



Set Menu

3 Course Menu

Entrée, Main & Dessert

ENTRÉE TO SHARE

Focaccia

Pizza base, garlic and herb with EVOO

Bruschetta

Pizza base, rustic style mixture of diced tomato, red onions, EVOO, basil.

Salt and Pepper Squid

Tender calamari lightly floured served on a bed mixed lettuce with a zesty lemon dressing.

MAIN COURSE

(Please select 1 dish only)

Sirloin Porterhouse Steak - 350gm

Cook to Medium and choose one of the following sauces: Mushroom or Pepper. Served with crispy chips and salad

Garlic Prawns

King Prawns cooked in garlic, white wine, cream served on a bed of rice. Served with crispy chips and salad.

Chicken Parmigiana

Chicken breast crumbed with smoked ham, Napoli sauce and mozzarella. Served with crispy chips and salad

Spaghetti Pescatore

Fresh tiger prawns, calamari, scallops, black mussels, blue swimmer cooked in white wine, garlic, touch of chilli, EVOO and Napoli sauce.

Fettuccini Carbonara

Bacon, spring onions, egg, cheese in a creamy sauce.

Grilled Baramundi

Lightly floured fillet grilled with a touch of garlic. Served with crispy chips and salad

DESSERT

Assorted Italian Gelati

Tartufo, Cassata, Baci, Giandiotto