

## 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*