

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 (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

choice of dessert

coconut panna cotta

with lychees, caramalized pineapple, candied rhubarb, shortbread crumbs & lychee gel

passionfruit tart

with raspberry coulis & candied lemon praline & chantilly cream

individual pavlova GF

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

peanut butter mousse parfait

served with chocolate cookie crumb & chocolate whipped cream

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