
Monday to Saturday Lunch only
TWO COURSES + GLASS OF WINE \$38.50
THREE COURSES + GLASS OF WINE \$46.50

Entrée

HOUSE DIPS

Duo of house dips served with grilled pita bread

CALAMARI

Salt and pepper calamari served with mixed leaf salad and preserved lemon aioli

HALOUMI CHEESE (GF)

Grilled haloumi cheese drizzled with balsamic reduction with salad garnish

SPANAKOPITA

Spinach and Dodoni feta with fresh herbs wrapped in filo pastry served with a lemon and cucumber yoghurt

SOUZOUKAKIA

Greek style beef meatballs simmered in rich tomato and basil sauce

MUSSEL SAGANAKI (GF)

Fresh local black mussels simmered in a tomato sauce with a hint of chilli topped with crumbled feta cheese and parsley

ZUCCHINI FRITTERS

Grated zucchini and fresh herbs with ground spices, deep fried and served with roquette, roasted pimento and fennel salad, with tzatziki

EGGPLANT PARCELS

Grilled eggplant filled with feta, spinach, semi dried tomato and dill mixture served with a spicy red cabbage dip

Mains

SALMON FILLET (GF)

Pan seared Atlantic salmon fillet served with wild roquette, pear, fennel and pimento salad, finished with a lemon dill cream sauce

FISHERMAN'S BASKET

Salt and pepper calamari, prawns and battered flathead fillets served with salad, chips and preserved lemon aioli

CHICKEN LEMONATO SALAD

Lemon and garlic marinated chicken tenderloins served with mixed leaves, roasted capsicum, feta, cucumber and tomato salad, with grilled pita bread and tzatziki

SIRLOIN STEAK (GF)

Grainfed sirloin steak served on Greek roast potatoes topped with wilted spinach and a mushroom sauce

LINGUINI MARINARA

Combination of fresh seafood simmered in a Napolitana sauce with linguini pasta

VEAL PAPPARDELLE

Slow braised veal in red wine, fresh herbs and tomato tossed with pappardelle pasta, topped with shaved pecorino

BAKED VEGETABLE MOUSSAKA

Sweet potato, zucchini, eggplant and fire roasted capsicum topped with cheese sauce and baked, served with grilled sourdough

LAMB SHANK GIOUVETSI

Traditional slow braised lamb shanks in rich tomato sauce with fresh herbs, feta cheese and risoni pasta

Desserts

FIG AND DATE PUDDING

Warm fig and date pudding served with butterscotch sauce and vanilla bean ice cream

BOUGATSA

Warm custard parcel wrapped in filo pastry served with vanilla bean ice cream

ASSORTED ICE CREAM

Chef's choice of assorted gelatos and sorbets

APPLE AND RHUBARB CRUMBLE

Chef's delicious homemade apple and rhubarb crumble served with vanilla bean ice cream

CAKE OF THE DAY

Manager's choice of cake from the kiosk

Beverages

WHITE WINE

Sauvignon Blanc or Chardonnay

RED WINE

Cabernet Merlot

SPARKLING WINE

Stonefish sparkling or sparkling pink Moscato

BEER

VB, Boags Lite or Pure Blonde

SOFT DRINKS, JUICE OR MINERAL WATER