

Avail Sun-Thurs



****Entertainment card not valid****

**2 Course Dinner Menu \$39.90
or 3 Course Dinner Menu \$49.90**

**With a complimentary glass of
Katnook Founders Block Shiraz or Chardonnay**

Entree

- Carpaccio Di Manzo Raw marinated eye fillet sliced paper thin, dressed with anchovy and caper mayonnaise, fresh basil leaves, parmigiano cheese and Sicilian sea salt, drizzled with black truffle olive oil.
- Spinach Crepe Savoury spinach crepe filled with wild mushrooms and ricotta cheese on roasted tomato and capsicum coullis.
- Calamari Calamari dusted with semolina, fried golden atop rocket leaves with lime and basil aioli.
- Saganaki Greek Kefalograriera cheese pan-fried with olive oil, lemon, fresh oregano & toasted ciabatta bread.

Mains

- Risotto Pescatore Prawns, scallops, mussels and baby clams in a garlic, tomato basil sauce.
- Vitello Saltimbocca Milk fed veal pan-fried, layered with black olive tapenade, prosciutto crudo and provolone cheese in a white wine veal jus on roasted garlic potato mash.
- Pollo Ripieni Chicken breast filled with wild rice, spinach and roasted capsicum pesto dusted with Sumac spices baked on pomegranate jus.
- Black Angus
Scotch Fillet 350gm Beef fillet grilled on parmesan and olive oil potato mash, seeded mustard sauce and crowned with pan-fried Queensland prawns.

Desserts

- Tiramisu Traditional Italian trifle layered with mascarpone cheese, coffee and marsala.
- Semifreddo Torrone Chilled nougat and almond cream, rich chocolate fudge, topped with cold Amaretto zabaglione
- Chocolate Crepe Chocolate and coconut infused crepe, filled with caramelized banana and marscapone cream served warm with a brandy orange sauce, vanilla bean ice-cream and toasted banana bread.
- Trio Of Sorbet Lemon, raspberry and green apple drizzled with Lemoncello liquor

and topped with homemade biscotti.