

3 Course Dinner Set Menu \$37

Starters

Garlic Bread (V)

Fresh Bread and Dips (V)

Soup of the Day (GF)

Main

Pork fillet

Kumara wedges, vegetables, Apple chutney, mild mustard jus

Shoulder of Lamb

Tzatziki, Vegetables, lemon, carol's quince jell, lamb jus

Chicken Parmagiana

Provolone cheese, eggplant, tomato fresh herbs with new season potatoes

Fish of the Day waitress will advise

Chicken Filo Parcel

Diced chicken in a creamy lemon tarragon sauce served with salad and fries

Lamb Shank

mashed potato, rosemary sauce with vegetables

Arancini di Riso (V)

Pumpkin, porcini and mushroom risotto balls, beetroot, labne and salad

Sea food Pasta

Farfalle, prawns, fish, tomato, mascarpone cream and pecorino cheese

Pappardelle Chicken

Leek, mushrooms, porcini, capsicum, cream and parmigiana

Spaghetti Bolognese

Desserts

Cheesecake served with ice-cream

Swiss Ice-cream or Sorbet with berry coulis

Warmed Chocolate Sponge Cake with ice-cream

Crème brûlée with biscotti