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***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) **38**

*Cheddar stuffed mushrooms, fetta, marinated vegetables, char-grilled chorizo, marinated lamb, olives, salt & pepper prawns, semi dried tomatoes, smoked salmon, garlic filone*

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

*Crumbed scallops, smoked salmon, 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) **59**

*Beef fillet, slow cooked ribs, Spanish meatballs, char-grilled poussin, lamb, seasonal vegetables, 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*

**Vegetarian tart 23.5**

*Crispy pastry tart filled with roasted capsicum, sweet potato, zucchini and Spanish onion in a creamy sauce served with a pear and walnut salad*

**Garlic prawns** **26.9**

*Local prawns, pan seared with garlic and chardonnay served on a simple risotto topped with slow roasted truss tomato*

**Pork belly 27.5**

*Roasted pork belly served with crunchy green beans, mash potato, red cabbage and sticky apple glaze*

**Fillet steak 35.9**

*Char-grilled 200 gram eye fillet on a potato rosti served with broccolini, roasted field mushroom and Barossa Shiraz jus*

**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*

**Ragu gnocchi 24.5**

*Slow cooked beef served on potato gnocchi and topped with shaved grana. Fresh parsley on the side*

**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 27.9**

*Crispy skinned salmon fillet, scented cous cous, 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 chips*

**Pork belly salad - GF 23.7**

*Roasted pork belly pieces, rice noodles, green beans, radish and salad greens with house made Vietnamese dressing and fried shallots*

**Pumpkin soup 15.5**

*Fully loaded with grilled speck, tomato, sour cream and crisp beetroot chips topped with fresh coriander. Served with warm ciabatta*

**Garlic bread 8**

*Oven baked sour dough with garlic and parsley butter*

**Warm Turkish loaf 8.5**

*Extra virgin olive oil, candied balsamic and house made dukka*

**Garden** *salad* **6**

**Seasonal vegetables -** *pan-seared, with EVOO* **9**

**Chips** - *served with tomato sauce* **S 5.5 L 9**

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

**www.thewatershed.net.au**