

# Two course set menu with olives, bread and espresso coffee \$49

### Select any two ENTREES

Chargrilled chorizo with house pickles (GF)

Beetroot, walnut, cherry tomatoes, green apple and goat cheese (GF)

Calamari fritti and aioli

Select any two MAINS

Flat grilled chicken with chips

6 hours slow roasted lamb shoulder with roasted vegetables

Bacalhau Lagareiro, deconstructed salted cod cutlet with smashed potato, garlic and parsley

Gnocchi, confit wild mushroom, pickled onion, truffle oil and tomato consommé





# Three course set menu with olives, bread and espresso coffee \$55

# Select any three ENTREES

Chargrilled chorizo with house pickles (GF)

Calamari fritti and aioli

Octopus salad with mixed leaves, onion, house pickled veg, artichoke and balsamic vinegar (GF)

Traditional house made dips – hummus, eggplant and tzatziki (GF)

Prawn rissoles

## Select any three MAINS

Bacalhau Lagareiro, deconstructed salted cod cutlet with smashed potato, garlic and parsley

Aged veal rump skewer "Espetada" (this dish is served with both chips and salad) (GF)

Gnocchi, confit wild mushroom, pickled onion, truffle oil and tomato consommé

Flat grilled chicken with chips

Coffee and dessert to your choice

Four course Deluxe set menu \$65

**STARTERS** 

Olives

Bread

**Antipasto** 

#### Mini cod fish fritters

### Select any three ENTREES

Chargrilled chorizo with house pickles (GF)

Calamari fritti and aioli

Octopus salad with mixed leaves, onion, house pickled veg, artichoke and balsamic vinegar (GF)

Grilled prawns with steamed rice and lemon butter (GF)

Prawn rissoles

Pipis with coriander and white wine sauce (GF)

Beetroot, walnut, cherry tomatoes, green apple and goat cheese (GF)

Tempura zucchini flower

Select any three MAINS

Grass fed eye fillet with chips, salad and mushroom sauce (GF)

Atlantic octopus, olive oil, parsley and cocktail smashed potato (GF)

Chicken alentejana with chicken thighs diced, clams, house pickles and diced potatoes

Crispy skin Cone Bay barramundi fillet with warm potato, avocado and spinach salad (GF)

Bacalhau Lagareiro, deconstructed salted cod cutlet with smashed potato, garlic and parsley

Coffee and dessert to your choice