

Three course set menu \$79pp

(Mezze Platter, Main and Dessert, 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 rutic 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 porchini stock, grana padano, truffle oil

Choice of Dessert

lemon meringue

served with raspberry coulis

individual pavlova GF LF WITHOUT CREAM

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

toblerone pate GF WITHOUT ICE CREAM

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

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

THREE COURSE SET