

3 COURSE \$20 LUNCH SET MENU

Entree

CROSTINI BREAD

Turkish bread spread with Napolitana and grilled with cheese.

CHEESE AND CHIVE BREAD

Turkish bread toasted with fresh chives and two cheeses.

CHILLI CHEESE BREAD

Turkish bread toasted with sweet chilli and tasty cheese.

Main

SPAGHETTI ARABIATTA

Pasta strands tossed through a sauce of garlic, chilli, kalamata olives and tomato, finished with grated parmesan cheese!

FISH & CHIPS

Lightly coated fried fish fillet served with tartare sauce, lemon, golden fries and salad

LAMB SOUVLAKI

3 Marinated lamb skewers are char grilled and served on Greek salad and accompanied with a tzatziki dip.

PENNE BOSCAIOLA

Pasta tossed in a sauce of mushrooms, bacon, garlic and cream.

CHICKEN SNITZEL

Chicken Snitzel served with golden fries and your choice of: Dianne, Pepper, Napolitana or Mushroom Sauce.

RICE AND CURRY

Our chef ' s curry creation of day served with basmati rice and pappadam.

DESSERT

APPLE PIE

Stewed apples incrustated in a sweet pastry.

ORANGE AND POPPY SEED CAKE

Moist combination of orange and Poppyseed sponge, topped with smooth cream cheese icing.

BANANA CAKE

Moist banana cake with a cream cheese icing.

CHOCOLATE BROWNIE

Traditional chocolate brownie an all time favourite.

3 COURSE SET MENU - \$20
AVAILABLE TUESDAY - FRIDAY EVENINGS

ENTREE

CROSTINI BREAD

Turkish bread spread with Napolitana and grilled with cheese

CHEESE & CHIVE BREAD

Turkish bread toasted with fresh chives and two cheeses

CHILLI CHEESE BREAD

Turkish bread toasted with sweet chilli and tasty cheese

MAIN

SPAGHETTI ARABIATTA

Pasta strands tossed through a sauce of garlic, chilli, kalamata olives and tomato, finished with grated parmesan cheese

PIE OF THE DAY

Served with golden fries. Ask your waitress for todays creation

FISH AND CHIPS

Lightly coated fried fish fillet served with tartare sauce, lemon, golden fries and salad

CHICKEN SNITZEL

Served with creamy mash potato and your choice of gravy or Napolitana sauce

CURRY OF THE DAY

Our chefs curry creation of the day served with basmati rice and pappadam

STEAK AND CHIPS

200gm Rump Steak cooked to your liking and served with golden fries and gravy

DESSERT

ORANGE AND POPPYSEED CAKE

Moist combination of orange and Poppyseed sponge, topped with smooth cream cheese icing

BANANA CAKE

Moist banana cake with a cream cheese icing

CHOCOLATE BROWNIE

Traditional chocolate brownie an all time favourite

3 COURSE SET MENU - \$30

ENTREE

SOUP OF THE DAY

Please check today's specials for soup of the day served with crusty bread

CALAMARI RINGS

Lightly fried and served with tartare sauce

ROASTED MUSHROOMS

Mushroom cups filled with pine-nuts, feta cheese, parsley served with a thyme garlic cream

THAI CHICKEN

Tenders marinated in sweet chilli, ginger and lemon served on Thai salad and drizzled with a tangy lemongrass vinaigrette

MAIN

KING HENRY'S CHICKEN

A plump grilled chicken breast served with seasonal Vegetables and Potato with your choice of sauce: Boscaiola, Napolitana, Mushroom or Béarnaise

KING HENRY'S ROAST BEEF

Marinated and slowly roasted until tender. Sliced and served in our traditional gravy with creamy mash potato and seasonal vegetables

BARRAMUNDI FILLETS

Barramundi fillets grilled and served with potato and fresh steamed seasonal vegetables with your choice of sauce: Lemon butter, Mornay or Béarnaise sauce

PASTA ROYAL

Pasta tubes tossed through a creamy sauce of leek, mushroom, spinach and pine nuts, topped with shaved parmesan

SCOTCH FILLET STEAK ** EXTRA \$9.00 **

300g Angus grain fed steak cooked to your liking served with potato mash, steamed seasonal vegetables with your choice of: Mushroom, Boscaiola, Pepper, Dianne or Gravy

DESSERT

CHOCOLATE MUD

Our famous Chocolate mud cake, finished with thick chocolate ganache icing

BLUEBERRY CHEESECAKE

Traditional creamy cheesecake baked into a biscuit shell, topped with blueberries

APPLE PIE

Stewed apples incrustated in a sweet pastry

PROFITEROLE

A big profiterole filled with custard and served with fresh cream