

3 Course Dinner Set Menu \$55

Starters

Classic Greek Salad

Spicy chicken Salad with olive and feta cheese

Calamari sauce tartare and fresh pickled lemon

Arancini di Riso (V) pumpkin mushroom risotto balls

Main

Eye Fillet

Red wine jus, mashed potato, spinach, caramelized tomato and field mushroom

Duck Confit

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

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

Sea food Pasta

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

Pappardelle Chicken

Leek, mushrooms, porcini, capsicum, cream and parmigiana

Desserts

Cheesecake served with ice-cream

Swiss Ice-cream or Sorbet with berry coulisse

Warmed Chocolate Sponge Cake with ice-cream

Crème brulée with biscotti