

three course set menu \$69pp

(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)

caponata, roasted dutch carrots & chili skordalia

salmon fillet GF (TASMANIA)

seared, served mixed vegetable salad of yellow and green zucchini, roasted corn, baby tomato, red onion, fennel and apple cider vinaigrette, parsley oil (cooked medium)

220g beef eye fillet GF

with roasted mixed mushroom, peppercorn jus, chat potato, asparagus (cooked medium)

traditional greek lamb GF LF

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

artichoke ravioli V

with lemon brown butter, tomato, fresh herbs and grana padano

choice of dessert

lemon slice

meringue & raspberry coulis

individual pavlova GF

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

sticky date pudding

with house made toffee, butterscotch sauce & vanilla bean gelato

toblerone pate GF

served with caramel sauce, chocolate bark, peanuts, berries & vanilla bean gelato

THREE COURSE SET

Set Menu voids any discount offer to entire table.

All prices include GST.

10 % surcharge applies on Sundays & 12.5% Public Holidays