

# *Supreme Menu \$ 64*

## *Starters*

### **Giorgios Dips**

A trio of dips served with wood-fired Sesame bread with celery & carrot

## *Entrée Choice of*

### **Oysters Tasmanian**

½ doz oysters served natural with garlic, chilli, saffron, vinegar & honey

### **Souvlaki Mezze**

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

### **Salt & Pepper Squid**

Lightly fried squid marinated in lemon pepper served on iceberg lettuce, Spanish onion, tomato, carrot & aioli

### **Roquette & Artichoke Salad**

Wild roquette, grilled marinated artichokes, roasted butternut pumpkin, cherry tomatoes, crumbled feta cheese, pine nuts & mustard vinegarett

## *Main Course Choice of*

### **Linguini Marinara**

The finest selection of seafood, flamed in extra virgin olive oil, parsley, garlic & white wine

### **Agnolotto alla Caprese**

Giant pasta pillows, filled with spinach & ricotta cheese, tossed with fresh tomato, garlic, Spanish onion, basil & mozzarella

### **Eye Fillet Steak**

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

### **Octopus Risotto**

Arborio rice combined with marinated octopus pieces, julienne vegetables & a touch of Napoli sauce

### **Chicken Breast**

Organic chicken breast oven baked served on aioli potato puree finished with creamy mushroom jus

## *Dessert Choice of*

### **Vanilla & Raspberry Creme Brulee**

French dessert infused with raspberry & vanilla bean, topped with caramelised demerara sugar served with berry ice cream

### **Sticky Date Pudding**

Steamed date pudding served warm with butterscotch sauce & double cream

### **Spanish Churros**

Lightly sugared long cinnamon doughnuts served with hot chocolate ganache

## *Tea / Coffee*