

Spring Menu

Breads

Garlic and Rosemary Ciabatta	5.50
Sourdough Cobb with Dips	10.00

Pizza

Rocket Mushrooms Feta	18.00
Prosciutto and Spicy Sausage	20.00
Prawns Fish Calamari	22.00

Seafood Soup

Fish Prawns Calamari and Mussels In a Tomato Ragu	20.00
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Entrée Mains

Home made Ravioli

*Sautéed Spinach Mushrooms and
Feta with a Pine nut Butter Sauce
And Salad Greens*

18.50 28.50

Garlic King Prawns

*Pan Seared Prawns served over a
Citrus Risotto with a Garlic Cream
Sauce and Salad Greens*

20.00 30.00

Chicken with Prosciutto

*Chicken Breast filled with Prosciutto
and Rocket Pesto served over a
Mediterranean Salad*

19.50 29.50

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Feta with a Pine nut Butter Sauce
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Entrée Mains

** Spring Lamb with Mushrooms **

Garlic and Rosemary Lamb Fillet

Roasted with Local Mushrooms

New Potatoes and Salad Greens

20.00 30.00

** Seafood Risotto **

Local Fish, Mussels, Prawns and

Calamari served over a Citrus Risotto

with a Spicy Coconut Cream Sauce

and Salad Greens

20.00 30.00

** Eye Fillet **

Served with Asparagus and

Hollandaise sauce with New

Potatoes and Salad Greens

20.00 30.00