



***This is a great starter option for nibbling and chatting and catching up
Select any of the following items listed below to create your own unique platter***

Breads \$6.00 per item

*Rosemary and garlic flat-bread
Herb and garlic bread
Parmesan, herb and sea-salt flatbread
Selection of Ciabatta and Turkish Bread*

Meats and Seafood \$7.00 per item

*Prosciutto and Cacciatora Italian Salami
Chicken liver and brandy pate
Salt and Pepper Squid
Meatballs*

Accompaniments \$5.00 per item

*Millechamps" Olive Oil, Balsamic and Dukkha
Basil Pesto and Red Pepper Bruschetta
Hummus and Olive Bruschetta
Antipasto Olive Selection*

Cheeses \$6.00 per item

*"Kikorangi" Blue
Camembert
Creamy Havarti
Vintage Cheddar*

Seafood Chowder

*Chef's own Chunky Seafood Chowder with an entourage of prawns, scallops,
calamari, mussels and chunky vegetables served with fresh Ciabatta*
\$15.50

Salt and Pepper Calamari

*Gluten free- fried calamari rings toasted with Szechuan,
pepper and sea salt, accompanied with fresh salad greens and homemade Aioli*
\$15.50

Chicken Goyza

*Chicken, ginger and coriander enveloped in a wonton sheet, poached and served
with sesame seed oil dipping sauce*
\$16.50

Garlic and Chilli Prawns

*Prawn cutlets pan-fried teased with garlic, chilli and a white wine cream sauce
accompanied with a rice timbale*
\$18.00

Stuffed Mushrooms

*Kikorangi blue cheese encased in button mushrooms lightly breadcrumbed and fried.
Served with a tomato, chilli white wine sauce*
\$15.50

Seared Caposantes

*Cajun encrusted scallops pan-seared nestled on a mint pea puree, drizzled with a balsamic
reduction and smoked paprika oil and raspberry vinaigrette*
\$18.50

Fettuccine Carbonara

*Fettuccine tossed with bacon, mushrooms and garlic finished with an egg
and Parmesan cream sauce*
\$22.00

Risotto

Three Doors Up Award Winning Risotto bound with white wine, vegetable stock, onions and garlic, chicken, mushroom, roasted red capsicum, fresh rosemary and chilli. Served on an oven baked Portabella mushroom, topped with blue cheese and drizzled with Crème d'Balsamic
\$25.00

Flounder

Whole flounder pan-seared with lemon caper butter, served with herbed crushed potato, seasonal greens or fresh salad greens
\$25.00

Chicken Parmigiana

Crumbed chicken breasts served in individual ramekins topped with bolognaise sauce and melted mozzarella. Served with fresh salad greens and garlic bread
\$28.00

Prawn and Scallop Fettuccine Alla Gorgonzola

Fettuccine tossed with diced scallops, prawns, sundried tomato, broccoli and capers. Teased with a Gorgonzola cheese and garlic cream sauce
\$26.50

Beef Stroganoff

Tender beef strips cooked with onion and mushrooms flavoured with a garlic and mustard cream sauce served with scented rice and seasonal greens
\$29.00

Rigatoni alla Pomodori

Rigatoni tossed with garlic, chilli, onion, capers, kalamata olives and feta infused with a tomato and red pepper sauce
\$22.50

Beef Scotch fillet

250g Scotch fillet cooked to your liking, served on garlic mash with seasonal greens, Choose between: Mushroom sauce, Green peppercorn sauce or garlic butter
\$29.50

Spaghetti and Meatballs

Home-made Italian meatballs entwined in spaghetti, tossed in a tomato, garlic sauce
\$24.50

Fish of the Day

Fresh fish pan-seared nestled on a panache of seasonal vegetables and mashed potato, drizzled with a smoked paprika oil and balsamic reduction
\$29.50

Lamb Rump

Herb encrusted lamb rump oven parched, nestled on crushed gourmet potatoes scented with a rosemary port jelly wine jus and served with seasonal greens
\$32.00

EXTRAS

<i>Bowl of crinkle cut fries with Aioli</i>	\$7.00	<i>Fresh Salad Greens</i>	\$5.00
<i>Bowl of Wedges with sour cream</i>	\$8.00	<i>Seasonal Greens</i>	\$5.00