

<b>Turkish Bread</b>	<b>6.50</b>
With olive oil & balsamic vinegar.	
<b>Assorted Dips</b>	<b>13.50</b>
With fresh lavosh bread, roti & Turkish bread.	
<b>Antipasto Platter</b>	<b>18.00</b>
Selection of cold meats, marinated olives, vegetable served with Turkish bread	
<b>Pizza on pita</b>	<b>12.50</b>
Pancetta goat cheese, basil and herbs Or Roasted veggies and bocconcini	
<b>Bruschetta</b>	<b>8.00</b>
Sauteed mushroom with feta cheese & spinach on Turkish bread.	
<b>Saganaki kefalograviera</b>	<b>9.50</b>
Shallow fried & fresh tomato with grilled Turkish bread, drizzled with extra virgin olive oil on a hot plate	
<b>Eggplant Parmigiana (GF)</b>	<b>8.50</b>
Tomatoes, zucchini & cheese with Napoli sauce.	
<b>Grilled Eggplant parcel</b>	<b>8.50</b>
Eggplant stuffed with mozzarella, tomato, basil and pine nuts	
<b>Vegetable Tempura</b>	<b>8.50</b>
Seasonal vegetable lightly battered & deep fried served with soy dipping sauce.	
<b>Cheesy Potato (GF)</b>	<b>8.00</b>
Roasted potatoes with crispy pancetta & tossed in creamy gorgonzola sauce.	
<b>Arancini</b>	<b>7.50</b>
Rice ball with Spanish green olive & fiore di latte cheese accompanied with tomato relish.	
<b>Chorizo Romesco</b>	<b>9.00</b>
Grilled chorizo sausage on Turkish bread with romesco sauce.	

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**TAPAS**

<b>Prawn Spring Roll</b>	<b>9.00</b>
Prawn & edamame served with Vietnamese sauce & iceberg lettuce.	
<b>Rice Net Yam Rolls (V)</b>	<b>8.00</b>
Crispy spring rolls served with sweet chilli.	
<b>Chicken &amp; Potato Empanadas</b>	<b>7.50</b>
Mince chicken breast, potato, pea & sautéed onion.	
<b>Fried Camembert with Honey Vinaigrette</b>	<b>8.50</b>
Shallow fried crumbed camembert cheese finished with a honey vinaigrette.	
<b>Albondigas</b>	<b>8.50</b>
Spanish meatballs stuffed with cherry tomato & served with tomato sugo.	
<b>Soft Shell Crab</b>	<b>10.50</b>
Crispy deep fried soft shell crab tossed with spicy tomato sauce.	
<b>Chorizo en Sidra (GF)</b>	<b>11.50</b>
Slow cooked chorizo sausage with tomato & red wine vinegar.	
<b>Stuffed Shiitake</b>	<b>10.50</b>
Shiitake mushroom stuffed with prawns & lightly tempura finished with green tea salt.	
<b>Grilled Octopus (GF)</b>	<b>10.50</b>
Grilled marinated octopus tentacles with olive oil, oregano & garlic, served with lemon wedge.	
<b>Gyoza</b>	<b>10.50</b>
Pan-fried Japanese chicken dumplings.	
<b>Scallop Continental (GF)</b>	<b>12.50</b>
Seared jumbo scallop with spicy XO sauce on asian green	
<b>Calamari Andaluza</b>	<b>12.50</b>
Crispy fried calamari with aioli mayo.	
<b>Panko Prawns</b>	<b>13.50</b>
With Japanese crumb and served with Japanese BBQ sauce and mayonnaise.	

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**TAPAS**

<b>Grilled Calamari (GF)</b>	<b>13.50</b>
Grilled whole calamari with lemon & smoked paprika	
<b>Osso Buco (GF)</b>	<b>17.50</b>
Slowly braised with Kalamata, tomato, carrot & onion served with mash	
<b>Salmon Fillet</b>	<b>16.50</b>
Grilled Salmon fillet with thai spicy sour sauce.	
<b>Crispy chicken</b>	<b>13.50</b>
Japanese style marinated fried chicken with ginger, soy & sake served with Japanese mayonnaise & 7 spices	
<b>Lamb Cutlets (GF)</b>	<b>18.50</b>
Brazilian style marinated lamb cutlets on char-grilled vegetables.	
<b>Teriyaki Chicken</b>	<b>15.50</b>
Grilled chicken Maryland fillet with teriyaki sauce on char-grilled vegetables.	
<b>Lamb Shank</b>	<b>17.50</b>
Slowly braised in pineapple curry and served with baby chats	
<b>Piri-Piri Chicken</b>	<b>16.50</b>
Grilled Chicken Maryland fillet with piri-piri sauce on char-grilled vegetables.	
<b>Scotch Fillet – 300 g (GF)</b>	<b>18.50</b>
Scotch fillet on sweet potato mash with extra virgin olive oil.	
<b>Japanese Style Garlic Steak – 300 g (GF)</b>	<b>18.50</b>
Beef fillet steak with soy garlic sauce served on char-grilled vegetables.	
<b>Grilled King Prawns (GF)</b>	<b>14.50</b>
Marinated in olive oil with oregano, side with lemon wedges	
<b>Eye fillet steak – 300 g (GF)</b>	<b>18.50</b>
Chargrilled steak on roasted veggies finished with mustard & green peppercorn butter	
<b>Spicy crispy chicken</b>	<b>14.50</b>
Crispy fried boneless chicken tossed with sweet spicy sauce	

**Chef's special platter for the night for 3 to 4 people** 65.00

Ask our friendly staff

**Beer Batter fries** 10.50

Served with sweet chilli & sour cream

**Garden Salad** 9.50

**Greek salad** 9.50

### **Desserts**

Fresh lemon tart 4.50

Spanish churros with chocolate dip 7.00

Almond & custard filo pastry served with ice-cream 8.50

Korean sticky doughnut with maple syrup 8.50

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## Sashimi

Entree (9pieces)	16.50
Main (18 pieces)	28.50

## Sushi Nigiri

Entree (3 nigiri and 2 hosoto maki)	9.50
Main (8 nigiri and 4 hosoto maki)	18.50

## Sushi

Vegetarian	14.50
Salmon	14.50
Spicy cooked tuna	14.50
Crispy chicken	14.50
Tempura prawn	14.50
California roll	14.50

## Assorted Platters

Maki Nigiri Boat (assorted maki, nigiri sushi)	35.00
Combo Platter (assorted sashimi, assorted maki, hosoto maki & nigiri sushi)	65.00

## Steamed Dumplings

Prawn dumpling (3 pieces)	5.50
Vegetarian dumpling (3 pieces)	5.50
Scallop dumpling (3 pieces)	5.50
Pork & prawn sui mai dumpling (3 pieces)	5.50
Chicken & prawn sui mai dumpling (3 pieces)	5.50

Edamame soy bean	5.00
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