

Raffael's Café Bar & Grill

OPTION 1: Choice of 2 or 3 Basic Courses \$35 (2 Courses) \$40 (3 Courses)

SHARED STARTER:

Mediterranean dips of the day with toasted Turkish bread

MAINCOURSE: your choice of either:

(Vegan & GF) Baked Polenta & Grilled Vegetable Stack

Pan-fried Polenta Pattie topped & baked with eggplant, zucchini, capsicum & spinach, atop a rich red capsicum house made sauce

OR

(V) Warm hearty Super Salad pan-tossed with Quinoa, Roasted Pumpkin, Kale and -Grilled Halloumi Cheese

Sautéed with Moroccan spices, lemon juice, cranberries, pine nuts, extra virgin olive oil and fresh coriander

OR

Raff's Delicious home-made Gnocchi Bolognese

House made Potato dumplings (Nonna's recipe) -blended with rich Wagyu Beef Bolognese Sauce (Parmesan Cheese 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

Char grilled Tiger Prawn Skewers

Aside steamed Saffron Rice, lemon & sweet chilli Mayo

OR

Salt & Pepper Calamari over Rocket & Fennel

Lightly dusted and nestled 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 – aside hot chips and salad

SHARED DESSERT

Dessert Platter of assorted Sweets of the Day

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OPTION 2: \$50 3 Course "Formal" Set Menu

SHARED STARTER:

Assorted Mediterranean Tapas

Selection of cured meat, fresh cheese, char-grilled chicken tenderloins, marinated roasted vegetables, Babaganouj dip and Turkish bread

MAINCOURSE: your choice of either:

Raff's Home-made Gnocchi Bolognese

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

OR

(V) Wild mushroom Risotto drizzled with white truffle oil

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

OR

Beer Battered Flathead Tails with Chips

Coated in a crispy beer batter served with chips and garnished garden salad, tartare sauce & lemon wedge

OR

Fish of the Day - (Refer Special's Board)

OR

Oven Baked Chicken Breast Rolled with Pancetta, Sage & Camembert

Served with a creamy Dijon sauce aside green beans tossed in butter & slithered almonds

OR

Porterhouse Steak topped w/mushroom & Red Wine Jus

Served atop a flavoursome Potato Mash aside Vegetables of the Day

DESSERT

Dessert Platter of assorted Sweets of the Day

Option 3: \$50.00 "Tapas Banquet"

Includes Starter & Main

"Shared Mediterranean Style" at centre of table

STARTER:

- Mixed Mediterranean Dips of the Day
 - Saganaki (pan-fried tasty Greek Cheese)
 - Falafels aside house made Baba-ganoush (Delicious Eggplant Dip)
- (All accompanied with Fresh Turkish Bread)

MAINCOURSE:

- Crumbed Chicken Schnitzel
- Lightly dusted & pan fried Salt & Pepper Calamari
- Marinated & BBQ Chicken Wings
- Spicy Continental Sausages
- BBQ Beef Shaslick
- Hot Chips
- Fresh Garden Salad

Add-on Items:

- *Marinated BBQ RIBS (with dipping sauce)*
Extra \$5pp
- *Dessert Platter of Assorted Sweets* Extra \$5pp

****ABOVE MENU REQUIRES 48 HOUR PRIOR NOTICE WHEN BOOKING,
AND IS FOR A MINIMUM OF 4 PEOPLE****