

2 and 3 course Menu

Starting from \$55

Shared entrée's or alternative

- Antipasto platters (cold cuts, cheese, olives, sweet peppers, bread)
- Calamari platters, lightly fried calamari on a shredded lettuce, cucumber salad with aioli
 - Arancini, vegetable arancini of mushroom, spinach & cheese
 - Scallop platters, hervey bay scallops with fresh avocado salsa
 - Pork belly rolled and roasted

Mains

served alternative or chosen by guests and served with condiments

- Scotch fillet steak
- Fresh fish of the day
- Roasted tender chicken roulade
- Lamb back strap

Desserts

served alternative or platters of individual sweets

- Semi freddo ice-cream
- Hazelnut tartufo
- selection of homemade cakes, slices, tarts, puddings
- Fresh baked lemon tart