

2 Course \$35 per person

3 course \$42.5 per person

4 course \$47.5 per person

Starters to share

Wood fired bread with garlic, mozzarella, rosemary & sea salt

and

Antipasto with house made Smoked Salmon Roullade, prosciutto, feta, olives, roast

vegetables, aioli and wood fired flat bread

Entrees choice

Salt and pepper calamari served with lemon aioli

Pork and veal meatballs with red pepper & tomato sauce with salsa verde

Mains choice

Char-grilled 300 gm prime scotch fillet, cooked medium, served on a silky potato mash and wilted spinach topped with a robust red wine jus

Oven baked chicken breast served on a semi-dried tomato mash & rocket topped with a creamy mushroom sauce

(For vegetarians; Pumpkin and Zucchini Lasagne cooked & served in our claypots)

Dessert choice

Caramel Fudge Pudding, topped with a caramel sauce and served with vanilla cream

Warm Chocolate Mud Cake, fresh cream and topped with a smooth chocolate ganache