



# 3-COURSE SET LUNCH MENU

\$48++ per guest  
September 1-16, 2022

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COMPLIMENTARY CORKAGE CHARGE ON  
TUESDAYS AND THURSDAYS;  
NOT IN CONJUNCTION WITH OTHER  
PROMOTIONS.

WE DON'T SERVE TAP WATER, ONLY  
MINERAL AND SPARKLING BOTTLED  
WATER AVAILABLE AT  
\$9.00++ PER 750ML BOTTLE;  
WARM AND HOT WATER AT \$3.00++

CORKAGE FEE \$48.00++ PER 750ML WINE  
BOTTLE AND \$88.00++ PER DUTY-PAID  
LIQUOR

# STARTERS

Insalata Caesar Romaine Lettuce with Crisp  
Homemade Croutons and a Light Caesar  
Dressing

-OR-

Cocktail di Gamberi Poached Chilled Sea  
Prawn with Lettuce in Lemon Dressing

-OR-

Zuppa di Pomodoro Freshly Cooked Tomato  
Soup with Garlic & Parmesan Cheese  
Croutons (V)



# MAIN COURSES

Spaghetti alla Carbonara with Bacon, Egg  
Yolk and Parmesan Cheese in a Light Cream  
Sauce

-OR-

Maiale Marinated Pork Chop in Cajun Spices  
Served with Seasonal Vegetables

-OR-

Pesce Croccante Crispy Dory Fish Served  
with Mixed Salad in Tartar Sauce

-OR-

Capellini Angel Hair Pasta with Blue Swimmer  
Crab Meat Cooked in Lobster Bisque Sauce  
(Add \$14)



# DESSERTS

Panna Cotta Eggless Vanilla Custard Served  
with Raspberry Coulis and Pine Nuts Tulle

-OR-

Tiramisu Homemade Italian Cheese Cake with  
Lady Finger Biscuits

-OR-

Freshly Brewed Segafredo Coffee  
or Gryphon Tea