



Two Courses | \$38.00 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 butterscotch 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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