

two course set menu \$59pp

(Entree Platter and 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

TWO COURSE SET