

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

House-made dips (3) served with garlic-rubbed char-grilled pitta

Garlic bread (V) 9

Oven-baked loaf with garlic and parsley butter

Warm Turkish loaf (V, LF) 12

Extra virgin olive oil, candied balsamic and house-made dukkha

Warmed whole brie (V) 15

Cranberries in syrup & crisp pitta bread

Soup of the Day (V, GFA) 15

House-made soup, served with fresh Italian bread and butter

Mushroom arancini (V) 18

with Napolitano sauce and parmesan cheese

Scallops pan-seared

in garlic butter and Riesling (GF) 18

on Jasmin rice

Korean char-grilled chicken (GF, LF) 18

w/ lime & sweet chili sauce on greens

Chargrilled king prawns (GF, LF) 18

w/ sweet chili mayonnaise on greens

Crispy confit duck leg (GF, LF) 21

on greens, shredded carrot and apple w/ house made sherry glaze

Fish and chips (LF) 19

Pale ale battered barramundi with fresh lemon, chips and house tartare

Salt and pepper squid (LF) 19

Dusted with cracked pepper and sea salt, fresh lemon, chips and house tartare

Panko Crumbed Chicken Breast 19.5

Marinated chicken breast in herbed coarse bread crumbs w/ chips - Sauces – Mushroom and plain

Watershed grazing platter (serves 2) 48

Creamy brie and mature cheese, char-grilled chorizo, salt & pepper prawns, cured meats, semi dried tomato, mushroom arancini, dip, and charred pita

Mains

Seafood grazing platter (serves 2) 68

Pan-seared scallops, salt and pepper squid, char-grilled prawns, battered barramundi, tartare, garlic toast, fresh lemon, chips & dipping sauces

Salt and pepper squid (LF) 28

Lightly dusted with cracked pepper and sea salt, fresh lemon, chips, and house tartare

Vegetarian tart (V) 28

Crisp pastry tart filled w/ roasted capsicum, sweet potato, zucchini & Spanish onion in a cream sauce topped w/ wilted spinach.

Served w/ pear, walnut and apple glaze salad

Pork salad (GFA, LF) 32

Charred pork scotch fillet, rice noodles, green beans, radish and salad greens

with house-made Vietnamese dressing and fried shallots

Seafood chowder (GFA) 38

A rich, hearty soup loaded with winter vegetables, barramundi, prawns, mussels and scallops.

Served with a crusty Italian loaf

Falafel salad (V, VOA, LFA) 28

Crispy falafels with hummus, flatbread, mint yoghurt and lemon on a traditional chick pea fattoush salad

Prawn Salad (LF, GF, VOA) 36

Sumac grilled prawns on greens, cherry tomato, radish, and cucumber w/ lemon and sweet chili mayonnaise

Vegan option – Crumbed tofu

Panko Crumbed Chicken Breast 28.5

Buttermilk marinated chicken breast in herbed coarse bread crumbs with chips

Sauces – Mushroom and plain

Crab Linguini 34

Blue swimmer crab seared in a rose and butter sauce with spring onions and a hint of chili

Garlic Prawns (GF) 32

Pan-seared prawns sauteed with garlic, cream and chardonnay served on pilaf rice topped with slow-roasted truss tomato

300gram Porterhouse (GF) 39

Char-grilled, aged porterhouse with chips, garlic / sage butter and red wine jus

Fish and chips (LF) 28

Pale ale battered barramundi with fresh lemon, chips and house-made tartare

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 patty 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