

2 Course \$30 | 3 Course \$35 (Mon - Fri)

STARTER

Tuscan Bruschetta (V)

Toasted ciabatta with basil pesto, sundried tomatoes & Bocconcini.

Beer Battered Prawns

Served with sriracha mayo.

Italian Meat Balls (GF)

Traditional Italian meat balls in tomato basil sugo.

Mains

Mushroom Risotto (GF) (V)

Mushrooms, peas, spring onion, & touch of cream.

Moroccan Grilled Chicken (GF)

Chicken marinated in Moroccan spices & served on mash potatoes and vegetables.

Veal Parmigiana

Panko crumbed Veal with Napoli, melted mozzarella served with chips & salad.

Desserts

Tiramisu

Savoardi biscuits in coffee liqueur layered w/ mascarpone & cream.

Cake of the day

Please ask our staff.