

# 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 & 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 & 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

## 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