

2 COURSE LUNCH MENU \$39



STARTER

Herb and Parmesan Pita with Hummus

ENTREE

Fresh King Prawns Cocktail | mini cos, cherry tomato, micro herb, cocktail sauce

Barbecued Baby Octopus | in garlic, lemon juice, olive oil served on rice

Lamb Cutlets | wih vegetables and jus

Garlic Prawns Pan Fried Cutlets | served in garlic cream sauce on rice

MAIN COURSE

New Zealand Whole Sole

Australian Snapper

Fresh Tasmanian Salmon | with house salad & herb potato

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

Souvlaki Lamb | oregano, lemon, garlic, capsicum, olive oil on rice and Greek salad

SIDES (extra \$6)

French Fries

Vegetables

Feta Cheese | served with a warm bread roll

Black Kalamata Olives | served with warm bread roll