

## **EXCLUSIVE SET MENU** TRADING HOURS

### LUNCH

**Daily** 12:00pm – 2:30pm

### DINNER

Monday – Thursday 5:30pm – 9:00pm

Friday – Saturday 5:30pm – 9:30pm

**Sunday** 5:30pm – 8:30pm



## EXCLUSIVE SET MENU - \$48 PER PERSON

# ENTRÉES

Please pick two selections from the entrees (Alternate drop)

#### TOMATO & FETA BRUSCHETTA (V)

Fresh vine ripened tomatoes, Spanish onion, crumbled feta, balsamic vinegar & parmesan cheese. Served on garlic bread

#### SALT & PEPPER CALAMARI

Lightly coated in a well-seasoned blend, deep fried & served with tangy napolitana dipping sauce **GARLIC BREAD (V)** Classic Ciabatta bread with garlic butter

#### **CLASSIC CAESAR**

Cos lettuce with crispy bacon, croutons, shaved parmesan & tossed in a traditional caesar dressing

#### **GARLIC PRAWNS**

Tender prawns with garlic cream sauce, sprinkled with chives & served with steamed jasmine rice

## MAIN MEALS

Please pick two selections from the Main Meals (Alternate drop)

#### TASMANIAN SALMON (GF)

With white miso sauce on a soy infused grilled eggplant bed & sprinkled with pickled radish

#### **CHICKEN SCHNITZEL**

200g Small single breast

#### **CHICKEN PARMIGIANA**

350g Chicken breast (grilled or schnitzel) topped with napolitana sauce & melted mozzarella cheese

#### GREAT SOUTHERN PINNACLE STRIPLOIN (GF)

200g Grain fed MSA quality

#### SPAGHETTI BOSCAIOLA

Creamy white wine sauce with bacon, mushroom & shallots

#### LAMB RUMP

Locally sourced & grass fed tender lamb. Served with butter mash, mixed vegetables and gravy