

March Set Meals

2 course \$28++

3 course \$36++

APPETISERS

CRAB BISQUE

Finished with cream and chives, served with garlic bread.

or

CAESAR SALAD

Bacon, parmesan cheese, croutons, boiled egg, cos leaves and classic dressing.

MAIN COURSES

LEMON PEPPER CRUMBED AND FRIED SNAPPER FILLETS

Green salad, roasted potatoes and Dallas salsa.

or

BUTTERMILK FRIED CHICKEN BURGER

Crispy fried chicken breast, fries, lettuce, tomato, basil, onions and chilli mayonnaise.

or

AUSTRALIAN LAMB CUTLETS

Roasted potatoes, seasonal vegetables and red wine gravy.

or

PARPADELLE PASTA (V)

Asparagus, onions, parmesan, cherry tomatoes, cream and toasted pinenuts.

or

PRIME RIB STEAK (ADD \$12)

Slowly cooked and finished on the chargrill. Dallas fries and a choice of salad or seasonal vegetables. Best served medium rare (250g). Choice of sauces: Black pepper • Texas Smokey BBQ • Wild Mushroom

MEAT PLATTER: \$80 FOR 2 • \$140 FOR 4

*Braised pork ribs, lamb cutlets, prime rib, chargrilled chicken and sides.
(Add a Starter or Dessert for \$8.00 each)*

DESSERTS

VANILLA CRÈME BRULEE

Served with sliced melon.

or

BLUEBERRY AND PEACH COBBLER

Ice cream.

COFFEE OR TEA

Prices Are Subject To 10% Service Charge And Prevailing Government Tax.

