

3 Course Set Menu Special \$59

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

Eye Fillet (GF)

Roasted potato, broccolini, pumpkin pure, chickpeas sauce

Shoulder of Lamb

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

Chicken Parmagiana

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

Slow Cooked Duck (GF)

Roasted potato, apple, braised cabbage, figs, rosemary jus

Fish of the Day waitress will advise

Aubergine Parmagiana (V)

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

Seafood Pasta

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

Salmon Medeterana

Fresh Fillet, roasted potato, orange chardonnay sauce

DESSERT

Cheese Cake served with Ice-Cream

Cream Brulee With Biscotti

Chocolate torte served with Ice- Cream

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