

three course set menu \$64pp

(Entree Platter, Main and Dessert)

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)

grilled, with coconut & lemongrass, baby bok choy, chat potato & tomato chilli pickle

salmon fillet (TASMANIA)

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

220g beef eye fillet GF

with potato gratin, roasted parsnip, baby dutch carrots & jus (cooked medium)

traditional greek lamb GF LF

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

primavera pasta V

parsley & shallot fettucini with white wine pan seared seasonal vegetables

choice of dessert

panna cotta

with mimosa gelee, grand marnier whipped cream & orange chocolate bark

passionfruit tart

with mango, meringue crumb & chantilly cream

individual pavlova GF

with kiwi, berries, passionfruit sauce, chantilly cream & chocolate swirls

sticky date pudding

with candied walnuts, butterscotch sauce & vanilla bean gelato

toblerone pate GF

served with caramel sauce, hokey pokey gelato & peanut praline

Set Menu voids any discount offer to entire table.
All prices include GST.
10 % surcharge applies on Sundays & Public Holidays

GF: GLUTEN FREE LF: LACTOSE FREE V: VEGETARIAN

THREE COURSE SET