

two course set menu \$62pp

(Entree Platter and Main)

(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 GF (NORTHERN TERRITORY)

grilled, tomato fondue, roasted kip[fler potatoes, broccolini & edamame

salmon fillet GF LF (TASMANIA)

seared, served with spanish chick peas, pumpkin puree, toasted almonds & gremolata (cooked medium)

220g beef eye fillet GF

pomme puree, dutch carrots, seeded mustard, charred corn & red wine jus (cooked medium)

traditional greek lamb

baked lamb shoulder, in tomato onion sauce, lemon potatoes & green beans

ricotta ravioli V

with artichoke, sundried tomatoes, lemon brown butter, tomato, fresh herbs, grana padano & pangrattato

TWO COURSE SET