

Breads \$7

- Baguette: *Crusty warm French bread with olive oil, butter and dukkah*
Garlic, Herb Bread: *Lavishly spread with garlic or herbed butter, tomato basil on the side*
Dips and Bread: *Choose caviar sour cream, hummus or capsicum dip with pita bread*
Wedges: *Oven baked spicy wedges with sour cream and chilli sauce*

Mezze Dishes \$12 each (Platter for 2 - any six dishes only \$65)

- Minted Haloumi: *Haloumi cheese fried and served with minted olive oil and baby cos*
Anti-pasto Trio: *Mushrooms in ouzo, grilled eggplant and capsicum with cumin*
Caprese Salad: *From Italy-the "Tricolore" mozzarella cheese, tomatoes and basil*
Biltong Salad: *South African dried meat shaved on mesculin with red onion & fetta*
Courgette Tortilla: *Classic zucchini and potato tortilla served with tzatziki*
Cheese pot: *Mascarpone, ricotta, baby spinach & basil-oven baked served warm*
Asparagus Prosciutto: *Baked asparagus wrapped in prosciutto served with English mustard*
Italian Sausage Rolls: *Pork mince with zucchini, parmesan & olive pesto in flaky pastry*
Cevapi: *Housemade beef & lamb sausage with capsicum relish*
Farmhouse Terrine: *House made pork & sage terrine with salad leaves and cherry compote*
Kangaroo Fillet: *Kangaroo fillet on potato mash with beans & raspberry sauce*
Chicken & Avocado Penne: *Free range chicken breast, avocado, penne & lime sauce*
Local Oysters: *Six freshly shucked local oysters served natural or a la Donna*
Prawn & Crab Mushrooms: *Prawn and crab filled mushrooms, grilled, served on rocket salad*
Garlic Prawns: *Classic garlic prawns with rich cream sauce & rice*
Scallops Mornay: *Grilled scallops served with blue cheese mornay dipping sauce*
Salt & Pepper Squid: *Local squid in a salt&pepper seasoning, served with chilli sauce*

Desserts \$9.50

- Lemon Tartlets: *Three mini lemon tarts garnished with raspberry coulis*
Chocolate Pudding: *Three warm baby chocolate fondant puddings with vanilla ice cream*
Sorbet: *Trio of sorbets - lemon, raspberry, mango*
Mixed Plate (\$15): *Two tarts, two choc puds and choice of one sorbet or ice cream*

Cheese Plate \$15

- Local Cheeses: *Choose two from brie, blue, cheddar served with fruit & quince paste*

To Finish: \$3.50

- Tea: *A selection of Twinings or herbal teas*
Coffee: *Espresso, Cappucino, Latte etc*