

two course set menu \$59pp

(pre-order only - entree platter & main)

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 LF (NORTHERN TERRITORY)

lemongrass & coconut sauce, kumera & asparagus

salmon fillet GF (TASMANIA)

seared, served with mediteranean vegetables, feta & herb sauce (cooked medium)

220g beef eye fillet GF

with roasted mixed mushroom, jus, chat potatoes, asparagus & caper butter (cooked medium)

traditional greek lamb GF LF

baked lamb with rustic tomato sauce, green beans & fondant potatoes

ricotta ravioli V

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

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