

# Banquet

MINIMUM 2 persons  
~ \$45.00 each ~

## STARTERS TO SHARE

- Taramosalata & Tzatziki Dips with Warm Pita Bread
- Warm Green and Black Olives
  - Salt & Pepper Calamari
  - Grilled Haloumi
  - Greek Salad

## CHOICE OF MAINS

- Roasted Lamb Shoulder
  - Grilled Salmon
  - BBQ Chicken
- Vegetarian Moussaka

## DESSERT

- Milopita with Cream and Ice-cream

## Dessert

<b>MILOPITA</b>	\$9.00
Warm apple & sultanas wrapped in a filo pastry parcel and served with ice cream	
<b>DEVIL'S FOOD CAKE</b>	\$9.00
Chocolate mud cake served with ice cream & fresh cream	
<b>VANILLA ICE CREAM</b>	\$5.00
Served with chocolate, strawberry or caramel topping	

## BLACKBOARD SPECIALS

\*Conditions apply

See  
Blackboard  
For Daily  
Specials

MONDAY  
Chicken Schnitzel  
and  
TUESDAY  
Burger Madness  
\$12\*

SUNDAY  
ROAST  
OF THE  
DAY

*From all of us at  
The Gladstone Hotel Char-Grill  
Bon-Appétit*

Spiro's



Gladstone  
Hotel Char-Grill



*Modern Australian  
Fare with Greek Flair*

*"All our food is made and prepared on  
the premises,  
using the freshest produce of the  
highest quality"*



Catering for:

- BIRTHDAYS
- CHRISTENINGS
- SPECIAL EVENTS
- XMAS PARTIES

OPEN EVERYDAY FOR LUNCH AND DINNER

## HOURS OF OPERATION

Lunch: 11:30am - 3:00pm Dinner: 5:30pm - 9:30pm

Bookings: 9560 1295

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## Breads

GRILLED PITA BREAD	\$4.00
GARLIC CIABATTA	\$5.00
GARLIC CHEESE CIABATTA	\$6.50
BRUSCHETTA	\$10.00
Vine ripened tomatoes, spanish onion and fresh basil, served with extra virgin olive oil on grilled garlic ciabatta bread	

## Starters/Sides

SHOE STRING FRIES	\$6.00
WARM BLACK AND GREEN OLIVES	\$7.00
ONE DIP & GRILLED PITA BREAD	\$7.00
<ul style="list-style-type: none"> <li>• TARAMOLSALATA - classic salted fish roe dip</li> <li>• TZATZIKI - yoghurt, garlic, cucumber &amp; fresh herbs</li> <li>• TIROKAFTERI - feta cheese, roast capsicum, chilli</li> <li>• MELITZANOSALATA - chargrilled eggplant, lemon, olive oil</li> </ul>	
COMBINATION OF ANY THREE OF THE ABOVE	\$15.00
SEASONED WEDGES	\$10.00
With sour cream & sweet chilli sauce	
SPICY CHORIZO	\$13.00
With spicy chilli oil	
SPANAKOPITA TRIANGLES	\$13.00
Baked mini filo pastry parcels filled with spinach, ricotta and feta	
HALOUMI CHEESE	\$14.00
Pan fried Cyprus haloumi cheese with tomato salsa, honey peppered figs and lemon olive oil dressing	
SALT & PEPPER CALAMARI	\$17.00
with lime aioli and roquette salad	

## Salads

SEASONAL SALAD	\$10
Salad served with seasonal mixed leaf, herbs and a red wine vinaigrette	
GREEK SALAD	\$12
Traditional Greek salad with feta, kalamata olives and a lemon olive oil dressing	

ADD BBQ CHICKEN TO ANY OF THE ABOVE + \$5

## Burgers

*All burgers served on a toasty brioche bun and fries*

CHICKEN SCHNITZEL BURGER	\$15.00
With mayonnaise, cheddar cheese, lettuce, caramelised onion and tomato chilli relish	
WAGYU BEEF BURGER	\$16.00
With seeded mustard, cheddar cheese, lettuce, caramelised onion and tomato relish	
GRILLED HALOUMI BURGER	\$16.00
Roasted eggplant, capsicum, tomato, caramelised onion, fresh oregano and basil	
PULLED PORK BURGER	\$16.00
Slow cooked pork shoulder with Aegean slaw, lime mayo and caramelised onion	

## The Greeks

FETA PARCELS	\$16.00
Greek feta shallow fried, sultanas, sliced almonds wrapped in filo pastry, with honey, poppy seeds, roquette and pumpkin seed salad.	
SPANAKOPITA	\$17.00
Baked filo pastry filled with spinach, feta and herbs, served with a roquette and pumpkin seed salad	
MOUSSAKA	\$18.00
Eggplant, potatoes, mince and bechamel sauce, served with a classical Greek salad	
GRILLED OCTOPUS	\$19.00
Fresh Coff's Harbour octopus, barbecued and served with a classic Greek salad	
LAMB SOUVLAKI	\$24.00
Char-grilled lamb skewers with a classic Greek salad, fries and tzatziki dip	
SAGANAKI PRAWNS	\$25.00
Sizzling garlic prawns with tomato, feta, shallots and grilled pita bread	

## From the Grill

RUMP STEAK 300G	\$23.00
Free Range Grass Fed Black Angus aged 200-250 days. Cape Byron North NSW. Cooked to order with seasoned fries, watercress salad and Café de Paris butter. With your choice of sauce see below	
SCOTCH FILLET 300G	\$32.00
Rib eye without bone aged 200-250 days Free Range Grass Fed Black Angus Cape Byron North NSW. Cooked to order with seasoned fries, watercress salad and Café de Paris butter. With your choice of sauce see below	

## Sauces

Gravy \$2.00 Aioli \$2.00 Pepper \$2.00 Diane \$2.00  
Mushroom \$2.50 Red wine jus \$2.50

## From the Grill

BBQ CHICKEN	\$19.00
With fries, Greek salad & lemon olive oil dressing	
GRILLED SALMON	\$23.00
Grilled Atlantic salmon fillet with roast kipfler potatoes, baby spinach, cherry tomatoes and lemon butter sauce	
BBQ SEAFOOD	\$25.00
Barbecued squid, prawns and octopus, served with fries and spicy chilli oil	
BBQ LAMB RIBS	\$26.00
American style lamb ribs glazed with our own smokey BBQ sauce, fries and Aegean slaw	

## Pasta & Risotto

SPAGHETTI BOLOGNAISE	\$17.00
Traditional spaghetti bolognese with a tomato based mince sauce and parmesan	
VEGETARIAN RISOTTO	\$15.00
Saffron risotto with seasonal vegetables, roquette and parmesan	
ADD CHICKEN + \$5.00	
CHORIZO PASTA	\$18.00
With spicy chorizo, tomato, capsicum, roquette and parmesan	
LINGUINE WITH PRAWNS	\$25.00
Spicy Napolitana sauce with fresh prawns, cherry tomatoes baby spinach and parmesan	
PORK RAGU	\$22.00
Linguine with a ragu of pork, cherry tomatoes, baby spinach slow cooked in red wine	

## Pub Classics

CHICKEN SCHNITZEL	\$18.00
With fries and mixed leaf salad	
CHICKEN PARMIGIANA	\$19.00
Chicken schnitzel, eggplant, Napolitana sauce and parmesan, with fries and mixed leaf salad	
FRIED FLATHEAD FILLETS	\$18.00
With fries, mixed leaf salad and tartare sauce	
PORK BELLY	\$23.00
Twice cooked pork belly with peppered figs, roasted kipfler potatoes and mixed leaf salad	

## Kids Corner

**\$10**

ALL KIDS MEALS  
include ice cream & topping

- CHICKEN SCHNITZEL & FRIES
- FISH & CHIPS • SPAGHETTI BOLOGNAISE



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