

## STARTERS

<b>Stone Baked Bread (half/whole loaf)</b>	<b>7.5 / 12.5</b>
Fresh stone baked pide bread served with either: Olive tapenade / Roasted garlic oil	
<b>Mediterranean Dips</b>	<b>22</b>
Fresh stone baked pide bread, served with mixed homemade dips	
<b>Crispy Fried Olives</b>	<b>14</b>
Deep fried large green olives, stuffed with roast capsicum and feta with a side of aioli	
<b>Zucchini Fritters</b>	<b>19</b>
Made with fresh zucchini and selected herbs, drizzled with Greek yoghurt sauce and smoked red pepper	
<b>Meat Balls</b>	<b>19</b>
Traditional meat balls served with garlic yoghurt sauce	
<b>Saganaki</b>	<b>18</b>
Grilled Kefalograviera cheese with lemon oregano and drizzled in our very own olive oil	
<b>Tempura Prawns</b>	<b>24</b>
Fried extra-large Australian banana prawns, coated in tempura batter, served with seafood sauce	
<b>Minestrone Soup</b>	<b>20</b>
Classical soup full of seasonal vegetables, served with bread	
<b>Chargrilled Octopus</b>	<b>24</b>
Drizzled in lemon oregano olive oil	

## PASTA/RISOTTO

<b>Penne Zingara</b>	<b>29</b>
Tender chicken pieces, capsicum puree, onion, garlic and pesto served in a light creamy sauce finished with fresh parmesan	
<b>Seafood Spaghetti</b>	<b>32</b>
Served with large Australian prawns, black mussels, scallops, fresh fish fillets in our own Napoli basil sauce	
<b>Penne Garlic Prawns</b>	<b>32</b>
Large Australian prawns with shallots, onion, garlic in a cream sauce	
<b>Lamb Ragu</b>	<b>30</b>
Tagliatelle pasta with slow cooked lamb ragu and fresh parmesan	
<b>Chicken Risotto</b>	<b>29</b>
Chicken risotto with mushrooms, roasted capsicum, pesto and fresh cream	
<b>Spinach and Goat Cheese Ravioli</b>	<b>30</b>
Home made spinach and goat cheese ravioli in a Tuscan sauce	

## SIDES

<b>Traditional Greek Salad</b>	<b>14</b>
<b>Roast Potatoes</b>	<b>12</b>
<b>Bowl of Chips</b>	<b>10</b>

## STONE BAKED PIZZAS

<b>Bianca</b>	<b>24</b>
Crumbled feta, drizzled with olive oil and sprinkled with black pepper	
<b>Margherita</b>	<b>26</b>
Classic Italian pizza, served with buffalo cheese and fresh basil	
<b>Con Salsiccia Piccante</b>	<b>26</b>
Homemade double smoked pork and spicy beef sausage, mozzarella, cherry tomatoes, thyme and mushrooms with a hint of chilli	
<b>Verdura</b>	<b>26</b>
A selection of seasonal grilled vegetables, buffalo mozzarella, tomato and basil	

## MAINS

<b>Black Mussels</b>	<b>36</b>
Fresh black mussels cooked traditionally in a tomato broth with fresh basil and served with bread	
<b>Pork Medallions</b>	<b>34</b>
Pan seared pork medallions in a lemon sage sauce, served with mashed potato and steamed greens	
<b>Lamb Shoulder</b>	<b>38</b>
Slow cooked lamb shoulder served with steamed greens, lemon potatoes, and a side of garlic yoghurt sauce	
<b>Moussaka</b>	<b>30</b>
Layers of eggplant, potatoes, lamb and beef ragu with béchamel sauce, baked and served in a ceramic dish	
<b>Chicken &amp; Prawn</b>	<b>36</b>
Pan seared chicken breast with prawns, onions, Kalamata olives, Napoli sauce with a hint of chilli served with mash potatoes	
<b>Angus Sirloin</b>	<b>38</b>
Grain fed Angus served with, mash potato and a pepper tarragon jus	
<b>Souzoukakia</b>	<b>30</b>
Delicious lamb meat balls with cumin and herbs, baked and served in a tomato sauce	

## SOMETHING SWEET

<b>Tiramisu</b>	<b>12</b>
A liqueur dessert is a sure way to warm up this winter	
<b>Ekmek</b>	<b>12</b>
A traditional bread pudding with cinnamon and roasted pistachios	
<b>Crème brûlée</b>	<b>12</b>
<b>Backlava</b>	<b>12</b>
Dessert pastry made of layers of filo filled with chopped nuts and sweetened and held together with syrup and honey and served with homemade icecream	