

MENU \$75

Ciabatta

Fresh wood fired ciabatta with extra virgin olive oil and aged balsamic

Antipasto tiers to share

Potato Croquettes filled with salami, ham, mozzarella and parmesan cheese crumbed and served with a blue cheese sauce

Thinly sliced smoked salmon with fresh asparagus, lemon juice and a rocket salad with horseradish cream

Local Calamari lightly fried served Mediterranean style with dill aioli

Main Course

Please select from:

Atlantic Salmon

Crispy skin Atlantic Salmon served on a cherry tomato Persian feta and basil salad

Or

Bistecca Primavera

Eye fillet steak cooked medium rare to medium served on mashed potato and topped with a salsa of tomato and avocado finished with an olive oil & balsamic dressing

Or

Pollo Pepato

Chicken breast topped with a rich sauce of mushrooms, green peppercorns, blue vein cheese and French mustard cream sauce

Dessert

Rich chocolate mousse served with vanilla bean ice cream