

TO EAT

MELBOURNE CUP AT WATSON'S

SNACK & SHARES

SYDNEY ROCK OYSTERS	eschalot vinaigrette - HALF / DOZEN	\$27 / \$48
SALMON CEVICHE	tostadas	\$17
SALT & SZECHUAN PEPPER SQUID	Nam Jim sauce	\$18
GRILLED CHORIZO	chimichurri (GF)	\$16
MUSHROOM & THYME ARANCINI	tomato relish, parmesan crisp (5 pieces) (V)	\$15
CHEESEBURGER SPRING ROLLS	ketchup (3 pieces)	\$14
POTATO SKINS	sour cream & sweet chilli (GF, V)	\$12
SHOESTRINGS FRIES	aoli (V)	\$10
CHARRED BROCCOLINI	garlic chilli oil (GF, VE)	\$12
HOUSE SALAD	mixed leaves, fried chickpeas (GF, VE)	\$12

FLATBREADS

MARGHERITA	mozzarella, tomato & basil (V)	\$20
ROASTED PUMPKIN	fetta, sage, sundried tomato, chimichurri (V)	\$24
PROSCIUTTO	mozzarella, bocconcini, green olives, pears, rocket	\$26
ITALIAN SAUSAGE	mozzarella, bell peppers, eschalots, chilli, rocket	\$25
KING PRAWN	mozzarella, garlic, chilli oil, kale pesto	\$27
GF OPTIONS AVAILABLE +\$3		

MAINS

HERB & PARMESAN CRUMBED FREE RANGE		\$27
CHICKEN SCHNITZEL	mixed leaves, lemon aioli & fries	
ROASTED CAULIFLOWER	walnut puree, pomegranate, herbs, fried paprika chickpeas, dukkah & basil oil (GF, VE)	\$22
MUSHROOM PAPPARDELLE	cream, parsley, shaved parmesan (V)	\$24
BEER BATTERED FISH & CHIPS	house tartare, lemon	\$23
CRISPY SKINNED ATLANTIC SALMON	charred broccolini, spuds, kale pesto, celeriac puree (GF)	\$29
GRAIN FED EYE FILLET 250G	fries & choice of sauce	\$48
SAUCE (additional sauce \$2) – Watson's De Paris (GF), Chimichurri (DF, GF), House Gravy (DF, GF), Mushroom (GF), Peppercorn (GF), Red Wine Jus (DF, GF)		

SWEETS

TIRAMISU (V)	\$14
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ORDER AT THE FOOD CART OR SCAN BARCODE AT YOUR TABLE.

DAIRY FREE (DF) GLUTEN-FREE (GF) VEGAN (VE) VEGETARIAN (V)

Our menu is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst we strive to accommodate dietary requirements, we cannot guarantee all meals will be allergen free.

TO DRINK

MELBOURNE CUP AT WATSON'S

SPARKLING & CHAMPAGNE

	150ML	250ML	BTL
MUMM MARLBOROUGH BRUT PRESTIGE N/V Marlborough, NZ	\$11.50	-	\$65.00
CA'VAL D.O.C. PROSECCO N/V Valdobbiadene, Veneto (Italy)	\$13.00	-	\$70.00
PERRIER-JOUËT GRAND BRUT N/V Champagne, France	-	-	\$130.00
MUMM GRAND CORDON ROSÉ N/V Champagne, France	-	-	\$135.00

ROSÉ & MAGNUMS

MAISON SAINT AIX 2020 Provence, France	-	-	\$75.00
MAISON SAINT AIX MAGNUM 2020 Provence, France	-	-	\$149.00

BUCKETS (4L)

CORONA 4.5%	\$44.00
PERONI NASTRO 5.1%	\$44.00

COCKTAILS & CARAFES

ESPRESSO MARTINI absolut vodka, kahlua and espresso, served straight up	\$16.00
PORNSTAR MARTINI absolut vodka, vanilla, passionfruit, prosecco, served straight up	\$16.00
NEGRONI beefeater gin, campari, sweet vermouth, stirred down & served on the rocks	\$17.00
APEROL SPRITZ aperol, prosecco, soda, built over ice	\$16.00
MOJITO CARAFE havana 3 year old rum, t2 mint tea, lime juice, topped with soda & lemonade	\$38.00
ROSÉ CARAFE wyborowa vodka, t2 rose tea, rose, lemon juice, topped with lemonade	\$38.00

MOCKTAILS

APERITIVO SPRITZ lyre's Italian spritz, fever-tree tonic, soda & served on ice	\$14.50
EASY RIDER G&T lyre's dry London spirit, fever -tree tonic, orange & rosemary, served on ice	\$12.00

FULL WINE LIST ALSO AVAILABLE, ASK AT THE BAR FOR BEERS, CIDERS, SPIRITS AND THINGS.

ORDER AT THE BAR OR SCAN BARCODE AT YOUR TABLE.

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*10% surcharge on sundays - *15% surcharge on public holidays - *1.3% surcharge on all cards