

\$50.00 SET MENU

MAIN COURSE

Mushroom Steak

Tender scotch fillet cooked medium, served with potato gratin and a creamy mushroom sauce

Toulouse Lautrec

Crumbed veal filled with cheese, bacon and mushrooms, topped with tomato & basil sauce and cheese. Served with potato gratin

Chicken Josephine

Free range chicken breast filled with ham, brie cheese and sundried tomatoes. Served with a creamy white wine sauce and potato gratin

Fish of the Day

Grilled fish topped with Atlantic Smoked Salmon and a lemon butter sauce. Served with chips

Fresh garden salad served with main course

DESSERT

Tiramisu
Tea and coffee also available