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TWO COURSES + GLASS OF WINE \$42.50  
THREE COURSES + GLASS OF WINE \$50.50

## Entrée

### HOUSE DIPS

Duo of house dips served with grilled pita bread

### CALAMARI

Flash fried calamari dusted with homemade salt and pepper seasoning,  
served with a zesty aioli

### HALOUMI (gf)

Grilled haloumi cheese served with tomato salsa and drizzled with balsamic  
reduction

### SPANAKOPITA

Spinach and Dodoni feta with fresh herbs wrapped in filo pastry.

### SOUZOUKAKIA

Greek style beef meatballs simmered in rich tomato sauce topped with  
chopped parsley

### SAGANAKI MUSSELS (gf)

Fresh local black mussels simmered in a tomato and white wine sauce with a  
hint of chilli topped with crumbled feta cheese.

### EGGPLANT PARCELS (gf)

Fried eggplant rolled with feta, semi dried tomato and fresh herbs, oven baked  
served with pickled red cabbage

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

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## Mains

### FISH OF DAY (gf)

Pan seared fish of the day served with wild rocket, pear and cherry tomato salad finish with citrus bure blanc

### CHICKEN SALAD

Grilled chicken tenderloin served with char grilled pita, classic Greek salad and tzatziki

### SIRLOIN STEAK (GF)

Chargrilled grainfed sirloin steak served with roasted potatoes, steamed broccolini and red wine jus

### LINGUINI MARINARA

Combination of fresh seafood simmered in white wine, garlic and a Napolitana sauce with linguini pasta

### BAKED VEGETABLE MOUSSAKA

Sweet potato, zucchini, eggplant and fire roasted capsicum topped with mornay sauce baked, and served with grilled sourdough

### LAMB SHANK GIOUVETSI

Traditional slow braised lamb shank in rich tomato basil sauce with feta cheese and risoni pasta

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## Desserts

### FIG AND DATE PUDDING

Warm fig and date pudding served with butterscotch sauce and vanilla bean ice cream

### BOUGATSA

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

### ASSORTED ICE CREAM

Chef's choice of assorted gelatos and sorbets

### BAKLAVA

Baked walnut filled filo pastry with a drizzle of honey served with vanilla gelato

### APPLE AND RHUBARB CRUMBLE

Braised apple and rhubarb topped with house made crumble mix and oven baked served with vanilla bean gelato

## 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

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