

AVAILABLE
TUESDAY to THURSDAY
& SUNDAY evenings
5pm to 8.00pm

SUNSETS

DINNER SPECIAL MENU - \$26.00 (Entrée + Mains)

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DINNER SPECIAL MENU - \$31.90 (Entree + Main + dessert)

(*Dinner Specials do not apply on Public Holidays & Discount Vouchers do not apply on Specials**)

**  - When selecting gluten free option for dishes please let your waitstaff know.

KIDS MENU – Half Price \$7.00

Entrée – choice of

 **Soup of the Day**

Served with garlic bread slice

Salt & Chilli Squid

Served with a Vietnamese style salad & nuoc cham sauce

 **Caesar Salad – entrée size**

Fresh cos lettuce leaves, bacon pieces, anchovy dressing, poached egg, parmesan cheese

Samosas – Freshly made In House

Two Samosas Vegetable or Minced Lamb served with sweet chilli sauce

Mains – choice of

Hand Made Gnocchi

With roasted pumpkin, sage and parmesan

Vegetable Lasagna

Chargrilled vegetables – red & yellow pepper, onions, courgettes, aubergine, fennel served with garden salad & crunchy fries

Seafood Fettuccine

Creamy white wine & garlic sauce with an assortment of seafood

Butter Chicken

Served with rice, cucumber raita & pappadams

Beer Battered Snapper Fillets

Served with garden salad, fries & aioli

 **Pan Seared Salmon**

Served with warm Mediterranean style barley and a tomato salsa garnish

Lamb Rogan Josh Shanks

Served with rice, cucumber raita & pappadams

 **Asian Spiced Pork Chop**

Pork chop marinated in an Asian inspired marinade, chargrilled and served with Asian stir fry mix of red onions, tomatoes, capsicum, chili, cucumber, coriander radish, spring onions & mint

Beef Cheek Ragu with Pappardelle and Gremolata

Slow braised in a red wine sauce, pappardelle tossed through with a gremolata garnish

DESSERT – choice of

Freshly made - Warm Sticky Date Pudding - Served with caramel sauce and vanilla ice-cream

Freshly made - Warm Apple Cinnamon Puff Pastry Pie – Served with vanilla ice-cream

Classic Crème Brulee – with balsamic glaze strawberries