

AVAILABLE 14TH - 16TH FEBRUARY

## THREE COURSE MENU FOR TWO WITH A COMPLIMENTARY GLASS OF SPARKLING WINE EACH - \$85

## SHARED ENTREÉ

Whole Australian prawns marinated in garlic, served on a Greek salad

\$16

## **MAINS**

Chicken roulade filled with roasted capsicum, spinach and camembert served with asparagus, potato bake and vodka rosé sauce

\$30

200g Eye fillet cooked to your liking, served on confit potato, broccolini topped with roasted mushrooms and tomatoes. Finished with a balsamic beef glaze

\$42

## SHARED DESSERT

Chocolate dipped strawberries, chocolate brownies, white chocolate panacotta & chocolate cashews

\$20

