

Three course set menu \$79pp

(Mezze Platter, Main and Dessert, minimum two people) - pre-booking only

Entree

limani mezze platter

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

dukah crusted, crispy sweet potato, served with seasonal greens, fennel salsa, romesco

salmon fillet GF

grilled crispy skin fillet served with roasted rosemary chats, bell pepper relish, lemon, caper valute

sirloin frites GF

grain fed riverine sirloin, cornihon, rocket parmesan, dienne sauce, sweet potato frites (add two bbq qld king prawns extra 16 or half lobster extra 26)

traditional greek lamb shanks GF LF

roasted chats potatoes, carrots and seasonal greens in a rich red wine sauce

chicken cacciatore

onion, bell pepper, mushrooms, olives in an italian red sauce, crispy sweet potatoes, seasonal greens

confit mushroom risotto V

trio of wild mushroom cooked in porcini stock, grana padano

Choice of Dessert

lemon meringue

served with raspberry coulis, ice-cream

individual pavlova GF

served with seasonal fruits, passionfruit sauce, mixed berry sauce, chantilly cream & chocolate swirls (G)

toblerone pate GF WITHOUT ICE CREAM

served with caramel sauce, chocolate bark, granulated peanuts, hokey-pokey ice-cream (G)

Set Menu voids any discount offer to entire table.

All prices include GST. 10% surcharge applies on Sundays & 15% on Public Holidays Credit Card Fee 1.5% mastercard / visa / amex