

SMALL PLATES

WARM MARINATED OLIVE (V) (GF)	\$6
ORGANIC VEAL MEATBALLS	\$14.9
CHEESY PUMPKIN & CORN ARANCINI (V)	\$9.9
FRIED PANKO & COCONUT PRAWNS	\$14
LAMB SOUVLAKI SKEWERS (2PC)	\$15
FLAME GRILLED ASPARAGUS	\$12
LAMB TACO BELL	\$14
PRAWN TACO BELL	\$14
VEGGIE TACO BELL	\$14
ALMOND & ROAST CAPSICUM DIP	\$7
WHITE ANCHOVIES on turkish bread	\$6.9
ROASTED PUMPKIN on turkish bread	\$6.9
FLAME GRILLED CORN (2PC)	\$8

SIDES

TURKISH BREAD garlic bread serving \$6.5	\$5.5
PITA BREAD	\$5
HUMMUS DIP	\$6
BEETROOT DIP	\$6
TATZIKI DIP	\$6
BOWL OF CHIPS	\$10
SWEET POTATO CHIPS	\$14
POTATO WEDGES	\$14

PLEASE NOTE: WHILST GF IS AVAILABLE, OUR KITCHEN IS NOT 100% GLUTEN, NUT, SEED OR DAIRY FREE

@smallplateseltham

Small Plates MENU

DINNER

PECORINO CHICKEN PARMA herb panko crumbed breast of chicken topped with melted cheese & napoli sauce served with chips & salad	\$21
CHILLI BEEF CON CARNE chilli beef con carne with a serving of chips & sour cream, corn chips and parmesan	\$19
OPEN LAMB SOUVLAKI served with pita bread, tzatziki, greek salad and chips	\$28
GYROS CHICKEN PLATE served with pita bread, tzatziki, greek salad and chips	\$27
OPEN FALAFAL SOUVLAKI (VE) served with pita bread, tzatziki, greek salad and chips	\$26
BARRAMUNDI FILLET (GF) flame grilled barramundi, coconut rice, herb infused grilled asparagus with thai red curry sauce	\$32
FLAME GRILLED CALAMARI served with salad, chips & signature sauce	\$27
SEAFOOD BASKET 2 people (GFO) barramundi, scallop, king prawns & mussels in thai tamarind sauce with pad thai noodles, bean shoots & chives	\$49
MEZZE PLATTER 3 people selection of meats & cheeses with breads and chefs choice of dips	\$59

SALAD

PUMPKIN & QUINOA SALAD roasted pumpkin & fresh quinoa on a bed of salad topped with goats cheese & balsamic glaze	\$17
WARM VEGGIE SALAD (V) potato, red capsicum, spinach, pumpkin, zucchini, and pine-nuts	\$19
GRILLED CALAMARI SALAD flame grilled calamari on a bed of lettuce topped with cherry tomatoes, cucumber, pickle onion, lemon dressing & balsamic glaze	\$22.90
GREEK SALAD (V) tomato, feta cheese, spanish onion, cucumber & kalamata olives on mixed lettuce with italian dressing	\$12
ADD LAMB & CHICKEN	\$9.9

DESSERT

RUM VANILLA BEAN PANACOTTA	\$12
LEMON MERINGUE CAKE	\$12
ALMOND & ORANGE CAKE (GF)	\$12
ICE CREAM GARDEN 4 ice-cream flavours selected by our chef topped with chocolate mousse, seasonal fruits, crushed pistachio & chocolate soil	\$22
CREAMY TIRAMASU	\$14

(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE (GFO) GLUTEN FREE OPTIONS