



[Every Monday & Tuesday]

Two Course Meal

\$49 pp

Entrée

(choose one)

CALAMARI FRITTI

Fried squid served with rocket salad & aioli

ARANCINI (V)

Porcini, sage & truffle Arancini with Napoli Sauce & crispy sage (3 pcs)

GARLIC BREAD

Toasted Italian bread brushed with garlic, butter & herbs

Mains

(choose one)

AGNELLO AL FORNO (GF)

Oven-roasted lamb served with spinach and green beans with red wine jus

ATLANTIC SALMON (GF)

Crispy skin Atlantic salmon served with roast potatoes, green beans tossed with Chimichurri sauce served with lemon butter & caper sauce

SALTIMBOCCA DI POLLO (GF)

Chicken breast medallions wrapped with Prosciutto & sage, pan-fried with butter, white wine & herbs, served with spinach & roast potatoes

BLACK ANGUS PREMIUM RIB FILLET (250 GMS) (GF)

Served with roast rosemary potatoes & brocolini with a choice of sauce on the side

Mushroom/ Creamy Green Peppercorn / Creamy Mushroom

SPAGHETTI MARINARA

Spaghetti tossed with Kinkawooka mussels, scallops, Prawns & Moreton Bay Bug in a tomato, basil & garlic sauce

Price Per Person | No Sharing/Changes | Public holiday 15% surcharge may apply