



November Chef Menu
3 Course- \$35/PP Lunch

CHOOSE ONE PER COURSE

STARTER

Soup of the Day

Arancini

Crispy risotto balls stuffed with
creamy Bocconcini cheese.

Stuffed Mini Portobello

Stuffed with a 3-cheese green olive
puree, fresh arugula

MAIN

Fish of The Day

Veal Francese

Egg dipped veal sauteed, mashed
potato, seasonal vegetables

Rigatoni Carbonara

Rigatoni, creamy carbonara sauce,
pancetta, shrimp, crab meat

DESSERT

Classic Tiramisu/Sorbet/ Panna Cotta



November Chef Menu
3 Course- \$45/PP Dinner

CHOOSE ONE PER COURSE

STARTER

Soup of the Day

Arancini

*Crispy risotto balls stuffed with
creamy Bocconcini cheese.*

Stuffed Mini Portobello

*Stuffed with a 3-cheese green olive
puree, fresh arugula*

MAIN

Fish of The Day

Lamb Shank

*Slow cooked lamb, mustard mint sauce,
mashed potatoes, season vegetables*

Rigatoni Carbonara

*Rigatoni, creamy carbonara sauce,
pancetta, shrimp, crab meat*

DESSERT

Classic Tiramisu/Sorbet/ Creme Brulee