

# Winter Menu

Garlic or Herb Bread	\$5
Olive Bread	\$6
Chalcidice Olives – hand stuffed	
served with grissini	\$9
Bruschetta (2 pce) Mushroom, Feta & thyme	\$12

Sydney Rock Oysters served	
natural with verjuice dressing, Kilpatrick or	
Mornay	\$24 Half Doz. / \$48 Doz.

Scallops & Pork Belly grilled	
with spiced apple chutney	\$21

Spring Bay Mussels in white wine, tomato & chilli.	
Served with wood fired bread.	\$25

Local Octopus BBQ'd in a balsamic glaze	\$20
Salt & Pepper Squid served	
with a coriander & lime chilli sauce	\$20

Blue Swimmer Crab Cakes	
with mixed greens & aioli	\$25

Beef Fillet Carpaccio	
with capers, grana padano, olive oil & aioli	\$25

Duck Liver Pate served with	
spiced apple chutney and lavosh crisps	\$15

Buffalo Mozzarella for two	\$25
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San Danielle Prosciutto, Spicy Salami &	
Chalcidice Olives with chargrilled turkish bread	

Mezze Plate for two	\$30
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Grilled Cypriot Haloumi, spinach pastry, keftethes,	
Kefalograviera cheese, dolmathes, Kalamata olives,	
grilled chorizo, octopus vinaigrette, feta filled	
peppers and dips with wood fired bread	

Smoked Salmon Salad	sml \$18 / lrg \$25
with avocado, capers, Spanish onion & vinaigrette	

Caesar Salad	
cos, bacon, garlic croutons, egg & parmesan	\$16
With grilled chicken added	\$23

Greek Salad mixed leaves, tomato, cucumber, capsicum, Feta	
cheese, onion, Kalamata olives	\$12 / \$18
add grilled chicken or smoked salmon	\$16 / \$25

Haloumi, Quinoa & Chicken Salad with roast pumpkin,	
pine nuts & dressing of parsley, lemon, chilli, Olive oil	\$25

Cumin Spiced Lamb Salad	\$28
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lamb backstrap marinated & seared rare. Served with	
rocket, pine nuts, roast pumpkin and a lime yoghurt.	

SIDES	
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Steamed Seasonal Vegetables	\$8
Garden Salad	\$7 / \$12
Rocket & Parmesan Salad	\$8
Fried Chats seasoned with rosemary salt	\$8
Kumera Chips	\$8
Potato Chips	\$7
Spicy Wedges with sour cream & sweet chilli	\$10

Wagyu Beef & Mushroom Pie	
served with fatboy chips	\$21

Spanakopita baked silverbeet spinach, feta cheese	
in Filo pastry served with Greek salad	\$22

Spinach & Ricotta Filled Pasta Shells	
baked with tomato and grana padano	\$17 / \$25

Potato Gnocchi with braised goat ragout,	
shaved grana padano & rocket	\$20

Penne Vegetarian with mushroom, pumpkin,	
snowpeas, spinach, garlic chilli	\$16 / \$22

Spaghetti Bolognese rich beef ragout	
in tomato sauce with grated parmesan	\$16 / \$22

Fettuccine Boscaiola bacon, mushroom & garlic	
in white wine and cream sauce	\$16 / \$22

Parpadelle Chicken mushrooms, shallots,	
sun dried tomatoes, pesto cream sauce	\$17 / \$24

Pumpkin, Goats Cheese & Sage Ravioli	
with sage & butter sauce & kumera crisps	\$25

Linguine Prawns – Queensland prawns, chorizo	
beans, cherry tomato, chilli, garlic oil	\$22 / \$29

Chicken & Mushroom Risotto	
with snow peas, pine nuts, sage, Grana Padano	
and drizzled with white truffle oil	\$27

Seafood Risotto	
prawn, fish fillet, mussels, octopus, squid with	
tomato, chilli & coriander	\$35

Fish'n'Chips fresh local Gurnard Fillet in light beer batter	
served with chips and tartare sauce	\$31

Whole Snapper cooked Greek style,	
served with chips & salad	\$33

Tasmanian Salmon Fillet grilled medium rare	
on mash potato, tomato, capers & beans	\$35

Moreton Bay Bug & Ocean King Prawns with rice	
in a creamy mushroom, wine & saffron sauce	\$49

Moussaka baked layers of lamb ragout, eggplant, potato,	
zucchini and topped with béchamel. Greek salad.	\$28

Souvlaki marinated lamb backstrap skewers bbq'd	
with capsicum & onion. Pita bread & Greek salad	\$32

Greek Style Slow Roast Lamb shoulder with baked	
potatoes and chicory	\$32

Slow Roast Goat shoulder & chops in tomato,	
garlic, cinnamon & chilli. With mashed potato.	\$32

Crispy Skin Pork Belly mash, cabbage, apple, jus	\$27
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Duck l'Orange with chats, vegetables & jus	\$35
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Veal Scaloppine with vegetables & hollandaise	\$30
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Schnitzel – Veal or Chicken	
panko crumbed with mashed potato & vegetables	
choice of peppercorn or mushroom sauce	\$32

Southern NSW Beef Sirloin Steak BBQ'd	
with broccolini, chats, peppercorn sauce	\$35