

# \$55 SET MENU

## tapas/mezze platter

**mixed dips** - tzatziki, hummus, tarramosalta w/pita bread

**salt n pepper calamari** - sweet and tender calamari served with mixed leaves, roma tomatoes and garlic lemon aioli.

**garlic prawns** - sizzling king size prawns in a garlic tomato salsa hotpot served with pita bread

## mains

**grain fed angus scotch fillet** – grilled, served sauté kifler potatoes, peppers, and dienne sauce

**chicken melitzana (free range)** – cooked in a tomato, honey and cinnamon sauce served w/eggplant, haloumi cheese & roasted potatoes

**lamb shoulder:** slow cooked for seven hours, served on a bed of roasted mediterranean vegetables

**Paella:** w/prawns, mussels, calamari, scallops, peppers, chicken, chorizo in a tomato saffron sauce

## desserts

**platters:** a selection of superb homemade desserts.  
served with ice cream or cream

**tiramisu** with espresso cream and coffee bean

**sticky date pudding** with whipped cream and butterscotch sauce

**apple crumble** with pear and rhubarb

**poached cinnamon infused pear** with a red wine syrup

