



3 Courses \$45.00

Starters

Minestrone soup

Greek chicken salad

Half dozen oysters with red wine vinaigrette

Deep-fried calamari rings served with tartare sauce

Main Course

Grilled chicken breast with mashed potatoes, sautéed spinach and romesco sauce

Char-grilled scotch fillet with steak fries, buttered beans and sauce Béarnaise

Blue eye fillet with rosemary potatoes, green asparagus and lemon butter sauce

Ricotta and spinach filled tortellini in basil pesto cream sauce

Dessert

Chocolate mud cake with whipped cream

Tiramisu with chocolate wafer and whipped cream

Pecan pie with butterscotch sauce and whipped cream

Pavlova with whipped cream and passion fruit coulis