

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 LF (NORTHERN TERRITORY)

grilled, with chorizo, tuscan kale, garlic white bean puree & chipotle

salmon fillet (TASMANIA)

seared smoked paprika rubbed fillet with mascapone, cherry tomato salad, kipfler potatoes & tomatillo salsa (cooked medium)

220g beef eye fillet GF

sour cream & chive mash potato, dutch carrots, grilled corn, crispy shallot & balsamic jus (cooked medium)

traditional greek lamb GF LF

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

sweet potato & chickpea salad V VEGAN

with cherry tomato, pepitas, spanish onion, lemon cumin dressing & baby coriander

TWO COURSE SET