

# 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, confit fennel, roasted baby onions, horseradish aioli & potato crisp

### salmon fillet GF LF (TASMANIA)

grilled, leeks, pancetta, spinach, tomatoes, garlic with white wine steamed clams & gremolata (cooked medium)

### 220g beef eye fillet GF

creamy potato mash, swiss brown mushrooms, grilled asparagus, baby carrot, tarragon butter & jus (cooked medium)

### traditional greek lamb

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

### chicken kiev

stuffed with spinach & goats cheese, creamy polenta, kalamata & green olives, marinated roma tomato, caperberries & burnt lemon

### pumpkin & goats cheese ravioli v

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

TWO COURSE SET