

BASIC PACKAGE

\$70PP 3 COURSES

Pre-Starter

GARLIC PARMESAN BREAD (V)

MARGHERITA (VO) Tomato San Marzano, fior di latte, mozzarella cheese, oregano, EVOO and basil

Entree Choice of...

SALT & PEPPER CALAMARI With rocket, parmesan and lime aioli

CHICKEN WINGS Buffalo sauce, ranch and dukkah and dukkah

SWEET POTATO & CAULIFLOWER CROQUETTE (V) With lime aioli and parmesan

Main Choice of...

LINGUINE PESCATORE Sautéed tiger prawns, scallops, clams, mussels, calamari, lobster bisque, chilli, garlic, olive oil, parsley and white wine

BEEF CHEEK (GF) Slow cooked beef cheek served with mash, seasonal wild mushrooms, broccolini, red wine jus, gremolata, fried garlic and sage

CHICKEN PARMIGIANA Crumbed chicken breast topped with ham, napoli sauce, mozzarella cheese served with simple salad and chips

GRILLED PUMPKIN AND GRAINS (GF) (V) (VO) Braised lentils, black rice, quinoa, pepitas seeds, feta, pomegranate, mixed hearbs, house lemon vinaigrette, drizzled with chilli yoghurt dressing with halloumi

NASI GORENG Indonesian style fried rice with pork, chicken, prawn, green vegetables, chilli, topped with fried egg, coriander, bean sprouts and fried shallots

Pizza can be added to any package

HOUSE PACKAGE

\$80PP 3 COURSES

Pre-Starter

GARLIC PARMESAN BREAD (V)

MARGHERITA (VO) Tomato san marzano, fior di latte, mozzarella cheese, oregano, EVOO and basil

Entree Choice of...

SALT & PEPPER CALAMARI With rocket, parmesan and lime aioli

CHICKEN WINGS Buffalo sauce, ranch and dukkah

SWEET POTATO & CAULIFLOWER CROQUETTE (V) With lime aioli and parmesan

BRUSCHETTA (VO) Marinated bocconcini, tomato, spanish onion, fresh basil and chilli jam

Main Choice of...

PORTERHOUSE 300G Served with salad and chips or mash with sauce

GNOCCHI AND PUMPKIN (V) Pan fried house made gnocchi with hint of napoli, cream, sage, spinach, semidried tomato and parmesan cheese

PORTUGUESE CHICKEN Spiced thigh fillets, onion, capsicum, tzatziki and lemon with house salad

PORK BELLY (GF) With mixed sweet potato and carrot mash, red wine jus, apple and date chutney and broccolini

LAMB SHOULDER (GF) Herb roasted lamb shoulder served with mashed potatoes, green beans, jus and gremolata

LINGUINE PESCATORE Sautéed tiger prawns, scallops, clams, mussels, calamari, lobster bisque, chilli, garlic, olive oil, parsley and white wine

SATAY CHICKEN Chicken breast cooked in mildly spiced creamy satay sauce, served with jasmine rice, vegetables and topped with fried shallots, sprouts & coriander

PREMIUM PACKAGE

\$95PP 4 COURSES

Pre-Starter

GARLIC PARMESAN BREAD (V)

MARGHERITA (VO) Tomato san marzano, fior di latte, mozzarella cheese, oregano, EVOO and basil

Entree Choice of...

SALT & PEPPER CALAMARI With rocket, parmesan and lime aioli

CHICKEN WINGS Buffalo sauce, ranch and dukkah

SWEET POTATO & CAULIFLOWER CROQUETTE (V) With lime aioli and parmesan

BRUSCHETTA (VO) Marinated bocconcini, tomato, spanish onion, fresh basil and chilli jam

PORTUGUESE GRILLED OCTOPUS With Romesco, herb and garlic potato salad and lime

Main Choice of...

PAN FRIED ATLANTIC SALMON (GF) With spiced roasted cauliflower puree, broccolini, confit truss tomato and herb salsa

WAGYU 350G/EYE FILLET 200G Served with salad and chips or mash with sauce

PORK BELLY (GF) With mixed sweet potato and carrot mash, red wine jus, apple and date chutney and broccolini

LINGUINE PESCATORE Sautéed tiger prawns, scallops, clams, mussels, calamari, lobster bisque, chilli, garlic, olive oil, parsley and white wine

GRILLED PUMPKIN AND GRAINS (GF) (V) (VO) Braised lentils, black rice, quinoa, pepitas seeds, feta, pomegranate, mixed hearbs, house lemon vinaigrette, drizzled with chilli yoghurt dressing with halloumi

HALF RACK OF PORK RIBS Served with a choice of chips or mash or salad

LAMB SHOULDER (GF) Herb roasted lamb shoulder served with mashed potatoes, Dutch carrots, red wine jus and chimichurri

GNOCCHI AND PUMPKIN (V) Pan fried house made gnocchi with hint of napoli, cream, sage, spinach, semidried tomato and parmesan cheese

Dessert (Alternative Drop)

STICKY DATE PUDDING With butterscotch sauce and hazelnut gelato
TIRAMISU Coffee soaked biscuits with mascorpone cream, hint of hazelnut liquor and chocolate