



## 1 COURSE SET LUNCH MENUS 2010

FOR GROUP BOOKINGS OF 10 OR MORE GUESTS

### menu 1

*choice of;*

farfalle with goats cheese,  
spinach & marjoram

linguine with pan-fried prawns,  
chilli & parsley

salt and pepper squid  
with fresh lime & aioli

**accompanied by: chips, green salad, bread and coffee**

**\$35.00 per person**

### menu 2

*choice of:*

chargrilled fillet of aged beef  
potato gratin, eschallots and anchovy butter

porcini mushroom & thyme risotto  
with grana pandano

char-grilled ocean trout  
eggplant caponata & salmaniglio

coopers beer battered fish of the day  
with shoestring fries and housemade tartare sauce

**accompanied by: chips, green salad, bread and coffee**

**\$40.00 per person**

### optional extras

#### **appetizer:**

mos antipasto - olives, white anchovies, prosciutto  
pimentos housemade labna , croutes

**\$9.5 per person**

#### **a la carte dessert course;**

a selection of tempting sweets to finish

**\$13 per person**