

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

Available Monday – Friday only (Jan. – Nov. 2014)

STARTERS & ENTREES

Foccacia bread – Herb, Garlic, Tomato & cheese, or Olive & Fetta

Bruschetta – traditional, with rocket & parmesan

Soup of the Day

Stuffed Mushrooms – Filled with creamy goats 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

Antipasto & dips – a selection of cold meats, roasted vegetables and homemade dips (for two)

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, goats 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

Homemade Curry – Chicken served with steamed rice

Caesar Salad – with chicken strip, cos, bacon, parmesan, anchovies, poached egg & traditional dressing

Small pizza of your choice (see main menu)

Spinach and ricotta ravioli- Napoli and basil

Roast Vegetable Risotto – as per main menu

Tortellini Bolognese

Penne Putanesca – as per pasta menu

DESSERTS

Sticky Date Pudding, Gelato, Chocolate Mousse

Tira Mi Su, Mixed Berry Crepes

Tea & Coffee - \$4.50