

ALCOHOLIC BEVERAGES

| | |
|--|----------------|
| Beer on Tap | 7 12 |
| Brunswick Bitter Tropical Ale | |
| Beer in Bottles | 9 |
| Asahi Carlton Draught Cooper's Red Corona Crown Lager Heineken James Boag's Light Peroni | |
| Cider | 9 |
| Apple Pear | |
| Sparkling Wine | |
| Morgan's Bay Sparkling Cuvee - Red Cliff's VIC | 8 38 |
| Valdo Prosecco Brut Sparkling - Italy | 10 45 |
| White Wine | |
| Spring Seed 'Organic Moscato' - McLaren Vale SA | 10 44 |
| Eden Hall 'Springton' Riesling - Eden Valley SA | 10 42 |
| Mr Mick Pinot Grigio - Clare Valley SA | 9 40 |
| Little Goat Creek, 'Organic Sauvignon Blanc' - Marlborough NZ | 10 40 |
| Vinaceous 'Shakre' Chardonnay - Margret River WA | 9 39 |
| Red Wine | |
| Zonte's Scarlett Ladybird Rose - McLaren Flat SA | 10 45 |
| Longboard Pinot Noir - Geelong VIC | 10 44 |
| Taylor Ferguson Cabernet Sauvignon | 9 38 |
| Mr Mundy Merlot - Heathcote VIC | 10 45 |
| Radio Boka Tempranillo - Valencia Spain | 9 38 |
| Ingram Rd Shiraz - Heathcote Vic | 58 |

COCKTAILS

| | |
|--|-----------|
| Red / White Sangria | 15 |
| Wine, brandy, apple, mint leaves, brown sugar, pineapple and orange juice | |
| Cosmopolitan | 15 |
| Vodka, cranberry juice, lime, triple sec, sugar syrup | |
| Espresso martini | 15 |
| Kahlúa, vodtka, creme de cacao, Espresso coffee | |
| Hugo | 15 |
| Gin, Prosecco, elder flower syrup, mint and lime juice | |
| Margarita | 15 |
| Tequila, Cointreau, lime juice, salt rim | |
| Mojito | 15 |
| Bacardi white rum, sugar syrup, mint, lime, soda water | |
| Old fashioned | 15 |
| Whiskey, angostura bitter and orange slice | |

MOCKTAILS

| | |
|---|------------|
| Blackberry Virgin Mojito | 9.5 |
| Black berry syrup, mint, lime, sugar syrup, soda | |
| Ginger Lime Fizz | 9.5 |
| Ginger beer, lime, mint, sugar syrup | |
| Pink Grapefruit Sours | 9.5 |
| Blood orange, rose water, honey, lemon | |

BEVERAGES

| | |
|--|------------|
| Coffee | 4 |
| Latte Flat White Long Black Cappuccino Macchiato Piccolo Espresso | |
| Mocha Chai Latte Hot Chocolate | 4.5 |
| Extras | |
| Almond milk Bonsoy milk Decaf ex.shot vanilla caramel hazelnut | 0.5 |
| large size lactose milk | 1 |
| Tea | 4.5 |
| Earl Grey English Breakfast Green Tea Chamomile Peppermint | |
| Emma and Toms Juices | 4.5 |
| Straight OJ Cloudy Apple Raspberry | |
| Green Power - apple, passion fruit banana, plum, lemon | |
| Karmarama - orange, pineapple, mango, banana, passion fruit | |
| Freshly Squeezed Juice | 7.5 |
| apple orange and carrot | |
| Soft Drink | 4.5 |
| Coke Coke Zero Sprite Soda Water Tonic Water Lemon Lime & Bitters Raspberry & Lemonade | |
| San Pellegrino | 9 |
| Mineral Water 750ml | |
| Iced Tea | 5.5 |
| Lemon, Mango, Peach | |
| Iced Drinks | 6 |
| Chocolate Coffee Mocha Latte Affogato | |
| Milkshakes | 7 |
| Chocolate Vanilla Strawberry Caramel Banana | |
| Coffee Oreo Ferrero Rocher | 9.5 |



SMALL PLATES

TAPAS • MEZE • SOUVLAKI • SHARE

SMALL PLATES

| | |
|---|-------------|
| Warm Marinated Olives V GF | 6 |
| Turkish Bread V | 5.5 |
| Hummus Dip V GF | 6.5 |
| Beetroot Dip V GF | 6.5 |
| Tatziki Dip V GF | 6.5 |
| Sweet Potato Chips V | 14.9 |
| Artichoke Arancini on a pumpkin pure V | 9.9 |

SOMETHING MORE

| | |
|--|-------------|
| Organic Veal Meatballs 6pc | 17.9 |
| Lean Veal meatball slowly cooked w San Marzano D.O.P tomatoes, parsley, garlic, Parmesan cheese served w home-made bread | |
| Grilled Atlantic Calamari GF | 19.9 |
| marinated on a ginger, soy and sweet chili sauce served w fresh garden salad and lemon wedge | |
| Mild Chili Garlic Prawns 6pc GF | 19 |
| w chili aioli sauce | |
| Taco bells 2pc | 16.9 |
| choose from a selection of: | |
| Tiger Prawn | |
| cooked w fresh tomato, onion, zucchini, finished on a coriander and chili aioli sauce | |
| Organic Marinated Lamb | |
| on a fresh lettuce, onion and tzatziki sauce | |
| Bowl of Potato Chips | 9.9 |
| served w aioli sauce | |

SHARE PLATES

| | |
|---|-------------|
| Fish Scallops Prawns Mussels & Calamari 2 or 3pp GFO | 49 |
| marinated on soy, sweet chili, ginger sauce, tomato & spring onion, served w basmati rice and side of salad | |
| Pecorino Chicken Parma | 24 |
| herb Panko crumbed breast of chicken topped w leg ham, melted cheese and Napoli sauce | |
| King Prawns GF | 29 |
| marinated in a garlic, sweet chili and ginger sauce, served w basmati rice, spring onion and cherry tomato | |
| Barramundi Fillet GF | 32 |
| in a ginger soy and chili sauce, served w warm vegetables | |
| Open Lamb Souvlaki | 27.9 |
| served w pitta bread, tzatziki, Greek salad and chips | |
| Yeero Chicken Plate | 26.9 |
| served w pitta bread, tzatziki, Greek salad and chips | |
| Mezze Platter | 59 |
| selection of meats and cheeses w pita bread | |

SIDES + add Chicken | Lamb **9.9**

| | |
|--|-----------|
| Garden Salad V GF | 12 |
| tomato, cucumber, avocado & Spanish onion on mixed lettuce w Italian dressing | |
| Greek Salad V GF | 12 |
| Tomato, feta cheese, Spanish onion, cucumber and Kalamata olives on mixed lettuce w Italian dressing | |
| Warm Vegetable Salad GF V | 18 |
| potato, red capsicum, spinach, pumpkin, zucchini, and pine-nuts | |

ITALIAN SPIRIT your choice of sharing

RISOTTO

| | |
|---|-----------|
| Chicken GF | 24 |
| Mushroom, baby spinach and cream | |
| Seafood GF | 26 |
| Mix marinara, spinach in a pink sauce | |
| Vegetarian GF | 24 |
| Mushroom, pumpkin, onion and spinach in a vegetable stock | |

PIZZA + add Vegan Cheese **4.0** | GF Base **2.0**

| | |
|--|-----------|
| Hawaiian | 22 |
| Tomato, mozzarella, leg ham pineapple | |
| Margherita V | 19 |
| tomato, basil, double mozzarella | |
| Pepperoni | 24 |
| Tomato, mozzarella, salami, basil | |
| Prosciutto | 26 |
| Tomato, mozzarella, caramelised onion, pecorino, rocket, truffle oil | |
| Zucca V | 23 |
| Tomato, mozzarella, spinach, pumpkin, feta, pine-nuts | |

DESSERT

| | |
|--|-------------|
| Tiramisu | 13.9 |
| Lemon Meringue Cake | 12 |
| Almond & Orange Cake GF | 12 |
| Snickerz Gelate | 12 |
| salted caramel, chocolate syrup, roasted peanuts | |
| Rum Vanilla Bean Panna Cotta | 12.9 |
| blue berry compote | |

Whilst gluten free is available please take care as our kitchen is not 100% gluten free, nut, seed or dairy free

10% surcharge applies on public holidays

One bill per table | No split bill