

# Mid Week Set Menu

Available for lunch Monday to Friday

2 course menu \$37.50 per person (entrée & main or main & dessert)

3 course menu \$46.50 per person

## ENTRÉES

① Bruschetta (GF option available)

Caramelised onion and goat's cheese

Or

Roma tomato and basil topped with shaved parmesan

Ⓞ BBQ Octopus and chorizo salad

With capers, cherry tomatoes and arugula

Salt and Pepper Crusted Squid

With crispy Thai noodle salad and sweet chilli dipping sauce

Ⓞ<sup>VEGAN</sup> Quinoa Vegetable Salad

With roasted pumpkin, beetroot, chickpeas, kale and lemon herb dressing

## MAINS

① Spaghetti Aglio e Olio

Sautéed minced garlic, chilli and finely chopped parsley in olive oil tossed with freshly made spaghetti and parmesan cheese

Ⓞ Oven Baked Chicken Supreme

With pumpkin purée, steamed broccolini and chimichurri sauce

Beer Battered Barramundi Fillets

Served with seasoned fries, garden salad and homemade tartare

Ⓞ Twice Cooked Crispy Skin Pork Belly

On buttered mashed potatoes with baked apple and marsala infused jus.

Slow Cooked Osso Buco Milanese

on crispy polenta cake drizzled with gremolata

## DESSERTS

Please check our Indulgences Menu

Please note this special is not to be used in conjunction with any other offer or discount and is not available on public holidays