

\$65

S
E
T

M
E
N
U

ENTRÉE

Calamari Rings

Bread crumbed calamari & tartare sauce

Tiger Prawn Salad

Panache lettuce, radish, cucumber, spanish onion, pepitas, medley tomatoes and pomegranate dressing

Smoked Salmon Salad

Tasmanian smoked salmon, horseradish crème fraiche, baby capers, Spanish onion & gremolata

Grilled Chicken Souvlaki

Tomato & cucumber salsa, tzatziki & pita bread

Roasted Beetroot Salad VEG/GF

Panache lettuce, feta cheese, candied walnuts, radish & pomegranate dressing

MAIN

Char Grilled Chicken Supreme

Crushed potatoes, bacon, green peas, truffle, BBQ corn & red wine jus

Roasted Pork Striploin

Mashed potato, braised cabbage, apple puree & red wine jus

Grilled Fish of the Day

Crushed potatoes, wilted spinach, semi dried tomato & aioli

Pumpkin and Zucchini Risotto VEG/GF

Spinach, pine nuts & parmesan crisp

250g Riverina Top Cut Sirloin GF

Served Medium - Mashed potato, BBQ corn & mushroom sauce

Chicken parmigiana

Ham, mozzarella cheese, napolitana sauce chips & salad

DESSERT

Dessert of The Day

Please ask you server for todays dessert

Sticky Date Pudding

Butterscotch sauce with vanilla bean gelato

Gelato

Selection of 2 scoops of mixed gelato