
TWO COURSES + GLASS OF WINE \$38.50

THREE COURSES + GLASS OF WINE \$46.50

Entrée

HOUSE DIPS

Duo of house dips served with grilled pita bread

MARINATED OLIVES(GF)

Marinated Kalamata, Mammoth and Sicilian olives in olive oil, lemon, garlic and fennel seeds

CALAMARI

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

HALOUMI CHEESE (GF)

Grilled haloumi cheese with avocado, cherry tomato, pimento and wild roquette, drizzled with aged balsamic reduction

SPANAKOPITA

Spinach and Dodoni feta with fresh herbs wrapped in filo pastry served with a lemon and cucumber yoghurt

SOUZOUKAKIA

Greek style beef meatballs simmered in rich tomato and basil sauce

MUSSEL SAGANAKI (GF)

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

Mains

ATLANTIC SALMON (GF)

Grilled Atlantic salmon fillet served with mixed lettuce, avocado, roasted capsicum and pear salad, finished with sauce a la grecque.

CHORIZO AND HALOUMI SALAD

Flame grilled pork chorizo and haloumi served with eggplant, red capsicum, tomato onion and parsley konstantinopoli salata

CHICKEN SOUVLAKI

Grilled chicken souvlaki served with classic Greek salad, pita bread and gremolata yoghurt

SIRLOIN STEAK (GF)

Chargrilled grainfed sirloin steak served with carrot mash, chestnut and mushroom and Shiraz jus

LINGUINI MARINARA

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

VEAL PAPPARDELLE

Slow braised veal in red wine, fresh herbs and tomato tossed with pappardelle pasta and mushrooms, topped with shaved pecorino

BAKED VEGETABLE MOUSSAKA

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

LAMB SHANK GIOUVETSI

Traditional slow braised lamb shanks in rich tomato sauce with fresh herbs, feta cheese, wilted spinach and risoni pasta

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

KATTAIFI

Candied walnut rolled in kattaifi pastry, served with vanilla yoghurt and halva

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