

2 COURSE SET MENU – \$40 PER PERSON

Terms & Conditions Apply – See Below

*Includes your choice of a glass of house red or white wine
Peroni beer, soft drink or coffee.*

ENTRÉE

ROASTED FIELD MUSHROOMS (V)

with garlic butter and fetta cheese

SALT & PEPPER CALAMARI

with sweet chilli sauce

RARE'S FRIED CHICKEN WINGS

with blue cheese & jalapeno dipping sauce

MAIN

Steaks are served with a choice of chips or a garden salad and a choice of sauce.

200 GRAM PORTERHOUSE

200 GRAM BLACK ANGUS RUMP

SLOW COOKED CHICKEN MARYLAND (GF)

served with lemon, tomato & spinach risotto and with a Pedro Ximenez sauce

THYME GNOCCHI (V)

with truffled asparagus, broad beans, cherry tomatoes, grynere cheese & almond beurre noistette

SAUCES

Black Pepper, BBQ, Mushroom or Creamy Garlic

Available Times & Terms & Conditions:

Monday to Thursday 12–3 pm. Monday to Saturday 5.30–6.30 pm.

*Orders must be in the kitchen **before** 6:30pm.*

*Available to table sizes from 1 to 12 guests, however for tables of 5 guests and above, all **MUST** choose from the same menu.*

For dinner sittings, tables must be vacated by 7.30 pm.

Strictly no menu alterations.

Menu NOT available in December
