



## DINNER

### SMALL PLATES

WARM MARINATED OLIVES (V)	9
ORGANIC VEAL MEATBALLS	17.9
CHEESY PUMPKIN CORN ARANCINI (V)	11.9
CHILLI GARLIC PRAWNS	19.9
GRILLED CALAMARI ENTRÉE	18
FRIED PANKO & COCONUT PRAWNS	17
LAMB SOUVLAKI SKEWERS (2PC)	18
FLAME GRILLED ASPARAGUS	14
LAMB TACO BELLS (2PC)	17.9
PRAWN TACO BELLS (2PC)	17.9
VEGGIE TACO BELLS (2PC)	17.9
WHITE ANCHOVIES On Turkish bread	11
ROASTED PUMPKIN (V) On Turkish bread	11
FLAME GRILLED CORN (V)(GF)	12

### SIDES

TURKISH BREAD Garlic bread serving	8 +1
PITA BREAD	7.5
HUMMUS DIP (V)(VE)	9
BEETROOT DIP (V)	9
TZATZIKI DIP (V)	9
ALMOND ROAST CAPSICUM DIP (V)(VE)	9.9
BOWL OF CHIPS (V)	12
SWEET POTATO CHIPS (GF)	16
POTATO WEDGES (V)	16

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

\*Whilst GLUTEN FREE option is available, please note our kitchen is not 100% gluten, nut, seed or dairy free

PECORINO CHICKEN PARMA 25.9  
Herb panko crumbed chicken breast topped with melted cheese & Napoli sauce served with chips & salad

CHILLI BEEF CON CARNE 23.9  
Chilli beef con carne with a serving of chips & sour cream, corn chips & parmesan

OPEN LAMB SOUVLAKI 29.9  
Served with pita bread, tzatziki, Greek salad & chips

GYROS CHICKEN PLATE 29.9  
Served with pita bread, tzatziki, Greek salad & chips

OPEN FALAFEL SOUVLAKI (V) 29.9  
Served with pita bread, tzatziki, Greek salad & chips

BARRAMUNDI FILLET (GF) 34.9  
Flame grilled barramundi, coconut rice, herb emulsion & grilled asparagus with thai red curry sauce

FLAME GRILLED CALAMARI 30.9  
Served with chips, salad and signature sauce

MEZZE PLATTE | 3 PEOPLE | 79  
Selection of meats & cheeses with breads & chefs choice of dips

### SALAD

PUMPKIN & QUINOA SALAD (V)(GF) 22.5  
Roast pumpkin & mixed quinoa on a bed of salad topped with feta cheese & balsamic glaze

WARM VEGGIE SALAD (V) 23  
Potato, red capsicum, spinach, pumpkin, lentils, cauliflower, zucchini, lemon & turmeric dressing topped with pine nuts

PRAWN SALAD 29  
Flame grilled black tiger prawns on a bed of lettuce topped with cherry tomatoes, cucumber, pickled onion, dukkha spice, lemon dressing, sweet chilli & ginger sauce

GREEK SALAD (V)(GF) 14.9  
Tomato, feta cheese, Spanish onion, cucumber & Kalamata olives on mixed lettuce with Italian dressing

ADD LAMB | CHICKEN | FALAFEL 12.9

### DESSERT

PANNA COTTA 12

LEMON MERINGUE 12

ALMOND & ORANGE CAKE (GF) 12

ICE CREAM GARDEN 22

4 Iced-cream flavours selected by our chef topped with chocolate mousse, seasonal fruits, crushed pistachio & chocolate soil

TIRAMISU 14