

## **\$27.50 LUNCH SPECIAL – ENTREE & MAIN or MAIN & DESSERT**

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Available Monday – Friday, Sundays and during the month of December \$5.00 pp extra

### **STARTERS & ENTREES**

**Focaccia bread** – Herb, Garlic, Tomato & cheese, or Olive & Fetta

**Bruschetta**- tomato, garlic, rocket, parmesan and balsamic reduction

#### **Soup of the Day**

**Stuffed Mushrooms** – Filled with creamy goat's cheese mousse, topped with a roasted cashew and sun dried tomato salad. A spread of roasted garlic and mustard seed aioli, then drizzled with truffle oil

**Spinach & ricotta cannelloni**- topped with Napoli

**Arancini**- mushroom, green pea, tomato and basil puree

#### **Tasting plate** (for two)

Marinated artichoke, chicken liver pâté, salami, mixed olives, sundried tomato, ciabatta bread, Danish fetta, bocconcini, prosciutto and house made dip.

**Salt and pepper calamari** – accompanied by fresh garden salad  
(available as a main)

### **MAIN COURSES**

**Lamb Shank**- rich tomato and red wine sauce, green beans and creamy mash potato

**Porterhouse Steak**- Grilled to your liking and served with chat potatoes, spinach and red wine jus, pepper or mushroom sauce

**Mediterranean Lamb salad** – mixed lettuce, sundried tomato, olives, Goat's fetta, Spanish onion and tzaziki dressing

**Pesce Fritto** – Beer-battered flathead fillets served with chips, salad & tartare sauce

**Filetto di Pollo** – Grilled chicken tenderloins, served with kipfler potato, mushroom ragu and spinach, finished with prosciutto & thyme cream sauce

**Caesar Salad** – with chicken strip, cos, prosciutto, parmesan, anchovies, poached egg, croutons & traditional dressing

**Small pizza of your choice (see main menu)**

**Mushroom Risotto** – as per main menu

**Penne Pollo di casa** – see main menu

### **DESSERTS**

Sticky Date Pudding, Gelato, Chocolate Mousse

Tira Mi Su, Mixed Berry Crepes

**Tea & Coffee - \$4.50**