



DINE OUT TUESDAYS
3 COURSE MENU \$30

STARTER

Wild Greens with pear, blue cheese, roasted almonds and an apple sage vinaigrette

Caesar salad with fried capers and balsamic

Soup du Jour

MAIN COURSE

Cajun crusted snapper & prawns with a citrus dill yoghurt

Prosciutto & goat cheese stuffed chicken breast with a tarragon cream sauce

Seafood hotpot - mussels, prawns, salmon, snapper-red curry coconut cream with rice noodles

DESSERT

Creme brulee

Tiramisu

sorry - can not be combined with coupons or other promotions
prices do not include tax



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