

**MENU FOR WED 14<sup>TH</sup> JULY 2010**

**\$25.00 per person**

**Includes one main meal + unlimited tea/coffee**

**\*\*\*RSVP by Friday 9<sup>th</sup> July 2010\*\*\***

**MAINS**

**Roast of the Day**

Served with vegetables (GF)

**Chicken Parmagiana\***

Served with vegetables or chips and salad

**Beer battered fish and chips**

Beer battered flathead fillets served with thick cut chips and home made tartare sauce

**SALADS & LIGHT MEALS**

**Harissa Chicken Salad**

Harissa spiced pan fried chicken glazed with honey with mix leaves, tomato, cucumber, red onion, apple & balsamic (GF)

**Char Grilled Lamb Salad**

Lamb rump marinated with chef herbs & spices & char grilled with Mediterranean style couscous, wild rocket, pine nuts, raisins, Persian feta, salad & tzatziki (GF)

**Caesar salad**

Baby cos lettuce, crispy bacon, aged parmesan, soft boiled egg, chunky garlic croutons tossed with homemade rich & creamy caeser dressing.

**Char Grilled Calamari Salad**

Calamari strips marinated with Fresh garlic, preserved lemon, chilli & char grilled with rocket, orange, hint of chilli, toasted almond , shaved fennel salad & sesame, orange dressing (GF)

**PASTA & RISOTTO**

**Chicken, Pumpkin & Pancetta Risotto**

Chicken pieces, roasted butter nut pumpkin, pancetta pan-fried with onion, garlic, mushrooms & fresh herbs, wine, stock, Arborio rice & garnished with aged parmesan (GF)

**Rotolo Di Spinaci**

Fresh pasta sheet rolled with sautéed spinach, mushrooms, ricotta cheese, semi dried tomato & fine herbs. Served with sage, champagne butter cream & rocket salad (V)

**CREDIT CARD DETAILS: VISA / MASTERCARD / AMEX**

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**CARD NO:** ...../...../...../.....

**EXPIRY DATE:**...../.....

**NAME ON CARD:**.....

**PLEASE CIRCLE CHOICE AND FAX TO: 03 9725 3177**

<p><b>(GF)</b> Meals can be prepared as Gluten Free</p> <p><b>(V)</b> Meals can be prepared as Vegetarian</p>
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