

Raffael's Café Bar & Grill

MID WEEK SPECIAL AVAILABLE MONDAY TO FRIDAY - EXCLUDING BUSY PERIODS/PUBLIC HOLIDAYS

2 Courses \$35 / 3 Courses \$45

Includes a glass of red/white house wine or soft drink

STARTER:

(V) Fresh Tomato & Basil Bruschetta

Includes Spanish onion, pesto, drizzle of extra virgin olive oil & served atop crusty bread

MAINCOURSE: your choice of either:

(Vegan & GF) Polenta & Grilled Vegetable Stack

Pan-fried polenta Pattie topped with eggplant, zucchini, capsicum & spinach, atop a red capsicum sauce

OR

Cajun Chicken Salad

Cajun spiced chicken fillet strips served atop a fresh salad of avocado, sundried tomato, pine nuts, red onion and cucumber. Then drizzled with garlic & chive yoghurt

OR

Raff's Home-made Gnocchi Bolognese

Potato dumplings blended with rich Wagyu Beef Bolognese Sauce (parmesan optional)

OR

(V & GF) Wild mushroom Risotto drizzled with white truffle oil

Blended with baby spinach, spring onion, white wine and house made vegetable stock

OR

Linguine Carbonara

Blended with egg, bacon, mushrooms, garlic & onion in white wine & cream sauce

OR

Salt & Pepper Calamari over Rocket & Fennel

Lightly dusted and nested over rocket & shaved fennel drizzled with olive oil pesto, and served aside aioli and lemon wedge

OR

Chicken Parmigiana

Schnitzel topped with Napoli sauce & melted mozzarella – accompanied by chips and salad

DESSERT

Your choice of cake slice served with vanilla ice cream

OR

Mixed Gelato/Sorbet (3 flavours)

(Refer to our Cake & Gelato Display for available flavours)

MUST BE SAME COURSE TYPE PER TABLE (FOR 2 COURSE=STARTER & MAIN 'OR' MAIN & DESSERT)
NO SPLIT BILLS & NO MENU CHANGES
OUTSIDE TABLES, PLEASE ORDER & PRE-PAY INSIDE