

SMALL PLATES

WARM MARINATED OLIVE (VE)(GF)	\$6
ORGANIC VEAL MEATBALLS	\$14.9
CHEESY PUMPKIN & CORN ARANCINI (V)	\$9.9
CHILLI GARLIC PRAWNS	\$19.9
FRIED PANKO & COCONUT PRAWNS	\$14
LAMB SOUVLAKI SKEWERS (2PC)	\$15
FLAME GRILLED ASPARAGUS (VE)	\$12
LAMB TACO BELL	\$14
PRAWN TACO BELL	\$14
VEGGIE TACO BELL (V)	\$14
WHITE ANCHOVIES on turkish bread	\$6.9
ROASTED PUMPKIN (V) on turkish bread	\$6.9
FLAME GRILLED CORN (V)(GF) 2 PIECE	\$8

SIDES

TURKISH BREAD garlic bread serving \$6.5	\$5.5
PITA BREAD	\$5
HUMMUS DIP (VE)	\$6
ALMOND & ROAST CAPSICUM DIP (VE)(GF)	\$7
BEETROOT DIP (V)	\$6
TATZIKI DIP (V)	\$6
BOWL OF CHIPS	\$10
SWEET POTATO CHIPS (GF)	\$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	\$24
herb panko crumbed breast of chicken topped with melted cheese & napoli sauce served with chips & salad	
CHILLI BEEF CON CARNE	\$19
chilli beef con carne with a serving of chips & sour cream, corn chips and parmesan	
OPEN LAMB SOUVLAKI	\$28
served with pita bread, tzatziki, greek salad and chips	
GYROS CHICKEN PLATE	\$27
served with pita bread, tzatziki, greek salad and chips	
OPEN FALAFAL SOUVLAKI (VE)	\$26
served with pita bread, tzatziki, greek salad and chips	
BARRAMUNDI FILLET (GF)	\$33
flame grilled barramundi, coconut rice, herb emulsion & grilled asparagus with thai red curry sauce	
FLAME GRILLED CALAMARI	\$27
served with salad, chips & signature sauce	
SEAFOOD BASKET 2 people (GFO)	\$49
barramundi, scallop, king prawns & mussels in thai tamarind sauce with pad thai noodles, bean shoots & chives	
MEZZE PLATTER 3 people 	\$59
selection of meats & cheeses with breads and chefs choice of dips	

SALAD

PUMPKIN & QUINOA SALAD (V)	\$17
roasted pumpkin & mixed quinoa on a bed of salad topped with feta cheese & balsamic glaze	
WARM VEGGIE SALAD (V)	\$19
potato, red capsicum, spinach, pumpkin, lentils, cauliflower, zucchini, lemon & turmeric dressing topped with pine-nuts	
BLACK TIGER PRAWN SALAD	\$22.9
flame grilled black tiger prawns on a bed of lettuce topped with cherry tomatoes, cucumber, pickle onion, dukkha spice, lemon dressing, sweet chilli & ginger sauce	
GREEK SALAD (V)	\$12
tomato, feta cheese, spanish onion, cucumber & kalamata olives on mixed lettuce with italian dressing	
ADD LAMB CHICKEN FALAFEL	\$9.9

DESSERT

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

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