

3 Course Set Menu Special \$49

STARTER

Garlic Bread (GF)

Fresh Bread and Dips (V)

Soup of the day (GF)

MAIN

Eye fillet (GF)

Chickpeas, pumpkin, sprouts, pomegranate, grain mustard

Shoulder of Lamb

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

Free Range Chicken Breast

Herb Gnocchi, kale, mushrooms, red capsicum

Seared Salmon

Parmesan polenta, black olives, broccolini, salsa Verdi

Fish of the Day waitress will advise

Sea food Pasta

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

Aubergine Parmagiana (V)

Layers of eggplant, provolone cheese, tomato, fresh herbs, new potatoes

Slow Cooked Duck (GF)

Apple, braised cabbage, figs, rosemary jus

DESSERT

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