



Dinner Menu

Entrée

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| Prosciutto served with rock Mellon, fresh mint, rocket salad with shaved parmesan cheese and Italian olive oil. | \$18.00 |
| Smoked Tasmanian salmon with crème fresh capers, red onions & salad (g/f). | \$18.00 |
| Crispy crusted salt & pepper calamari with salad and aioli (g/f). | \$18.00 |
| Summer goat cheese and tomato tart with caramelised onion, olives, rocket salad and red pepper coulis. | \$18.00 |

Main

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| Black Angus Porterhouse steak served with Italian potato and seasoned vegetables. | \$40.00 |
| Fish of the day served with seasonal vegetables and salsa Verde (g/f) | \$34.00 |
| Chicken breast marinated with Italian sundried tomatoes served with light mushroom cream sauce and vegetables. | \$34.00 |
| Summer Italian risotto with peas, zucchini, asparagus, rocket, and shaved parmesan(g/f) | \$28.00 |

Dessert **\$12.50**

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| Baked Berry cheesecake served with summer fruit coulis. |
| Gianduja chocolate cake with chocolate ice cream, vanilla anglaise & pistachio praline. |
| Apple crumble with vanilla ice cream. |
| Homemade Lemon tart with meringue disk, raspberry coulis, and Chantilly cream. |
| Trio of ice creams. |