FRIDAY AND SATURDAY NIGHT DINING MENU

SEALED THAI MARINATED BEEF TOSSED THROUGH A GLASS NOODLE & MESCULIN SALAD

CHICKEN SUPREME FILLED WITH SEMI DRIED TOMATO, CARAMELISED ONION & RICOTTA STUFFING WRAPPED IN PROSCIUTTO RESTING ON SWEET MASH POTATO & BROCCOLINI

GRILLED BARRAMUNDI STEAK DRIZZLED WITH SAFFRON INFUSED AIOLI SITTING ON A BED OF NORTH AFRICAN COUS COUS

SPRING BAY MUSSELS TOSSED THROUGH WHITE WINE, NAPOLI SAUCE & FETTUCCINI





TO MAKE A BOOKING
CALL OR TEXT SARINA 0401 087 001

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