



Early Bird three Course Dinner Menu
Served Daily from 4:30pm – 6pm
\$15

Starters

HOUSE SOUP

market vegetables, beans, chicken stock and fresh herbs

HOUSE SALAD

romaine hearts, candied walnuts, shaved carrots, cucumbers and house dressing

CAESAR SALAD

romaine hearts, parmesan Reggiano, house Caesar dressing and croutons

Main Courses

BRAISED LAMB

braised lamb shoulder with white wine, rosemary and thyme, served with creamy barley risotto

GRILLED CHICKEN CAESAR

grilled free range chicken over romaine hearts, parmesan Reggiano, house Caesar dressing and croutons

LINGUINE WITH CHICKEN SAUSAGE

linguine, ground chicken and turkey, white wine, tomato, chili flakes and parmesan

SOLE FLORENTINE

fresh Sole stuffed with spinach and parmesan topped with a lemon dill sauce

WHITE CHEDDAR BURGER

choice ground chuck, English white cheddar aged 18 months, grilled and served on a house made roll, with roasted potatoes

POLENTA CAKE

creamy polenta cake served with ratatouille, fresh basil and feta with a balsamic glaze

House Made Desserts

Chocolate Mousse, Panna Cotta with Raspberry Sauce, or Vanilla Ice Cream

No substitutions please