

Lunch Specials

Seafood chowder \$15 entrée \$28.50 main

Vitello Marsala \$28.50

Pan-fried Veal in a sweet marsala sauce served with creamy potato mash

Gamberi con aglio \$25.5

Pan-fried prawn cutlets in garlic and cream served with steamed jasmine rice and garden salad

Nicolas Club piadiana \$21.50

Cajun chicken with crisp prosciutto roast capsicum, Mersey Valley mature cheese and mesculin salad with roasted garlic aioli served in homemade flat bread

Fileto di manzo \$32.50

Local Dardanup fillet with black peppercorn crust and finished with a brandy cream suce on truffle infused potato puree

Mediterranean chicken salad \$24.50

Fresh garden greens, Cajun spiced chicken with roasted capsicum, eggplant, olives, carrot, tomato and sundried tomato & seeded mustard honey dressing

Insalata di pollo Cesare \$26.50

Grilled seasoned chicken with Baby cozz lettuce tossed with crisp bacon, Croutons and anchovies with our own dressing

Locale fresco pesce \$32.50

Fresh local beer battered or grilled fish and beer battered chips with garden salad

Pollo parmigiana \$25.50

Crumbed chicken breast topped with tomato and basil sauce and melted mozzarella cheese fresh garden greens and fries

Hamburger di Wagyu manzo \$22.50

Prime wagyu beef in a sour dough bun with beetroot relish and caramalized onion with a side of beer battered chips

Potato wedges, served w sour cream & sweet chilli sauce \$10.9

Beer battered fries served w tomato sauce or garlic aioli \$10.9

Full dinner menu available