

SET MENU

2 courses - \$43

3 courses - \$50

(Available to the whole table only)



ENTREES

Lamb Salad - Pan fried marinated lamb rump with cumin and fresh herbs served with Greek salad, pita bread and raita.

Haloumi Salad (V, GF) - Grilled haloumi cheese served with mixed green salad and balsamic glaze.

Smoked Salmon Salad (GF) - Tasmanian smoked salmon, lightly tossed with rocket and mixed green salad, finished with lemon dressing and a side of dill sour cream.

Warm Chicken Salad (GF) - Pan fried chicken strips and roasted red capsicum tossed with parsley and red wine vinegar, served with mixed green salad.

Crab Remoulade - Fresh crab meat lightly tossed with finely diced of red capsicum, red onion and scallions finished with homemade mayonnaise, topped with guacamole, served with spicy tomato gazpacho and toast.

Trio of Dips and Breads (V) - Turkish, garlic & pita breads, served with today's selection of dips.

MAINS

Salmon Fillet Scandinavian Style (GF)

- Grilled salmon fillet on steamed baby potato, fresh dill and blanched asparagus, finished with a honey and yoghurt sauce.

Rib Eye Fillet (GF) - A 350g steak served with roasted kipfler potato and grilled chicory with Napoli sauce.

Lamb Cutlets (GF) - Corish lamb cutlets served with roasted baby beetroot in honey and wholegrain mustard sauce, kipfler potato, cherry tomato, baby spinach finished with red wine jus.

Barramundi (GF) - An oven baked 200g Humpty Doo barramundi fillet served over a stack of sliced zucchini, eggplant and tomato braised with white wine topped with parmesan cheese, finished with capsicum sauce.

Saffron Seafood Bouillabaisse - Pan fried prawns, mussels, calamari, salmon and barramundi, finished with a creamy saffron sauce, served with toasted bread.

DESSERTS

Crème Brulee of the day (GF)

Fresh Strawberry Cup (GF) - Served with vanilla, mint, honey, syrup and lemony cream.

Homemade Frozen Lemongrass Parfait (GF) - Served with elderflower syrup, blueberry and raspberry.

Quartet of Delizia Sorbet - Coconut lime, raspberry, passionfruit & rockmelon served with brandy snaps.

Chocolate Mud Cake - Served warm, with vanilla ice cream.

Rhubarb Apple Crumble - Served with vanilla ice cream.