greens, marinated zucchini and capsicum topped with bean sprouts and a side of beetroot chutney</i>	
Atlantic Salmon (GF, LFO)	36
<i>Crispy skinned salmon fillet, potato bake, pan-seared baby spinach and broccolini, finished with crisp capers and a bearnaise sauce</i>	
Open Steak Sandwich (GFO, LFO)	29.5
<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) **32**

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

Beef Burger (LFO) **28**

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

Grilled Chicken Burger (LFO) **28**

Char grilled chicken thigh with our own chili and lime mayo on greens, tomato, cheddar cheese, onion and bacon 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**

Kids Meals **15**

Crumbed chicken and chips

Fish and chips

Spaghetti and sauce or butter

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

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

Public Holiday Surcharge – 15%