

## **Breads**

### **Warm Sourdough**

Extra virgin olive oil, balsamic reduction

**\$6.50**

### **Watagan House Bruschetta**

Sourdough, tomato & basil salsa

**\$9.00**

### **House Baked Damper Roll**

Whipped parsley butter

**\$2.50**

## **Entrée**

### **Tempura Soft Shell Crab**

Vietnamese rice noodle salad

**\$18.50**

### **Raviolo of Prawn, Lobster and Salmon**

Thyme scented pea puree, bisque butter sauce

**\$19.50**

### **Lime & Chilli Civiche of Scallops**

Nori and potato pancake, house cured salmon, cucumber salad, wasabi mayonnaise

**\$19.50**

### **Warm Harissa Rubbed Lamb**

Marinated zucchini & fennel, roasted garlic aioli

**\$19.00**

### **Charred Vegetable & Marinated Feta Terrine**

Spiced labne, toasted sourdough

**\$17.50**

## **Main Course**

### **Seared Angus Sirloin of Beef**

Slow braised potato, tomato & rosemary compote, wilted spinach, red wine sauce

**\$32.50**

### **Organic Chicken Breast**

Stuffed with mixed mushrooms, in a bacon, shallot and parmesan cream sauce, with a caramelised garlic mash

**\$29.50**

### **Twelve Hour Bangalow Pork Belly**

Slow cooked with apples & anise, cabbage and bacon, sweet potato puree

**\$29.50**

### **Crispy Skin Barramundi Fillet**

Prawn, mussel and broad bean risotto, tomato foudue

**\$35.00**

### **Rosemary Crusted Lamb Rump**

Crispy chive gnocchi, tomato & tarragon jus

**\$35.00**

### **Home Made Parmesan & Herb Gnocchi**

Roasted vegetables, tomato fondue, wilted spinach, crispy enoki mushrooms

**\$27.50**

## **Sides**

**Steamed Seasonal Vegetables**

**\$8.50**

**Tossed Garden Salad**

**\$8.50**

**Caramelised Garlic Mash**

**\$8.50**

**Bowl of Chips**

**\$7.50**

## **Desserts**

**White Chocolate & Raspberry Crème Brulee**

**\$12.50**

**Apple, Pear & Rhubarb Crumble**

Golden syrup custard

**\$12.50**

**Banana & Mango Baked Alaska**

Seasonal berry compote

**\$12.50**

**Frozen Chocolate Tirimisu Parfait**

Mocha sauce, sugared nuts,

**\$14.50**