

# *Bistro Set Menu*

3 Course \$40

2 Course \$34

## **Entrée**

Tasting Plates for the table: Coconut crumbed prawns, salt and pepper squid with aioli dipping sauce, two house made dips with pita bread, marinated mushrooms, feta cheese and kalamata olives and prosciutto ham

## **Warm Bread**

## **Mains**

Moroccan Spiced Pan Fried Chicken Breast served with cous cous, rocket and slow roasted cherry tomatoes

Baked Barramundi Fillet served with wok tossed Asian greens, egg noodles and sesame with soy and oyster sauce

Chargilled Sirloin Steak with potato au gratin, broccolini and a red wine jus

Pan fried Gnocchi in a light rose sauce with basil pesto and shaved grana padano

## **Dessert**

Lemon and Passionfruit Cheesecake with mixed berry compote

Sticky Date Pudding with butterscotch sauce and vanilla bean 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.*