

# 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

### vanilla bean panna cotta

served with mango coulis, toasted coconut & short crispbread

### 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