

STARTERS

Stone Baked Bread	half/whole loaf	11 / 16
Fresh stone baked pide bread served with either: Olive tapenade / Roasted garlic oil		
Mediterranean Dips		26
Fresh stone baked pide bread, served with mixed homemade dips		
Crispy Fried Olives		19
Deep fried large green olives, stuffed with roast capsicum and feta with a side of aioli		
Zucchini Fritters		21
Made with fresh zucchini and selected herbs, drizzled with Greek yoghurt sauce and smoked red pepper		
Meat Balls		21
Traditional meat balls served with garlic yoghurt sauce		
Saganaki		21
Grilled Kefalograviera cheese with lemon oregano and drizzled in our very own olive oil		
Tempura Prawns (A)		28
Fried extra-large Australian banana prawns, coated in tempura batter, served with seafood sauce		
Fried Calamari (I)		25
Crispy fried calamari served with basil aioli		
Grilled Sardines (A)		28
Crispy fried calamari served with basil aioli		

PASTA/RISOTTO

Penne Zingara	32
Tender chicken pieces, capsicum puree, onion, garlic and pesto served in a light creamy sauce finished with fresh parmesan	
Seafood Spaghetti (A)	38
Served with large Australian prawns, black mussels, scallops, fresh fish fillets in our own Napoli basil sauce	
Penne Garlic Prawns (A)	36
Large Australian prawns with shallots, onion, garlic in a cream sauce	
Lamb Ragu	33
Tagliatelle pasta with slow cooked lamb ragu and fresh parmesan	
Chicken Risotto	33
Chicken risotto with mushrooms, roasted capsicum, pesto and fresh cream	
Spinach and Goat Cheese Ravioli	34
Home made spinach and goat cheese ravioli in a Tuscan sauce	
Pastitsio	30
Home made spinach and goat cheese ravioli in a Tuscan sauce	

SIDES

Traditional Greek Salad	17
Roast Potatoes	15
Big Bowl of Chips	12

STONE BAKED PIZZAS

Bianca	28
Crumbled feta, drizzled with olive oil and sprinkled with black pepper	
Margherita	28
Classic Italian pizza, served with buffalo cheese and fresh basil	
Con Salsiccia Piccante	28
Homemade double smoked pork and spicy beef sausage, mozzarella, cherry tomatoes, thyme and mushrooms with a hint of chilli	
Verdura	28
A selection of seasonal grilled vegetables, buffalo mozzarella, tomato and basil	

MAINS

Black Mussels (A)	40
Fresh black mussels cooked traditionally in a tomato broth with fresh basil and served with bread	
Pork Medallions	38
Pan seared pork medallions in a lemon sage sauce, served with mashed potato and steamed greens	
Lamb Shoulder	40
Slow cooked lamb shoulder served with steamed greens, lemon potatoes, and a side of garlic yoghurt sauce	
Moussaka	34
Layers of eggplant, potatoes, lamb and beef ragu with béchamel sauce, baked and served in a ceramic dish	
Chicken & Prawn (A)	39
Pan seared chicken breast with prawns, onions, Kalamata olives, Napoli sauce with a hint of chilli served with mash potatoes	
Souzoukakia	35
Delicious lamb meat balls with cumin and herbs, baked and served in a tomato sauce	
Minestrone Soup	24
Classical soup full of seasonal vegetables, served with bread	

SOMETHING SWEET

Tiramisu	15
made of ladyfingers dipped in coffee, layered with a whipped mixture of eggs, sugar, and mascarpone cheese, flavoured with cocoa	
Ekmek	15
A traditional bread pudding with cinnamon and roasted pistachios	
Crème brûlée	15
A dessert consisting of a rich custard base topped with a layer of hardened caramelized sugar.	
Apple Tarte Tatin	15
This French-style apple tart, also known as tarte tatin, features caramelized apples baked in a buttery pastry crust. Served warm with a ice-cream	
Baklava	15
Dessert pastry made of layers of filo filled with chopped nuts and sweetened and held together with syrup and honey and served with homemade ice cream	

Corkage \$10 Per Bottle, No BYO on group bookings
Cakeage \$2 Per Person
Public Holiday / Sunday Surcharge 10%