

MAIN COURSES

- Biefstuk : (our all time favourite) \$26.50**
Eye fillet cooked to your liking, served with either mushroom, green pepper or hollandaise sauce.
- Rack of Lamb: \$24.50**
Baked in hummus on wilted spinach with roasted olives and Moroccan glaze.
- Veal Scaloppini: \$25.50**
Topped with prawn and smoked salmon mousse, grilled golden brown served on Mediterranean salad drizzled with lemon and basil oil.
- Chargrilled Trio: (for the person who cannot decide) \$26.00**
Marinated chicken breast, char-grilled rump steak and king prawn cutlets in a garlic and green pepper cream sauce.
- Tender Chicken Breast: \$24.00**
Wrapped in bacon filled with sundried tomatoes, pinenuts and ricotta on kumara and garlic mash, finished by a pimento and thyme glaze.
- Pan Roasted Fillet of Pork: \$25.00**
With cracked pepper crust, ratatouille stuffing toasted haloumi and port wine jus.
- Chargrilled Tasmanian Salmon \$26.00**
On tempura bok choy accompanied by a lemon and lime infused tomato coulis.

All main meals served with your choice of salad or seasonal vegetables