

#### 2 COURSE \$23.90 | 3 COURSE \$28.90

(Available Wednesday, Thursday & Friday from 11:30am to 3pm)

# **ENTRÉE**

#### Creamy pumpkin soup v

housemade pumpkin soup with cream, served with ciabatta bread

#### **Lemon pepper calamari** qf

honey lemon rocket with dill caper mayo

House-made dips with flat-bread gfo v

## MAIN

#### Beer-battered fish and chips

dill caper mayo

#### 1/2 Russo schnitzel

chips and salad

### Lemon pepper calamari gfo

honey lemon rocket, french fries with dill caper mayo

#### Macaroni carbonara

pan fried bacon, onion, garlic, cream, egg yolk, herbs and parmesan

#### Chicken mushroom risotto of

slow-cooked chicken breast, selected mushrooms, roasted cashew with herb and cream sauce

## Pappardelle napoli V

housemade fresh pasta with a traditional napoli sauce topped with parmesan

# DESSERT

Vanilla panna cotta gf

raspberry coulis

# Baked cheesecake af

with strawberries and double cream

Vanilla ice-cream

GF = gluten free DF = dairy free VG = vegan 15% surcharge on public holidays

