

**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.