

# *Bistro Set Menu*

3 Course \$42

2 Course \$36

## Entrée

Tasting Plates for the table: Prawn and coriander spring rolls, chilli and lime fried squid, pancetta and salami, house made dips with grilled pitta bread, semi dried tomatoes, marinated bocconcini and kalamatta olives

## Warm Bread

## Mains

Portuguese Spiced Chicken Breast served with roasted Mediterranean vegetables, cous cous and crisp cos leaves

Baked Barramundi Fillet with a lime and almond crust, served with baby roasted potatoes and capsicum coulis

Chargilled Sirloin Steak with potato au gratin, steamed broccolini and red wine sauce

Pappardelle Pasta with artichokes, semi dried tomato and baby leaf spinach in a rosé sauce topped with shaved parmesan

## Dessert

Coffee and Madeira Tiramisu, served with sweet coffee syrup and fresh strawberries

Self Saucing Chocolate Pudding served with vanilla bean ice cream and almond praline

*\$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.*