

PREMIUM SET MENU

ENTREE

Your choice of:

Caesar Salad

Baby cos lettuce, croutons, crispy bacon, anchovies, poached egg, parmesan shavings with a traditional Caesar dressing

OR

Antipasto

A selection of semi dried tomato, grilled vegetables, cold meats, seafood & cheese

OR

Bruschetta

Ciabatta topped with tomato, spanish onion, fresh basil, fetta cheese & drizzled with a balsamic glaze

MAIN COURSE

Your choice of:

Eye Fillet

Dry Aged and grass fed Eye fillet grilled with wilted spinach and a rich red wine jus served with creamy mash and seasonal vegetables.

OR

Lamb Rack

Tasmanian Spring Lamb marinated with rosemary and garlic, topped with a port jus served with seasonal vegetables & roasted pumpkin

OR

Chicken Cacciatore(gluten free)

Pan cooked thinly sliced chicken breast fillet with grilled mushrooms, olives, capsicum & napoletana sauce served with seasonal vegetables & steamed rice

OR

Catch of the day

DESSERT

Your choice of:

Apple Crumble or Chocolate Mousse or Vanilla Slice

One glass of house wine or a local beer included

A Tea/Coffee included

\$52 per head