

SET MENU

2 course \$35 p/p

3 course \$45 p/p

ENTRÉE

Smoked Salmon Carpaccio

Norwegian smoked salmon, shallots, capers, organic herbs & anchovy cream

Grilled Asparagus

Served with a crisp egg, activated walnuts, truffle essence & Persian fetta

Chicken Saltimbocca

Prosciutto & sage wrapped chicken tenderloin with a parmesan polenta chip, aioli, roquette & tomato salsa

MAINS

Cove bay NT Barramundi

Roasted barramundi fillet on "fennel risotto" & "calamari gnocchi"

400gm T-bone

Cooked to your liking with hand cut fries and café de paris butter

Chicken cotoletta

Panko crumbed chicken breast w/ Monterey jack cheese, prosciutto & salsa served w/ hand cut fries

Pizza Zucca

Garlic olive oil, fior di latte, roasted pumpkin, caramelised red onion, sage, roquette, goat cheese

Mains are accompanied by side salads

DESSERTS

Sorbet

A selection of 3 organic flavours

Tiramisu

Lady finger biscuits soaked in espresso coffee & layered with sweetened mascarpone