



***Watershed;** (noun) [S] an event or period in time that is important, representing a significant change in how we do or think about something*

We use locally sourced SA produce wherever possible

Watershed dips **14.9**

House made dips served with garlic rubbed char-grilled pitta

Watershed grazing platter (serves 2) **37**

Cheddar stuffed mushrooms, fetta, marinated vegetables, char-grilled chorizo, marinated lamb, olives, salt & pepper prawns, semi dried tomatoes, beetroot & vodka infused gravlax, garlic filone

Seafood grazing platter (serves 2) **49.5**

Crumbed scallops, beetroot ginger and vodka gravlax, salt and pepper squid, vongole, char-grilled prawns, blue swimmer crab and battered barramundi served with aioli, fresh lemon and dipping sauces

Meti platter (serves 2) **52.5**

Chargrilled beef fillet, crispy confit poussin, marinated pork ribs, lamb kebab, Spanish meatballs, pickles, mixed olives, grain mustard, red wine jus, and chips

Salt and pepper squid **22.9**

Lightly dusted with cracked pepper and sea salt, served with garden salad, chips and garlic aioli

The Watershed burger **23**

Beef burger stacked with tomato, beetroot, salad leaves, caramelised onion jam, cheese, bacon, egg and aioli. Served with hand cut chips

Mushroom stack	23
Shitake, oyster and field mushrooms pan seared in Riesling and garlic, on potato bake with pea puree, topped with crispy Enoki	
Garlic prawns	26.9
Local prawn tails, pan seared with garlic and chardonnay served on a simple risotto topped with slow roasted truss tomato	
Crispy skin poussin	25.9
Lightly fried whole poussin served on radicchio, roquette, caramelised apricot and toasted pine nuts dressed with a white balsamic glaze then topped with a sour cherry sauce	
Fillet steak	34.9
Char-grilled 200 gram eye fillet with sweet potato mash, broccolini and Barossa Shiraz jus. Served with hand cut chips	
Moroccan lamb	24.9
Lamb fillet, char-grilled, with hummus, flatbread and mint yoghurt on a traditional fattoush salad	
Panko chicken	23.5
Chicken breast in panko crumb with creamy mushroom sauce, chips and a garden salad	
Lamb kebab	24
Rosemary and garlic marinated lamb fillet, char-grilled, with sweet corn, onion and capsicum served with salad greens and salsa	

Spaghetti Vongole	24.5
South Australian cockles cooked in the shell with a white wine, garlic, fresh tomato and butter sauce	
Fish and chips	23.9
Pale ale battered barramundi with lemon wedge, simple garden salad, chips and garlic aioli	
Haloumi stack	23.5
Char-grilled haloumi on sour dough, roquette, marinated zucchini and eggplant topped with golden fried leek and a side of beetroot chutney	
Atlantic salmon	25.9
Crispy skinned salmon fillet, potato rosti, pan seared baby spinach, asparagus spears and a chardonnay velouté sauce	
Steak sandwich	24.9
Char-grilled MSA fillet with tomato relish, cheddar, salad leaves, tomato, beetroot, onion jam, bacon, egg and hand cut chips	
Pork belly salad - GF	22.7
Roasted pork belly pieces, rice noodles, green beans, radish and salad greens with house made Vietnamese dressing	

Garlic bread	8
Oven baked sour dough with garlic and parsley butter	
Warm cob loaf	7.5
Extra virgin olive oil, candied balsamic and house made dukka	
Garden salad	9
Seasonal vegetables - pan-seared, with EVOO	9
Chips - served with tomato sauce	S 5.5 L 9
Hand cut sweet potato chips - with sweet chilli sauce	7

*We have house made desserts on offer, please ask our staff for the menu
or visit our dessert fridge*

www.thewatershed.net.au