

### 2 COURSE \$23.90 | 3 COURSE \$28.90

(Available Wednesday, Thursday & Friday from 11:30am to 3pm)

## **ENTRÉE**

## Minestrone soup V

housemade pasta, winter vegetables and stock served with ciabatta bread

## Lemon pepper calamari gf

honey lemon rocket with dill caper mayo

House-made dips with flat-bread of o v

## MAIN

## Beer-battered fish and chips

dill caper mayo

## 1/2 Russo schnitzel

chips and salad

## Lemon pepper calamari gfo

honey lemon rocket, french fries with dill caper mayo

#### Rigatoni florentine

bacon, sun-dried tomatoes, spinach, basil & pine nuts in a rose sauce

#### Chicken mushroom risotto of

slow-cooked chicken breast, selected mushroom, roasted cashew with herb and cream sauce

## Pappardelle napoli V

housemade fresh pasta with a traditional napoli sauce topped with parmesan

## **DESSERT**

# Vanilla panna cotta gf raspberry coulis

**Baked cheesecake** gf with strawberries and double cream

#### Vanilla ice-cream

\*V = vegetarian GF = gluten free DF = dairy free VG = vegan

15% surcharge on public holidays

**WE DO NOT SPLIT BILLS** 

