

# three course set menu \$75pp

( Mezze Platter, Main and Dessert, minimum two people )

( pre booking only )

## entree

### limani mezze platters

fresh prawns, smoked tasmanian salmon, baby octopus vinaigrette, squid, keftedes, prosciutto, salami, chorizo, spanakopita, dolmades, arancini balls, marinated vegetables, feta, olives, tzatziki, taramasalata & sourdough

## choice of main

### barramundi fillet GF LF (HUMPTY DOO NORTHERN TERRITORY)

grilled, served with celleriac, caper, dill remoulade, sweet potato batons, shaved asparagus & zesty lemon gremolata dressing

### salmon fillet GF (TASMANIA)

grilled, crispy skin fillet served with roasted rosemary chats, poulet basquaise ratatouille & creamy lemon caper jus (cooked medium)

### 220g beef eye fillet GF

grilled & served with sage potato rosti, shaved asparagus, cafe de paris butter, baby sorrel & red wine jus (cooked medium)

### traditional greek lamb GF LF

baked lamb shoulder, in rustic tomato sauce, roasted chats & green beans

### chicken maryland GF

confit & roasted with sweet potato batons, green beans & creamy sauce vierge

### ravioli V

filled with butternut pumpkin, goats cheese & sage with spinach rose sauce & topped with toasted pine nuts & parmessan

## choice of dessert

### lemon tart

meringue & raspberry coulis

### individual pavlova GF

with strawberries, passionfruit sauce, mixed berry sauce chantilly cream & chocolate swirls

### vanilla bean panna cotta

served with mango coulis, toasted coconut & short crispbread

### sticky date pudding

with house made toffee, butterscotch sauce & vanilla bean gelato

### toblerone pate GF

served with caramel sauce, chocolate bark, peanuts, berries & hokey pokey icecream

Set Menu voids any discount offer to entire table.

All prices include GST. 10% surcharge applies on Sundays & 15% Public Holidays

Credit Card Fee 1.5% mastercard / visa 2.5% amex

GF: GLUTEN FREE LF: LACTOSE FREE V: VEGETARIAN

THREE COURSE SET