

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, brussel sprouts roasted baby onions, horseradish aioli & potato crisp

salmon fillet (TASMANIA)

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

220g beef eye fillet GF

portabello mushroom, fried buttermilk onion ring, baby turnip, potato puree, tomato & caper butter & jus (cooked medium)

traditional greek lamb

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

spinach, feta & ricotta cheese ravioli V

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

choice of dessert

mixed berry panna cotta

with berry coulis, chantilly & chocolate bark

passionfruit tart

with raspberry coulis & candied orange zest & chantilly cream

individual pavlova GF

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

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