



Set Menu with Choice \$75 per guest

Ciabatta served with aged vinegar, extra virgin olive oil & garlic confit **V**

Focaccia Rossa, pizza base with extra virgin olive oil, tomato,
garlic and herbs **V**

Entrée to Share

Salmon Affumicato, thinly sliced smoked salmon, lemon juice, rocket
leaves and horseradish cream
and

Local Calamari, lightly fried served Mediterranean style with dill aioli
and

Potato Croquettes, filled with salami, ham & mozzarella finished with a
gorgonzola cream sauce

Main Course – Please Select

Pollo Pepato, barossa chicken breast served in a sauce of mushrooms,
green peppercorns, blue vein cheese and French mustard
Or

Crispy skin Atlantic Salmon served with prawns in a creamy sauce on a
bed on mashed potato
Or

Risotto Agnello, arborio rice served with tender de-boned lamb shank in
a provincial tomato sauce
Or

Steak Primavera, Eye fillet steak cooked M/MR served on a creamy
mashed potato topped with a salsa of tomato and avocado **GF**

Dessert

Light dark Chocolate Mousse served with Vanilla Bean Gelati

Vegetarian & Gluten Free options available upon request