SET DINNER A

(MONDAY TO FRIDAY 5:00PM - 8:30PM)

ALL SETS INCLUDE: DAILY SOUP / CLASSIC CAESAR SALAD / FRESH FRUIT GREEN SALAD & DAILY MINI CAKE

SLOW COOKED HANGER STEAK WITH CREAMY PEPPERCORN SAUCE \$288

SQUID INK SPAGHETTI
WITH SEAFOOD IN TOMATO SAUCE
\$208

ROASTED WHOLE SNAPPER STUFFED WITH FENNEL & HERBS IN LEMON OLIVE OIL \$238

ASSORTED MUSHROOM & SPINACH RISOTTO P

**+\$20 FOR COFFEE OR TEA **\$50 CONCESSION IF YOU DON'T PREFER SALAD & SOUP & MINI CAKE

SERVING ON

26 - 30 AUGUST

14 - 25 OCTOBER

(EXCEPT FOR PUBLIC HOLIDAYS)

SET DINNER B

(MONDAY TO FRIDAY 5:00PM 8:30PM)

ALL SETS INCLUDE: DAILY SOUP / CLASSIC CAESAR SALAD / FRESH FRUIT GREEN SALAD & DAILY MINI CAKE

PAN SEARED GAROUPA FILLET WITH THYME CREAM SAUCE \$238

LINGUINE WITH CRABMEAT
& OYSTER IN WHITE WINE SAUCE
\$208

BRAISED US OX TAIL WITH MASHED POTATO \$288

VEGETABLES LASAGNES 🍄

**+\$20 FOR COFFEE OR TEA **\$50 CONCESSION IF YOU DON'T PREFER SALAD & SOUP & MINI CAKE

SERVING ON

2 - 23 SEPTEMBER

28 OCTOBER - 8 NOVEMBER

(EXCEPT FOR PUBLIC HOLIDAYS)

SET DINNER C

(MONDAY TO FRIDAY 5:00PM - 8:30PM)

ALL SETS INCLUDE: DAILY SOUP / CLASSIC CAESAR SALAD / FRESH FRUIT GREEN SALAD & DAILY MINI CAKE

BEEF RAGOUT HANDMADE FETTUCCINI WITH CHEESE CHIPS

\$228

MEDITERRANEAN BAKED HALIBUT

\$248

MILAN-STYLE PORK RIB

\$268

CAULIFLOWER STEAK WITH COCONUT-TURMERIC RELISH & SMASHED POTATO

\$198

**+\$20 FOR COFFEE OR TEA **\$50 CONCESSION IF YOU DON'T PREFER SALAD & SOUP & MINI CAKE

SERVING ON

16 - 27 SEPTEMBER

11 - 22 NOVEMBER

(EXCEPT FOR PUBLIC HOLIDAYS)

SET DINNER D

(MONDAY TO FRIDAY 5:00PM - 8:30PM)

ALL SETS INCLUDE: DAILY SOUP / CLASSIC CAESAR SALAD / FRESH FRUIT GREEN SALAD & DAILY MINI CAKE

DUCK LEG CONFIT RISOTTO \$228

SAUCY SEAFOOD BOIL \$258

GARLIC BUTTERFLY CHICKEN & VEGGIES \$268

ZUCCHINI & EGGPLANT MOUSSAKA (*)
\$198

**+\$20 FOR COFFEE OR TEA

**\$50 CONCESSION

IF YOU DON'T PREFER SALAD & SOUP & MINI CAKE

SERVING ON

30 SEPTEMBER - 10 OCTOBER

25 NOVEMBER - 6 DECEMBER

(EXCEPT FOR PUBLIC HOLIDAYS)