

three course set menu \$72pp

(Entree Platter, Main and Dessert)

(pre booking only)

entree

limani mezze platters

fresh prawns, smoked tasmanian salmon, baby octopus vinaigrette, squid, keftedes, prosciutto, salami, spanakopita, dolmades, arancini balls, marinated vegetables, feta, olives, tzatziki, taramasalata & crostinis

choice of main

barramundi fillet

grilled, served with broccolini, roasted kipflers, edamamme & tomato fondue

salmon fillet

seared, served with parsnip puree, fresh peas, snow peas, roasted shallots & crispy parsnip chips (cooked medium)

220g scotch fillet

roasted baby carrots, kipfler potatoes, portobello mushroom & red wine jus (cooked medium)

traditional greek lamb

baked lamb shoulder, in rustic tomato sauce, potatoe puree & green beans

mushroom risotto

with roasted portobello mushrooms, grana padano & pangrattato

choice of dessert

lemon tart

meringue & raspberry coulis

individual pavlova

with strawberries, passionfruit sauce, mixed berry sauce chantilly cream & chocolate swirls

sticky date pudding

with house made toffee, butterscotch sauce & vanilla bean gelato

toblerone pate

served with caramel sauce, chocolate bark, peanuts, berries & hokey pokey icecream