



\$54 per person

Entrée and Main or Main and Desert

Entrees

Tempura Thin Battered Prawns

Served with salad and balsamic dressing

Grilled Lamb

Char grilled lamb fillets tossed in roast pumpkin, almonds, salad greens, cherry tomatoes and goat feta cheese

Arancini GF

Rice balls with roasted pumpkin and goat feta cheese, corn flake crumbed
Served with pumpkin puree and salad greens. Ask for vegan option

Mains

Mixed Seafood Plate

Crumbed Gar fish, calamari and prawns, served with chips, Greek salad and tartare sauce

King George Whiting

Crumbed and served with chips, Greek salad and dill mayonnaise

Mediterranean Chicken with prawns GF

Char grilled Chicken breast fillets, cooked in creamy tomato and capsicum sauce topped with pan fried prawns. Served with roast potatoes and garnish salad

Premium Grain Fed 200g Eye fillet

Tender fillet char grilled to medium served with steak chips capsicum/tomato puree, broccolini and red wine sauce.

Imam Bayildi Vegetarian/Vegan

Grilled whole egg plant stuffed with stir fried capsicums, onions, zucchinis oven baked in tomato sauce served with minted yogurt and Turkish bread

Desserts

Orange Cake GF with ice-cream and berry coulis GF

Lemon and Lime Cheese Cake GF with ice-cream and berry coulis

Chocolate Mud Cake with ice-cream and berry coulis



Mothers Day

Kids Menu

\$20 per child

Calamari and chips

with garnish salad tomato sauce

Tempura battered Chicken Nuggets and chips

with garnish salad and tomato sauce

Fish and Chips

with garnish salad and tomato sauce

Meat Balls and Chips

with garnish salad and tomato sauce

Dessert

Nut sundae, served with Caramel, Chocolate or Strawberry Topping