

Deluxe Menu \$53

Starters

Freshly baked Garlic, Herb & Cheese Foccacia

Entrée Choice of

Octopus Salad

Octopus marinated in olive oil & lemon juice tossed with celery, olives, red capsicum, parsley & mixed cress

Vegetarian Thai Rolls

Rice pastry with julienne of vegetables, rice noodles, Thai spices, deep-fried & served with salad leaves & sweet chilli soy dipping sauce

Souvlaki Mezza

Lamb pieces marinated with Mediterranean herbs, garlic, spring onion, served on fetta, diced tomato, black olives & cos lettuce with pita bread

Main Course Choice of

Fish of the Day

Ask your waiter for today's catch

Eye Fillet Steak

Premium grain fed Black Angus tenderloin served on potato puree with watercress, truffle oil & citrus salad, with bordelaise jus

Soba Noodle Stir Fry

Soba noodles, stir fried Asian vegetables, tofu, ginger, garlic & chilli topped with fried egg, crispy shallots & bean shoots

Lamb Rack

Char grilled lamb rack medium rare, served with parsnip & soya bean puree, roasted cherry tomatoes & rosemary jus

Dessert Choice Of

Sticky Date Pudding

Steamed date pudding served warm with butterscotch sauce & double cream

Tiramisu

Layers of coffee liqueur soaked savorati biscuits with mascarpone cheese & mocha cream

Tea & Coffee