

Lunch & Dinner Menu

Sunday to Wednesday from 12.00pm to 3.00pm

Thursday to Saturday from 12.00pm to 7.00pm

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)	15
<i>Cranberries in syrup & crisp pitta bread</i>	
Soup of the Day (V, GFA)	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 (GF, LF)	18
<i>w/ lime & sweet chili sauce on greens</i>	
Chargrilled king prawns (GF, LF)	18
<i>w/ sweet chili mayonnaise on greens</i>	
Crispy confit duck leg (GF, LF)	21
<i>on greens, shredded carrot and apple w/ house made sherry glaze</i>	
Fish and chips (LF)	19
<i>Pale ale battered barramundi with fresh lemon, chips and house tartare</i>	
Salt and pepper squid (LF)	19
<i>Dusted with cracked pepper and sea salt, fresh lemon, chips and house tartare</i>	
Panko Crumbed Chicken Breast	19.5
<i>Marinated chicken breast in herbed coarse bread crumbs w/ chips - Sauces – Mushroom and plain</i>	
Watershed grazing platter (serves 2)	48
<i>Creamy brie and mature cheese, char-grilled chorizo, salt & pepper prawns, cured meats, semi dried tomato, mushroom arancini, dip, and charred pita</i>	

Mains

Seafood grazing platter (serves 2)	68
<i>Pan-seared scallops, salt and pepper squid, char-grilled prawns, battered barramundi, tartare, garlic toast, fresh lemon, chips & dipping sauces</i>	
Salt and pepper squid (LF)	28
<i>Lightly dusted with cracked pepper and sea salt, 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 topped w/ wilted spinach.</i>	
<i>Served w/ pear, walnut and apple glaze salad</i>	
Pork salad (GFA, LF)	32
<i>Charred pork scotch fillet, rice noodles, green beans, radish and salad greens</i>	
<i>with house-made Vietnamese dressing and fried shallots</i>	
Seafood chowder (GFA)	38
<i>A rich, hearty soup loaded with winter vegetables, barramundi, prawns, mussels and scallops.</i>	
<i>Served with a crusty Italian loaf</i>	
Falafel salad (V, VOA, LFA)	28
<i>Crispy falafels with hummus, flatbread, mint yoghurt and lemon on a traditional chick pea fattoush salad</i>	
Prawn Salad (LF, GF, VOA)	36
<i>Sumac grilled prawns on greens, cherry tomato, radish, and cucumber w/ lemon and sweet chili mayonnaise</i>	
<i>Vegan option – Crumbed tofu</i>	
Panko Crumbed Chicken Breast	28.5
<i>Buttermilk marinated chicken breast in herbed coarse bread crumbs with chips</i>	
<i>Sauces – Mushroom and plain</i>	
Crab Linguini	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>	
300gram Porterhouse (GF)	39
<i>Char-grilled, aged porterhouse with chips, garlic / sage butter and red wine jus</i>	
Fish and chips (LF)	28
<i>Pale ale battered barramundi with fresh lemon, chips and house-made tartare</i>	

Haloumi Stack (V, GFA, VOA) 27.5
Char-grilled haloumi on toasted sourdough, greens, marinated zucchini and capsicum topped with bean sprouts and a side of beetroot chutney
 Vegan option – Crumbed tofu strips

Salmon Fillet (LFA) 36
Salmon fillet, skin on, with cranberry cous cous, pan-seared asparagus and béarnaise sauce

Open Steak Sandwich (LFA) 29.5
200gr Char-grilled MSA porterhouse with tomato relish, Woodside cheddar, salad leaves, tomato, beetroot, sauteed onion, bacon, egg and chips

Sundried Tomato Pesto Spaghetti (V) 29
House made basil and sundried tomato pesto tossed though spaghetti and cherry tomato w/ shaved parmesan

Beef Burger (LFA) 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

Crumbed Chicken Burger (LFA) 28
Seasoned crumbed chicken breast with our own chili and lime mayo on greens, tomato, cheddar cheese, onion and bacon in a brioche bun, served with chips

Sides – V

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

(for ages 12 years and under) 15

Chicken nuggets and chips

Fish and chips

Mac and cheese

Dessert

Please ask a staff member for our dessert menu

Dietary Agenda

V – Vegetarian GF – Gluten Free LF – Lactose Free

GFA – Gluten Free Option Available

VOA – Vegan Option Available

LFA – Lactose-Free Option Available

Please note: While every attempt is made to prepare food without cross contamination, we cannot guarantee that any of our dishes are free from food allergens. We advise those with food allergies or sensitivities to inquire about ingredients and preparation methods before ordering

Public Holiday Surcharge – 15%

THE WATERSHED
café