

watermark

Welcome!

Sit back, relax & indulge in delicious meals, friendly hospitality and ocean air. Whether you opt for our beach bar or restaurant, you can join us for breakfast, lunch and dinner daily and enjoy the breathtaking views of Magnetic Island & Cleveland Bay.

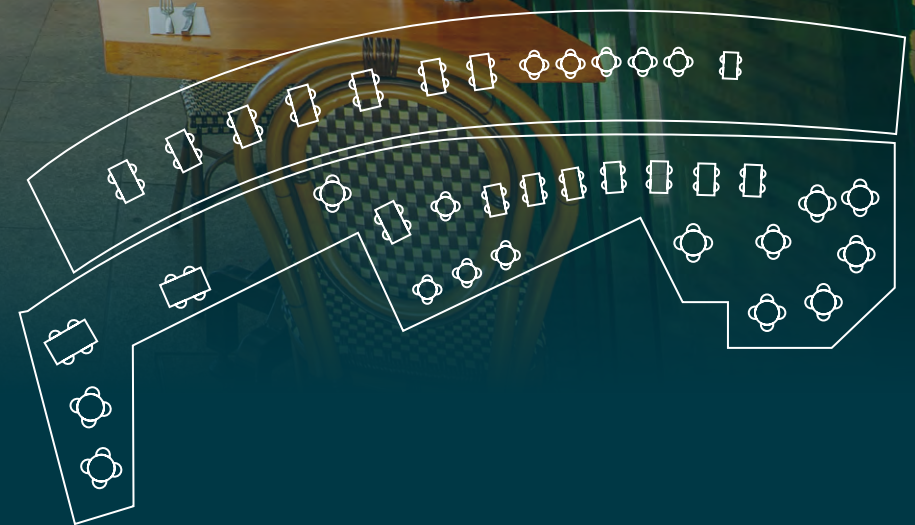
Known for our warm atmosphere and fresh seafood, we're here to celebrate the best of North Queensland to local, interstate & international visitors alike.





Restaurant

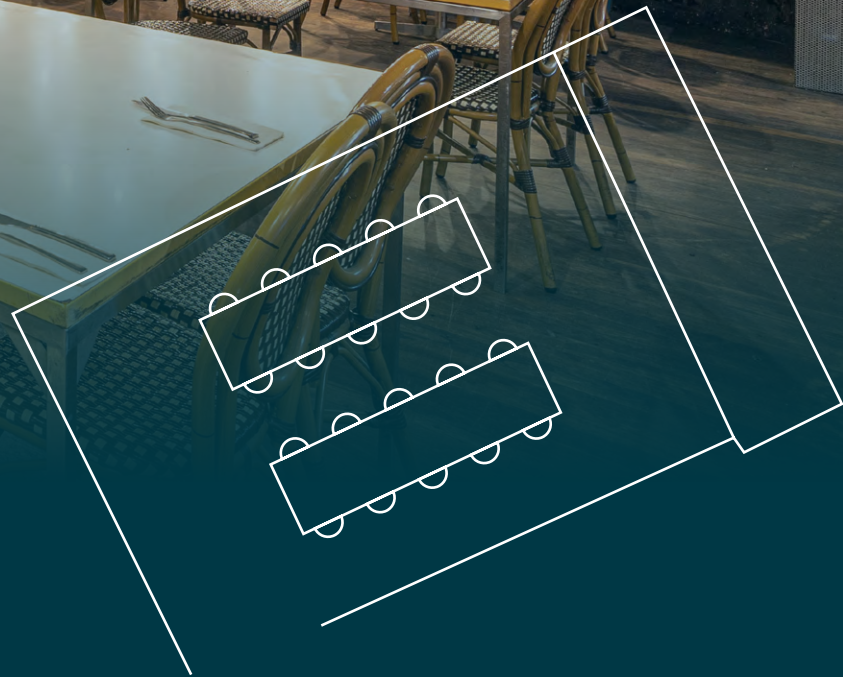
Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	TV
N/A	160	Yes	No	Yes	Yes





Wine Room

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	TV
N/A	40	Yes	No	Yes	Yes



Choose 1 per person, per course | Maximum 35 guests

2-course \$70pp | 3-course \$83pp

Entrees

1/2 DOZEN OYSTERS

ALL SHUCKED TO ORDER;
Natural & lemon, mignonette,
kilpatrick, mornay

CAESAR SALAD

Gem cos, smoked bacon, garlic
croutons, anchovy, soft egg,
parmesan

ARANCINI

Roast pumpkin, smoked feta,
served atop Romesco
sauce (v)

PRAWN CUTLETS

Coconut crumbed prawn
cutlets, lime & chilli aioli

FALAFEL POKE BOWL

Cauliflower tabbouleh,
cucumber, cherry tomato,
olives, pinenuts, falafel (ve)

Mains

LAMB RAGOUT

Slow roasted lamb ragout,
tomato sugo, basil, aged parmesan

PAN FRIED GNOCCHI

Mushrooms, cream, garlic,
parmesan, parsley

BARRAMUNDI

Barramundi, bok choy, shiitake, shallots,
ginger, sticky rice, kaffir lime infused
coconut cream

SALMON

Crispy skin salmon, potato
& thyme dauphinoise, broccolini, peas,
mustard herb butter

PORK BELLY

Apple slaw, mashed potato,
honey roasted carrot

CHICKEN INVOLTINI

Chicken breast, provolone, spinach, Napoli,
green beans, prosciutto

300G SIRLOIN

100 day grain-finished sirloin,
Barcoo region (gf)

Desserts

CHURROS

Chocolate fudge sauce,
caramel sauce

BASQUE CHEESECAKE

Baked cheese cake,
passionfruit, vanilla cream

COCONUT PANNACOTTA

Charred pineapple, mango,
white rum & brown sugar
biscuit

STICKY DATE PUDDING

Roasted banana, butterscotch,
sherry & date ice cream

CHOCOLATE CARAMEL

Crème brûlée, caramel,
puff tuille

(v) - vegetarian | (gf) - gluten free | (ve) - vegan



Alternate Drop

Choose 2 per course

2-course \$64pp | 3-course \$76pp

Entrees

1/2 DOZEN OYSTERS

ALL SHUCKED TO ORDER;
Natural & lemon, mignonette,
kilpatrick, mornay

CAESAR SALAD

Gem cos, smoked bacon, garlic
croutons, anchovy, soft egg,
parmesan

ARANCINI

Roast pumpkin, smoked feta,
served atop Romesco
sauce (v)

PRAWN CUTLETS

Coconut crumbed prawn
cutlets, lime & chilli aioli

FALAFEL POKE BOWL

Cauliflower tabbouleh,
cucumber, cherry tomato,
olives, pinenuts, falafel (ve)

Mains

LAMB RAGOUT

Slow roasted lamb ragout, tomato sugo,
basil, aged parmesan

PAN FRIED GNOCCHI

Mushrooms, cream, garlic,
parmesan, parsley

BARRAMUNDI

Barramundi, bok choy, shiitake, shallots,
ginger, sticky rice, kaffir lime infused
coconut cream

SALMON

Crispy skin salmon, potato & thyme
dauphinoise, broccolini, peas, mustard
herb butter

PORK BELLY

Apple slaw, mashed potato, honey
roasted carrot

CHICKEN INVOLTINI

Chicken breast, provolone, spinach, Napoli,
green beans, prosciutto

300G SIRLOIN

100 day grain-finished sirloin,
Barcoo region (gf)

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white rum & brown sugar
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STICKY DATE PUDDING

Roasted banana, butterscotch,
sherry & date ice cream

CHOCOLATE CARAMEL

Crème brûlée, caramel,
puff tuille

Shared Add-Ons

PIZZA GARLIC BREAD \$4pp

Confit garlic, mozzarella, fresh herbs (v)

BRUSCHETTA \$4pp

Grilled sourdough, local tomato,
basil, buffalo mozzarella (v)

COLD SEAFOOD PLATTER \$29pp

Oysters, King prawns, bugs, crab

Sides

CHOOSE 2 \$9pp

Chips, aioli
Seasonal greens, lemon butter
Mash potato
Coleslaw, ranch dressing
Watermark house salad
Roasted garlic potatoes

Contact

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