

# PIEMONTE

## \$30 - 2 Course Special

**Includes a glass of wine from  
McWilliams Markview range or Soft Drink**

Chardonnay | Sauvignon Blanc | Shiraz | Cabernet Merlot | Moscato | Brut Cuvee

### Your choice of either

Starter of Garlic Bread or Cheese Herb Bread

or

Dessert from our house made selection (see your wait staff)

## Mains

### CANNELLONI

House made w/spinach and ricotta wrapped in crepes with béchamel and napolitana sauce, topped with mozzarella cheese and served with side salad *(Vegetarian)*

### BBQ PRAWNS

Grilled prawns (pealed), mixed Asian salad, crispy noodles and our own famous Asian sauce

### CALAMARI

Tender calamari coated with lemon pepper seasoning served with fries, tartare sauce, lemon and dressed salad *(Gluten Free available on request w/mash potato)*

### PIEMONTE BEEF PIE

Cooked fresh in our ceramic bowl served with beer battered fries or Paris mash potato

### CORN AND HALLOUMI FRITTERS

Tomato relish, guacamole, fresh garden salad with Balsamic dressing *(Vegetarian)*

### VEGETARIAN BURGER

Lentil & chickpea patty, grated beetroot, grilled halloumi, cos lettuce & sweet chilli & yogurt sauce

### FISH AND CHIPS

Beer battered Flathead and chips with our fresh garden salad and side of tartar sauce

### CHICKEN CAESAR SALAD

With tender chicken breast, cos lettuce, bacon, organic free-range egg, croutons and Caesar dressing *(Gluten Free option available)*

### CHICKEN SCHNITZEL

With fresh garden salad, beer battered fries and our own garlic rosemary infused gravy

### Available:

Monday to Sunday 11.30am to 2:30pm  
Saturday 6pm to 9pm

\*SPECIAL 2 COURSE NOT AVAILABLE WITH ANY OTHER OFFER OR DISCOUNT VOUCHER (\$3 Surcharge per person on Public Holidays)