

Three course set menu \$75pp

(Mezze Platter, Main and Dessert, minimum two people)

(pre booking only)

Entree

limani mezze platters

fresh prawns, smoked tasmanian salmon, baby octopus, vinaigrette, squid, keftedes, prosciutto, salami, chorizo, spanakopita, dolmades, arancini balls, marinated vegetables, feta, olives, tzatziki, taramasalata & grissini

Choice of Mains

barramundi fillet GF LF (HUMPTY DOO NORTHERN TERRITORY)

grilled and served with romesco sauce, sweet potato, asparagus, grilled fennel & pebre

salmon fillet GF (TASMANIA)

grilled crispy skin fillet served with roasted rosemary chats, poulet basquaise ratatouille & creamy lemon caper jus

beef sirloin 250g GF

grilled & served with truffle mash potato, asparagus, dutch carrots, café de paris butter and red wine jus

traditional greek lamb GF LF

baked lamb shoulder, in rustic tomato sauce, roasted chats & green beans

duck maryland GF

confit duck maryland, roasted sweet potato, dutch carrots, green beans with wild mushroom sauce

ravioli V

filled with butternut pumpkin, goats cheese & sage with spinach rose sauce & topped with toasted pine nuts & parmesan

Choice of Dessert

lemon tart

served with meringue & raspberry coulis

individual pavlova GF LF WITHOUT CREAM

served with strawberries, passionfruit sauce, mixed berry sauce chantilly cream & chocolate swirls

vanilla bean panna cotta

served with mango coulis, toasted coconut & short crispbread

toblerone pate GF WITHOUT ICE CREAM

served with caramel sauce, chocolate bark, peanuts, berries & hokey pokey icecream

Set Menu voids any discount offer to entire table.

All prices include GST. 10% surcharge applies on Sundays & 15% Public Holidays

Credit Card Fee 1.5% mastercard / visa 2.5% amex