watermark townsville

Menu 1

$41 per person 2 course

$54 per person 3 course

Starters to share

Flat bread- *Brushed with slow roast garlic, chilli, oregano, and lemon oil (V)*

Olives- *Warm premium Liguarian and Sicilian Australian grown olives (V) (GF)*

Alternate Drop Main

Select 2 options

Salmon- *Crispy skinned Tasmanian salmon, buttered zucchini and pea sauté, olive and lemon basil dressing (GF)*

Sirloin-*220g grass fed Tasmanian sirloin, crispy kipfler potato, vine ripened tomato, chimmichurri sauce (GF)*

Rigatoni- *Zucchini, peas, mint, crème fraiche, lemon (V)*

Chicken- *Grilled lemon and herb supreme, blistered sweet corn, mojo picon sauce (GF)*

Selection of house made dessert

Alternate drop

Tres leches- *A classic Peruvian cake soaked in three types of milk for an irresistible texture tipped with vanilla bean cream and pistachio praline (V)*

Crèma Catalana, *Cinnamon and orange infused Spanish brulee, almond bread(GF) (V)*

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Set Menu 2

$45 2 course $62 3 course

Starters to share

Select 2 options, alternate drop

Baja Crab- *QLD soft shell mud crab, avocado puree, Peruvian ocopa sauce*

Peppers- *Baby bell horn peppers, pea puree, Persian feta and chimmichurri sauce (V)(GF)*

Bomba Catalan- *Rodriguez Bros chorizo & manchego potato bombs, mojo picon, lemon aioli*

Pork belly- *crispy bungalow pork belly, grilled Spanish chorizo, sweet corn, romesco (GF)*

Alternate drop Mains

Select 2 options

Chicken- *Grilled lemon and herb Supreme, blistered sweet corn, mojo picon sauce (GF)*

Sirloin- *Tasmanian grass fed sirloin, crispy kipfler potato, vine ripened tomato, chimmichurri sauce (GF)*

Salmon- *Crispy skinned Tasmanian salmon, buttered zucchini and pea sauté, olive and lemon basil dressing (GF)*

Desserts

Tres leches- *A classic Peruvian cake soaked in three types of milk for an irresistible texture tipped with vanilla bean cream and pistachio praline (V)*

Crèma Catalana- *Cinnamon and orange infused Spanish brulee, almond bread (GF) (V)*