



1P Henley Marine Drive  
Drummoyne NSW 2047

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### **SIT-DOWN PACKAGES**

Minimum 25 people  
Maximum 80 people

#### **For functions on Monday to Thursday,**

Sit-down 2 course dinner functions are **\$45.00** per person

Sit-down 3 course dinner functions are **\$52.00** per person

#### **For functions on Friday, Saturday, Sunday and Public Holiday,**

Sit-down 2 course dinner functions are **\$55.00** per person

Sit-down 3 course dinner functions are **\$62.00** per person

Wait-staff will provide full table service for the duration of the function.

Bread rolls and salad will be provided on every table.

For exclusive use of the venue please ask our event manager.

Please do not hesitate to ask our event manager how we can tailor your function to your specific needs.

We encourage you to design your function around your ideas & our venue.

**The above package is not inclusive of beverages, and does not include exclusive use of the venue.**

Menu is to be served alternatively to each guest – please choose **2** options (entrée, main, dessert) from the following and select

## Entrées

- Lentil, green pea and ham soup with toasted crusty house loaf
- Butternut pumpkin soup with toasted crusty house loaf
- Potato and leek soup with toasted crusty house loaf
- Grilled chicken Caesar salad with house dressing, croutons and parmesan
- Salt and mixed spice squid with fresh coriander, chilli and lime aioli
- Roasted vegetable stack with Persian fetta drizzled with basil pesto
- Sicilian Arancini – Italian rice balls stuffed with mozzarella, tomato salsa and peas, served with Napolitana sauce
- Cajun crusted scallops with lemon butter sauce
- Spicy Thai Chicken salad
- Spiral pasta with king prawns, sundried tomato, olive, fresh garlic, shallot, chilli and parmesan
- Grilled octopus salad with spring onion, shredded carrot, green beans, palm sugar and fresh thyme
- Greek salad with mixed leaves, fetta, olives, Spanish onion, cherry tomato and balsamic glaze
- Tempura king prawns with wasabi aioli
- Mediterranean garlic and chilli prawns served with bread
- BBQ octopus with salsa crudo and balsamic reduction
- Roasted field mushroom with herbed goat's cheese, pesto, rocket and balsamic glaze
- Prawn and avocado salad
- Antipasto: Individual plate or shared platter

## Mains

- Fish and chips – beer battered flathead fillets with chips and house tartar
- Penne with grilled chicken, roasted zucchini, fresh tomato, spinach garlic and parmesan
- Crispy skin chicken breast wrapped in prosciutto with green beans, kifer potato and fried leek
- Grilled veal cutlet on garlic mashed potato, sautéed broccolini and red wine jus
- Fettucini Machiavelli - Flat ribbon egg pasta, pan tossed with sautéed prawns, field mushrooms, roast garlic, parsley, chilli, grated parmesan cheese and extra virgin olive oil
- Risotto with sautéed king prawns, roasted cherry tomato, pesto, white wine and cream
- Crispy skin chicken breast with roasted chat potato, sautéed broccolini and port wine jus
- Grilled veal cutlet on garlic mashed potato, sautéed broccolini and red wine jus
- Grilled snapper fillet on kumera mash, bok choy, roasted vine ripe tomato and lime glaze
- Grilled snapper fillet on a lemon and fresh asparagus risotto with a lemon and lime beurre blanc and mixed micro herbs
- Roasted lamb backstrap with ratatouille, oven roasted chat potato and red wine jus
- Grilled Atlantic salmon fillet on garlic mashed potato w sautéed green beans and lemon and lime glaze
- Grilled and oven roasted beef fillet on kifer potato mash w a king prawn and garlic cream sauce

- Pork fillet wrapped in pancetta with garlic potatoes and roasted Roma and basil tomatoes
- Oven baked Chicken Supreme served with Dijonnaise sauce and oven baked chat potatoes
- Crispy skin duck on creamed potato w wilted bok choy and orange jus
- Veal fillet medallions on parmesan polenta w roasted red peppers and red wine jus
- Veal Fungi Scaloppine – Pan fried veal back strap cooked in a white wine, mushroom, fresh parsley and butter sauce served with Mediterranean vegetables and a creamy potato mash
- Seared pork fillet on potato and leek rosti with Port jus
- Grilled grain fed sirloin on garlic mashed potato and sautéed broccolini w a porcini mushroom and port wine jus
- Seafood risotto with sautéed king prawns and scallops, diced fish pieces, squid, black mussels, fresh tomato sauce, pesto and white wine

### **Desserts**

- Marsbar cheesecake w a rich chocolate sauce, mixed berries and chocolate gelato
- Baked ricotta tart w mixed berry coulis and hazelnut gelato
- Orange and almond cake w mixed berry coulis, strawberries, blueberries, orange segments and vanilla bean gelato
- Banana, caramel and cream cake w mixed berry coulis, fresh berries and vanilla bean gelato
- Carrot and walnut cake w mixed berry coulis, fresh berries and vanilla bean gelato
- Tiramisu, Savoirdi biscuits dipped in coffee
- Sticky Date Pudding with butterscotch sauce and ice cream
- Warm Chocolate Mud Cake served with Ice Cream
- Fresh fruit salad served with cream and Ice cream