

two course set menu \$69pp

(Mezze Platter & Main, minimum two people)

(pre booking only)

Entree

limani mezze platters

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

Choice of Mains

barramundi fillet GF LF (HUMPTY DOO NORTHERN TERRITORY)

grilled and served with romesco sauce, sweet potato, asparagus, grilled fennel & pebre

salmon fillet GF (TASMANIA)

grilled crispy skin fillet served with roasted rosemary chats, poulet basquaise ratatouille & creamy lemon caper jus

eye-fillet GF

grilled & served with tkipfler potatoes, dutch carrots, and mushroom jus
(add two bbq qld king prawns extra 16 or half lobster extra 26)

traditional greek lamb shanks GF LF

baked lamb in ruitic tomato sauce, roasted mash potatoes and seasonal veges

chicken scallopine GF

served with roasted sweet potato, dutch carrots, green beans with wild mushroom sauce

confit mushroom risotto V

cooked in porcini stock, grana padano, truffle oil

TWO COURSE SET

Set Menu voids any discount offer to entire table.

All prices include GST. 10% surcharge applies on Sundays & 15% Public Holidays Credit

Card Fee 1.5% mastercard / visa / amex

GF: GLUTEN FREE LF: LACTOSE FREE V: VEGETARIAN