

3 Course Set Menu Special \$39

STARTER

Bread and Dips

Soup of the Day *(GF)*

Garlic Bread *(V)*

MAIN

Eye Fillet *(GF)*

Rousted potato, Chickpeas, pumpkin puree, brocolini, pomegranate, grain mustard

Shoulder of Lamb *(GF)*

With tzatziki, vegetables, lemon, rhubarb, lamb jus

Chicken Lebanese

Lightly spiced marinated chicken, coriander sauce, rice and salad

Slow Cooked Duck *(GF)*

Braised cabbage and apple, figs, roasted gourmet potato, rosemary jus

Fish of the Day waitress will advise

Salmon Mediterana

Fresh Fillet, roasted potato, ratatouille, orange chardonnay sauce

DESSERT

Cheesecake (waitress will advise flavour) with berry coulis and vanilla bean ice-cream

Ice-cream

Fruit Crumble (waitress will advise flavour)

Crème Brulèe with biscotti

Hazelnut Pillows with Nutella, chocolate sauce and ice cream