

italian village

entrée

Salt & pepper tossed Queensland prawns with salted black bean, coriander, garlic & lime

Smoked salmon with avocado salsa, red onion, baby capers & toasted brioche

Caesar salad & roasted chicken wrap with prosciutto, parmesan, poached egg & white anchovy

Tomato & buffalo mozzarella bruschetta with basil & oregano oil

Tea smoked duck breast with slow roasted tomato salad & pomegranate dressing

main

Char grilled 300g sirloin served with potato, tomato & vegemite butter

Pan roasted barramundi fillet with roast fennel, tomato broth, dragoncello & parmesan crisp

Roast chicken breast with creamy polenta, taleggio, wilted spinach & oregano jus

Sauté tiger prawns with fusilli pasta, potato, green beans & pesto

Spinach & ricotta ravioli with roast tomato sauce, parmesan & basil

Side Dishes – Additional

Mixed leaf salad - \$9.00

Crispy fries & aioli - \$9.00

Green beans & almond butter - \$11.00

Breads – \$9.00

Sourdough Cobb with olive oil & spiced tomato relish

Pizza bread - \$15.00

Garlic, rosemary & black olive paste

dessert

Pannacotta -vanilla bean pannacotta with strawberry soup & almond tuille

Voluptuous chocolate delight -
Layers of dark chocolate brownie, chocolate ganache & milk chocolate mousse in a white chocolate cube with oreo ice cream

Vanilla bean creme brulee - baked crème with a hint of cointreau & served with biscotti

Cheese selection - local & imported cheese selection with lavosh, grissini & quince paste

2 course - \$50.00pp

3 course - \$70.00pp