

PREMIUM SET MENU

ENTREE

Your choice of:

Caesar Salad

Baby cos lettuce, croutons, crispy bacon, anchovies, poached egg, parmesan shavings with a traditional Caesar dressing

or

Antipasto

A selection of semi dried tomato, grilled vegetables, cold meats, seafood & cheese

or

Aracini Ball

Panko crumb arborio rice filled with cheese and mushrooms. Serve with aioli.

MAIN COURSE

Your choice of:

Eye Fillet

Dry Aged and grass fed Eye fillet grilled with wilted spinach and a rich red wine jus served with creamy mash and seasonal vegetables.

or

Lamb Rack

Tasmanian Spring Lamb marinated with rosemary and garlic, topped with a port jus served with seasonal vegetables & roasted pumpkin

or

Chicken Cacciatore (gluten free)

Pan cooked thinly sliced chicken breast fillet with grilled mushrooms, olives, capsicum & napoletana sauce served with seasonal vegetables & steamed rice

or

Catch of the day

DESSERT

Your choice of:

Chocolate Mousse or any dessert from the cabinet

One glass of house wine or a local beer included

A Tea/Coffee included

\$55 per head