

\$60 SET MENU



STARTER

Herb and Parmesan Pita with Hummus

ENTREE

Seal Lamb Fillet | puff pastry, warm Mediterranean salad and honey roast garlic aioli

Grilled Haloumi | roasted capsicum, spinach and lemon

Calamari | lightly crumbed, cooked golden brown tossed in garlic butter on rice

Garlic Prawns Pan Fried Cutlets | served in garlic white wine cream sauce

MAIN COURSE

Fish of the Day | with garlic prawns, house salad and herb potatoes
(please ask waiter for fish of the day)

Eye Fillet | choice of sauce: mushroom, diane, peppercorn, hollandaise, beef jus, creamy spinach served on mash and seasonal vegetables

Veal Funghi | with creamy mushroom sauce, mash and seasonal vegetables

Prawn Fettuccine | with garlic, basil, spinach, sweet chilli, tomato sauce

Tahi | fish of the day, prawns, scallops, bugs on rice w/white wine beure blanc sauce

DESSERT

Tiramisu | cream anglaise, coulis, wafer and chocolate

Mud Cake | with cream, chocolate ganache, orange segment, berry and chocolate ice-cream

Pavlova | cream, mix wild berry, passion fruit coulis and vanilla ice-cream

Ice-Cream Gelatos | with fruit and coulis