

# *Bistro Set Menu*

3 Course \$38

2 Course \$32

## Entrée

Tasting Plates for the table: Mushroom arancini balls, salt and pepper squid with tartare dipping sauce, two house made dips and pitta bread, semidried tomatoes, marinated olives and rolled ham

## Warm Bread

## Mains

Chicken Breast baked and served on sage mash with a tomato and garlic salsa

Baked Barramundi Fillet served with roasted pumpkin and white wine caper cream

Sirloin Steak with roasted potatoes, baby spinach, broccoli and mushroom sauce

Creamy Mushroom Risotto with haloumi, tomato, lime confit and a drizzle of olive tapenade

## Dessert

Hot Chocolate Pudding with berry compote and vanilla ice cream

Chocolate and Caramel Tart with berry coulis and vanilla ice cream

*\$10 per person required within 7 days of making a booking.*

*Final Payment due on the day of the booking.*

*Menus and prices subject to change without notice.*