
TWO COURSES + GLASS OF WINE \$36.50
THREE COURSES + GLASS OF WINE \$44.50

Entrée

GARLIC AND HERB PITA BREAD

Grilled pita bread with garlic and herb butter

MARINATED OLIVES

Olives marinated in lemon and oregano dressing served with toasted Vienna bread

HOUSE DIPS

Duo of house dips served with grilled pita bread

CALAMARI

Salt and pepper calamari served with salad garnish and a preserved lemon aioli

HALOUMI CHEESE (GF)

Pan-fried haloumi cheese served with salad garnish

MELITZANES (GF)

Shallow fried eggplant filled with feta and semi dried tomato, baked and served with spicy red cabbage dip

SPANAKOPITA

Spinach and Dodoni feta with fresh herbs wrapped in filo pastry

SOUZOUKAKIA

Greek style beef meatballs simmered in rich tomato and basil sauce

MUSHROOM CROQUETTES

Fried mushroom and potato croquettes served with garlic aioli

MUSSEL SAGANAKI (GF)

Fresh local black mussels simmered in a tomato sauce with fresh herbs and a hint of chilli

SOUP OF THE DAY

Chef's daily speciality served with toasted Vienna bread

All prices include Goods and Services Tax. 10% surcharge applies on public holidays.

Mains

SALMON FILLET (GF)

Pan seared Atlantic salmon fillet served with roquette, fennel and orange salad and a pimento cream sauce

FISHERMAN'S BASKET

Salt and pepper calamari, prawns and beer battered fish served with salad, chips and preserved lemon aioli

CHICKEN SALAD

Grilled marinated chicken tenderloin served on garden salad and pita bread

BEEF CASSEROLE (GF)

Beef slow cooked in red wine and tomato served with chive mash

SIRLOIN STEAK (GF)

Chargrilled sirloin steak served with creamy mashed potato, broccolini and a red wine jus

LINGUINI MARINARA

Combination of fresh seafood simmered in a Napolitano sauce

BEER BATTERED FLATHEAD

Lightly battered flathead fillets served with Greek Salad, chips and preserved lemon aioli

CHICKEN LINGUINI

Chicken, mushroom and spinach tossed with linguini pasta in a pesto cream sauce

VEGETABLE STACK (GF)

Chargrilled vegetables topped with haloumi cheese served with polenta cake and a balsamic reduction

LAMB GIOUVETSI

Traditional slow braised lamb casserole with fresh herbs, feta cheese and risoni pasta

All prices include Goods and Services Tax. 10% surcharge applies on public holidays.

Desserts

BAKLAVA

Layers of baked filo pastry filled with honey, cinnamon syrup, walnuts and pistachios served with vanilla bean ice cream

BOUGATSA

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

ASSORTED ICE CREAM (GF)

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

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

All prices include Goods and Services Tax. 10% surcharge applies on public holidays.