

Set Menu B



To Share

Saganaki, pan fried cheese with lemon (GF)

House-made dips served with warm pita bread

Alaskan king crab rolls served with a sweet chilli dipping sauce

Calamari dusted in flour, lightly fried, with tartare sauce (can be GF)

Choice of

Garlic king prawns with white wine, roasted garlic, butter, parsley and a side of jasmine rice (GF)

Bug halves pan seared in a sweet soy chili sauce served with jasmine rice

Traditional Spaghetti carbonara, bacon, spring onion, cream, parmesan and egg yolk

Tasmanian wilderness grass fed fillet 250g – Char grilled with mash potato and red wine jus (GF)

Fish of the day

Desserts (choice of)

Chocolate brownie with white chocolate mousse and Ferrer Rocher ice cream

Trio of mixed home-made ice-cream