



Two Courses | \$42.00 per person
Additional Course | \$10.50 per person

ENTRÉE

Soup of the day with crusty roll (v)



Smoked Tasmanian salmon with horseradish,
capers, red onion and petite salad (g/f)



Duck liver pate with fig and olive crostini,
quince & green salad



Grilled salt and pepper calamari
with salad and Asian dressing



Spinach and ricotta ravioli
with rich Napolitana, parmesan
& rocket salad (v)

MAIN

Pan seared chicken breast
with mushroom medley,
crisp polenta cake and blue cheese sauce (g/f)



Homemade pie of the day with a green salad



Veal saltimbocca with cheesy potatoes,
steamed vegetables & mustard cream sauce



Fish of the day (Please ask the waiter) (gf)



Coconut infused vegetable curry served with
jasmine rice, flat bread & pappadums (v, *gf)

DESSERT

Chocolate lava cake with chocolate sauce,
Chantilly cream and coffee ice cream



Sticky date and apple pudding with butters-
cotch sauce & vanilla ice cream

Coffee soaked sponge finger layered with
chocolate and mascarpone cream
with biscotti



Lemon tart with Chantilly cream
& raspberry coulis



Trio of ice creams (g/f)



Meals Marked (v/gf) denotes
Vegetarian/Gluten Free is available.
Public Holidays incur a surcharge of 15%
on food and beverage.

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