



3 Course Set Menu \$55 pp

Includes one complimentary glass of Sparkling or Red/White Wine

SHARED STARTER:

(V) Selection of home-made dips of the day
Served aside crusty bread

MAINCOURSE: your choice of either:

(Vegan & GF) Polenta & Grilled Vegetable Stack

Pan-fried polenta Pattie topped with eggplant, zucchini, capsicum & spinach, atop a red capsicum sauce

OR

Raff's Home-made Gnocchi Bolognese

Homemade Potato dumplings blended with rich Wagyu Beef Bolognese Sauce (parmesan optional)

OR

(V) Wild mushroom Risotto drizzled with white truffle oil

Blended with baby spinach, spring onion, white wine and house made vegetable stock

OR

Beer Battered Flathead Tails with Chips

Coated in a crispy beer batter served with chips and garnished garden salad, tartare sauce & lemon wedge

OR

Fish of the Day ~ (Refer Special's Board)

OR

Oven Baked Chicken Breast Rolled with Pancetta, Sage & Camembert

Served with a creamy Dijon sauce aside green beans tossed in butter & slithered almonds

OR

Porterhouse Steak topped with red wine Jus

Served atop a flavoursome Potato Mash aside Vegetables of the Day

DESSERT

Dessert Platter of assorted Sweets of the Day