

Set Menu 2 (Three course) \$65/-pp

(choice of an entrée, main & dessert per person)

ENTRÉE

served with garlic focaccia to share

Calamari Lemon Pepper

Fried crispy served w salad leaves & lemon aioli

Saganaki Cheese

Grilled cheese served with rocket & parmesan salad and pizza bread

Eggplant Cannelloni

Oven baked eggplant rolls filled with spinach & ricotta topped with napoli sauce

Dips Platter

Mixed Dips with Grilled Veggies served with pizza bread

MAIN COURSE

Porterhouse Steak

Marinated grass-fed prime beef, char-grilled served w Italian salad, mustards & chips

Chicken Scaloppini (G)

Tender fillets pan-seared in Mushroom sauce served w vegetables and creamy potato mash

Lamb Cutlets

Mediterranean grilled cutlets on mash, steamed veggies drizzled with balsamic gravy glaze

Barramundi Fillet

Tuscan spiced grilled barramundi served on mash with wilted spinach and aioli

Garlic Prawns

Prawns pan seared in creamy garlic sauce served on jasmine rice with salad

Spaghetti Seafood Bianco

Prawns, mussels, scallops, calamari w white wine & extra virgin olive oil

DESSERT

Chocolate Mousse - A full-flavored mousse w biscotti & cream
Warm Sticky Date Pudding - Served w creamy caramel sauce & Ice cream
Tiramisu - Sponge fingers, coffee & mascarpone

KIDS MEALS (choice of one) - @16.80 Chicken strips and chips / Fish and Chips / Lasagna with chips Spaghetti Bolognese or Penne Napoli

Ham and Pineapple Pizza or Margherita Pizza