

PIEMONTE

\$25 - 2 Course Function Special

Minimum 30 guests

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

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

Starter of Garlic Bread

Plus, a choice from the Mains below

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 (peeled), 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)*

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 Saturday

11:30am to 2pm

*SPECIAL 2 COURSE NOT AVAILABLE WITH ANY OTHER OFFER OR DISCOUNT VOUCHER
(Not available on Public Holidays)