

three course set menu \$72pp

(Entree Platter, Main and Dessert)

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

choice of dessert

lemon tart

meringue & raspberry coulis

individual pavlova GF

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

sticky date pudding

with house made toffee, butterscotch sauce & vanilla bean gelato

toblerone pate GF

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 & 12.5% Public Holidays

GF: GLUTEN FREE LF: LACTOSE FREE V: VEGETARIAN

THREE COURSE SET