

## *3 Course Set Menu Special \$55*

### STARTER

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**Classic Greek Salad** (v)

**Spicy Chicken Salad** with olive and feta cheese

**Calamari** sauce tartar, fresh pickled lemon

**Arancini di Riso** (v) pumpkin mushroom risotto balls

**Prawn Salad** With peach and orange sauce

### MAIN

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**Eye Fillet (GF)**

With red wine jus, mashed potato, spinach, caramelized tomato and field mushroom

**Shoulder of Lamb**

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

**Chicken Parmagiana**

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

**Seafood Platter**

Fish, prawn, calamari, mussels, potatoes and vegetables in a chardonnay sauce

**Fish of the Day** waitress will advise

**Sea food Pasta**

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

**Aubergine Parmagiana (V)**

Layers of eggplant, Provolone cheese, tomato, fresh herbs served with new potatoes

**Duck Confit (GF)**

Roasted potato, apple, rhubarb, braised cabbage, boc choy and rosemary sauce

### DESSERT

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**Cheese Cake** served with Ice-Cream

**Cream Brulee** With Biscotti

**Hazelnut Pillow** Nutella, chocolate sauce and Ice- Cream

**Swiss Ice- Cream** or **Sorbet** with berry coulis