

2 Courses, starter and mains: \$ 36, 50 per head
3 Courses, starter, main and dessert, \$ 44,50 per head

-Sharing Starters-

Selection of Bread and Dips

With pesto, olive oil aged balsamic and dip of the day

Antipasto and Dips

Chef's selection of cured meats, seafood, fruits and olives

-Mains-

Porterhouse

300g Porterhouse steak cooked to your preference, served with a red wine jus and hand cut chips

Barramundi Fillet

Pan fried fillet with soba noodles, bok choy, coriander, ginger and a shiitake mushroom broth

Vegetarian Risotto

Italian style rice dish, with seasoned garden vegetables topped with wild rocket and Parmesan cheese

Chicken and Bacon Tagliatelle

Chicken served with mushroom, bacon and onion, topped with Parmesan cheese

Pumpkin and Pine Nut Salad

Honey roasted pumpkin with pine nuts and sun dried tomato over a sesame seed dressed salad

Warm Calamari Salad

Warm calamari tossed through a summer salad served with a lemon and herb vinaigrette

-Dessert-

Chocolate Brownies

Warm chocolate brownies served with vanilla ice cream