

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 (IS)	
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 salad greens</i>	
Chargrilled king prawns (GF, LF, IS)	18
<i>w/ sweet chili mayonnaise on salad greens</i>	
Fish and chips (LF, IS)	19
<i>Pale ale battered barramundi with fresh lemon, garnish, chips and house tartare</i>	
Salt and pepper squid (LF, IS)	19
<i>Dusted with cracked pepper and sea salt, fresh lemon, garnish, chips and house tartare</i>	
Panko Crumbed Chicken Breast	19.5
<i>Marinated chicken breast in herbed coarse bread crumbs w/ chips and garnish</i> <i>- Sauces – Mushroom and plain</i>	
Watershed grazing platter (IS) (serves 2)	48
<i>Creamy brie and mature cheese, char-grilled chorizo, salt & pepper prawns, olives, cherry tomato, cured meats, semi dried tomato, mushroom arancini, dip, and charred pita</i>	

Mains

Seafood grazing platter (IS) (serves 2)	70
<i>Pan-seared scallops, salt and pepper squid, char-grilled prawns, battered barramundi, seafood claws, garlic toast, fresh lemon, chips & dipping sauces</i>	
Salt and pepper squid (LF, IS)	28
<i>Lightly dusted with cracked pepper and sea salt, fresh lemon, chips, garnish 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>	
Vietnamese salad (GFA, LF, VOA, IS)	
<i>Choose your filling</i>	
Pork Scotch Fillet	32
Chicken Thigh	30
Chargrilled Prawns	36
Crumbed Tofu (Vegan)	28
<i>Rice noodles, green beans, radish and salad greens with house-made Vietnamese dressing and fried shallots</i>	
Seafood chowder (GFA, IS)	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 chickpea Fattoush salad</i>	
Moroccan Lamb salad (LFA)	35
<i>Charred lamb backstrap with hummus, flatbread, mint yoghurt and lemon on a traditional chickpea Fattoush salad</i>	
Panko Crumbed Chicken Breast	28.5
<i>Buttermilk marinated chicken breast in herbed coarse bread crumbs with chips and garnish</i> <i>Sauces – Mushroom and plain</i>	
Crab Linguini (IS)	34
<i>Blue swimmer crab seared in a rose and butter sauce with spring onions and a hint of chili</i>	
Crispy confit duck leg (GF)	24
<i>on parmesan infused baked polenta w/ house made sherry glaze</i>	
Garlic Prawns (GF, IS)	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)	45
<i>Char-grilled, aged porterhouse with chips, garlic / sage butter, garnish and red wine jus</i>	
Fish and chips (LF, IS)	28
<i>Pale ale battered barramundi with fresh lemon, Chips, garnish and house-made tartare</i>	
Haloumi Stack (V, GFA, VOA)	27.5
<i>Char-grilled haloumi on toasted sourdough, salad greens, marinated zucchini and capsicum topped with bean sprouts and a side of beetroot chutney</i>	
<i>Vegan option – Crumbed tofu strips</i>	
Barramundi Fillet (LFA, IS)	36
<i>Barramundi fillet, skin on, charred seasonal vegetables, sauteed asparagus and caper sauce</i>	
Beef Bourguignon	32
<i>Slow cooked beef pieces with carrot, mushrooms and pearl onions served with creamy mash potato</i>	
Open Steak Sandwich (LFA)	29.5
<i>200gr Char-grilled MSA porterhouse with tomato relish, Woodside cheddar, salad leaves, tomato, beetroot, sauteed onion, bacon, egg and chips</i>	
Beef Burger (LFA)	28
<i>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</i>	
Crumbed Chicken Burger (LFA)	28
<i>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</i>	
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 (IS)
(for ages 12 years and under) 15**

Chicken nuggets and chips
Calamari rings and chips
Pasta and Napolitano sauce

Dessert

Please ask a staff member for our dessert menu or check out our display cabinet

Dietary Agenda

V – Vegetarian GF – Gluten Free LF – Lactose Free
GFA – Gluten Free Option Available
VOA – Vegan Option Available
LFA – Lactose-Free Option Available
IS – Imported Seafood

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

We have a zero tolerance policy for abuse towards staff and liquor licence regulations. Please be respectful, or you may be asked to leave.

If you have a concern or any feedback, please do not hesitate to bring it to our attention.

Public Holiday Surcharge – 15%



Scan here for The Watershed Café Guest Wi-Fi