

BREAKFAST MENU

(available until midday)

BIG BREAKFAST 18

2 eggs (choice of poached, scrambled or fried)
w/ tomato, bacon, mushrooms, chipolata and wilted
spinach, served on gourmet toast

POACHED EGGS

w/ baby spinach, tomato and sautéed mushrooms,
topped with hollandaise sauce and served on sour
dough toast

w/ smoked ham **16** w/ salmon **18**

BACON AND SCRAMBLED EGGS 15

served w/ wilted baby spinach on gourmet toast

BUTTER MILK PANCAKES 14

served w/ berry coulis, seasonal berries and maple
syrup

KIDS MENU

GRILLED CHICKEN 12.5

w/ steamed vegetables and chips

CHICKEN SCHNITZEL 12

(200g) served w/ chips

SPAGHETTI BOLOGNESE 11

FISH AND CHIPS 10

SNACKS

TOMATO AND BASIL BRUSCHETTA 12

GRILLED TURKISH BREAD 11

w/ olive tapenade, tzatziki and guacamole

SEASONED WEDGES 10

w/ sweet chilli sauce and sour cream

FRIES 6.5

GARLIC LOAF 6.5

TO SHARE

WATERSHED PLATE 28.5

herb chicken, salami, marinated olives, roasted
capsicum, 2 dips and grilled bread

CHEESE PLATTER 22.5

Australian and international cheeses served
w/ crackers, gourmet bread, quince paste and
seasonal fruit

GREEK PLATE 20.5

dolmades, mini Greek salad, lamb kofta, hummus,
taramasalata, mint yogurt and crusty bread

NACHOS 14

tomato, beans, chunky Mexican salsa, guacamole and
sour cream

w/ beef **16** w/ chicken **16.5**

CASUAL MEALS

FISH AND CHIPS 16.5

w/ garden salad and caper mayonnaise

STEAK ROLL 18

char grilled scotch fillet (150g) on a gourmet roll
w/ lettuce, caramelised onions and BBQ garlic sauce,
served w/ chips

BEEF BURGER W/ THE LOT 18

prime Australian beef w/ lettuce, cheese, tomato,
beetroot, bacon and bush tomato relish,
served w/ chips

GOURMET BEEF PIE 20

tender pieces of beef sautéed w/ mushrooms, bush
tomato, red wine and herbs baked w/ puff pastry
and served w/ a crusty roll

FLAT RICE NOODLE 14.5

w/ oyster sauce, garlic, chilli and Asian greens
w/ chicken **16.5** w/ seafood **21.5**

PAPPARDELLE 28.5

w/ chilli prawns and baby spinach in a cream, garlic
and wine sauce

SEAFOOD PLATTER

PLATTER for 1 38.5

a selection of chilled crab, natural and Kilpatrick oysters, chilled prawns, sautéed prawns, beer battered fish of the day and grilled fish of the day

MAINS

GRILLED ATLANTIC SALMON 27.5

served w/ herb risotto, seafood velouté and a tomato, mango and coriander salsa

CHICKEN GALLANTINE 27.5

breast of chicken filled w/ sundried tomato, cheddar and spinach served w/ herb béchamel sauce, pomme William and ratatouille

HIGH COUNTRY PORK CUTLET 29.5

slow roasted and carved from the rack, served w/ apple fig salsa, tomato onion tartar and plum jus

FROM THE GRILL

all steaks are cooked to order, and are served with chips and a choice of garden salad OR steamed vegetables

250g GRASS FED SIRLOIN 27.5

250g GRASS FED RUMP 20

all of our steaks are glazed w/ Watershed's special smokey BBQ sauce, and served w/ red wine jus

when ordering well done steaks please allow approximately 30 minutes

SALADS

WATERSHED 17.5

grilled chicken, cos, baby spinach, rocket, roasted tomato and capsicum with a red wine, garlic, thyme, and olive oil vinaigrette

GREEK 16

cos, rocket, olives, tomato, cucumber, feta and capsicum with a herb, garlic, and olive oil vinaigrette w/ chicken **19**

CAESAR 15

cos, crisp prosciutto, shaved parmesan, croutons and boiled egg with caesar dressing w/ chicken **18**

PIZZAS (10 INCH)

WATERSHED 19

grilled chicken, bacon, chipolata, tomato, herbs and mozzarella

MEXICAN 18.5

pepperoni, jalapeños, tomato, olives, capsicum and mozzarella

VEGETARIAN 17

capsicum, pumpkin, olives, eggplant and mozzarella

MARGHERITA 15

tomato, basil and mozzarella

GARLIC CHEESE 13

butter, garlic, herbs and mozzarella