

two course set menu \$54pp

(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 & toasted pita

choice of main

barramundi fillet GF (NORTHERN TERRITORY)

grilled, eggplant, brussel sprouts, roasted baby onions, horseradish aioli & potato crisp

salmon fillet (TASMANIA)

seared, served with pan fried prawn stuffed risotto cake, pea tendrils, radish salad, burnt orange vinaigrette & red capsicum coulis (cooked medium)

220g beef eye fillet GF

portabello mushroom, fried buttermilk onion ring, baby turnip, potato puree, tomato & caper butter & jus (cooked medium)

traditional greek lamb

baked lamb & potatoes with lemon & oregano served with tomato beans

spinach, feta & ricotta cheese ravioli V

with roasted pumpkin, cherry tomatoes, spinach, brown butter, roasted pinenuts & lemon

TWO COURSE SET