



SET MENU \$45

ENTREE TO SHARE

TRADITIONAL GARLIC FOCACCIA (V)

Traditional thin Italian focaccia topped with fresh garlic, herbs and xv olive oil

CALAMARI FRITTI

Local calamari, lightly floured and fried, served on a bed of rocket with lemon wedges and tartare sauce

MAINS

(choose 1 main from the following)

BARRAMUNDI AND GRILL VEGETABLES

Fresh local wild barramundi fillet grilled and drizzled with xv olive oil, lemon juice and fresh herbs, served with grill vegetable and roast potato

GREEN APPLE PORK BELLY

Slow cook pork belly served with mash potato in a green apple and star anise sauce

BUFALA PIZZA (V)

Fresh cherry tomatoes, buffalo mozzarella, fresh basil leaves and oregano

DESSERT

(Choose 1 dessert from the following)

TIRAMISU

Homemade traditional tiramisu

CHOCOLATE LAVA CAKE

Chocolate cake with a hot heart served with a scoop of vanilla ice cream