MIDDAY MENU

1 COURSE $22
2 COURSE $30
3 COURSE $35

ENTREES

Swiss Prawns (gf)
Tiger prawns pan fried with a light curry broth served with rice

Mushroom Croquettes (v)
Mushroom flavoured rice balls, fried and topped with grated parmesan

Ricotta Salami Frittelle
Spicy salami and ricotta balls lightly crumbed and fried topped with a light gorgonzola basil sauce

Eggplant Parmigiana (v)
Layers of grilled eggplant, mozzarella, parmesan served with napolitana sauce

Tuna Salad (gf)
Flake tuna, mayonnaise served with grilled red onion, potato and a tomato parsley salad drizzled with a lemon dressing.

Chicken Crepes
Crepes filled with poached chicken, bechamel, mixed mushroom, spinach finished with parmesan cheese

MAIN COURSE

Tortellini Boscaiola
Tortellini simmered in a bacon, mushroom, white wine cream sauce finished with shallots.

Penne Vodka
Penne tossed in a vodka, shallot and rose sauce topped with prawn popcorn.

Chicken and Spinach Risotto (gf)
White risotto tossed with chicken, spinach, diced tomato finished with parmesan and parsley.

Cotolette di Pesce
Crumbed barramundi fillet, pan fried, served with a tomato salad dressed with a lemon dressing.

Beef Salad (gf)
Pulled beef cheek alio olio tossed with cos lettuce, light mustard dressing, grilled eggplant, roasted capsicum.

Mushroom Pizza (v)
White sauce, caramelised onion, mozzarella, mushroom finished with a pesto drizzle

Italian Sausage Pizza
Olive oil, parsley, mozzarella, eggplant, Italian sausage finished with dressed rocket

All pizza and pasta can be made as gluten free

DESSERTS

Pana Cotta
served with coulis of mixed berries and vanilla bean gelato

Tiramisu
savoiardi biscuits | coffee | mascarpone cream | chocolate

House Gelato Glass
(Choice of 3 scoops)
chocolate, vanilla, hazelnut, blood orange, lemon, raspberry

Available Monday to Friday for lunch only

Add a glass of house white or red wine for $5

Not to be used in conjunction with any other offer

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