



sharing plates

HERB OR GARLIC BREAD

5

**GRIND BRUSCHETTA WITH CHERRY TOMATOES, FRESH BASIL,
OLIVE OIL AND PARMESAN CHEESE**

14

TRIO OF DIPS - TARAMOSALATA, TZATZIKI, HUMMUS WITH PITA BREAD

14

GRILLED HALOUMI WITH LEMON WEDGES, DRIZZLED OLIVE OIL AND PITA BREAD

12

SALT & PEPPER CALAMARI SERVED WITH LIME AND CORIANDER AIOLI

15

SAGANAKI PRAWNS WITH TOMATO AND FETTA SAUCE AND TURKISH TOAST

15

WILD MUSHROOM ARANCINI WITH GARLIC DIPPING SAUCE

15

salads

GRIND GREEK SALAD

12

PEAR AND ROCKET SALAD WITH SHAVED PARMESAN CHEESE

12

sides

WEDGES SERVED WITH SWEET CHILLI SAUCE AND SOUR CREAM

8.5

BEER BATTERED FRIES SERVED WITH AIOLI MAYO

6.5



mains

**GARLIC KING PRAWN LINGUINE WITH SAUTÉED BABY ROCKET,
CHERRY TOMATOES AND PINE NUTS**

22

**CRAB CHILLI LINGUINE WITH CHERRY TOMATOES, BASIL, PARSLEY,
WHITE WINE AND LEMON & LIME DRESSING**

22

**CHICKEN AND PROSCIUTTO RISOTTO WITH SAGE, CREAM,
PEAS AND PARMESAN CHEESE**

22

**CRISPY SKIN SALMON FILLET WITH SMASHED POTATO,
GREEN BEANS AND CHUNKY TOMATO RELISH**

25

**200G EYE FILLET WRAPPED IN PROSCIUTTO WITH WILD MUSHROOM,
PARMESAN ARANCINI, RED ONION JAM AND RED WINE JUS AND**

27

LAMB SOUVLAKI WITH GREEK SALAD, CHIPS AND PITA BREAD

22

**PORK BELLY FILLET WITH BALSAMIC APPLES, BROCCOLINI AND CREAMY MASH
POTATO**

25



kids meals

PASTA IN NAPOLITANA SAUCE
CHICKEN SCHNITZEL WITH FRIES
BEER BATTERED FISH WITH FRIES

10

desserts

BOUGATSA - BAKED FILO AND CUSTARD PRALINE
WITH VANILLA BEAN ICE-CREAM

12

SPECIAL CAKES MADE BY OUR PASTRY CHEF

BEVERAGES

CASCADE PREMIUM LIGHT \$5.5 L CROWN LAGER \$5.5
JAMES BOAGS \$6.5 L PERONI \$6.5 L HEINEKEN \$6.5

BEER

SPIRITS &
LIQUERS

7.5

JACK DANIELS L JIMBEAM L GIN
BUNDABERG RUM L VODKA
OUZO L BAILEYS L COINTREAU
TIA MARIA

WHIZ BANG SHIRAZ, BAROSSA VALLEY SA BOTTLE \$21
KISSING BOOTH SAUVIGNON BLANC, MARLBOROUGH NZ BOTTLE \$21

WINES

LONG ROW PICCOLO 187ML \$6
SPARKLING
SAUVIGNON BLANC
CHARDONNARY
PINOT GRIGIO
CABERNET SAUVIGNON
MERLOT
SHIRAZ

*CORKAGE \$2.50 PER GLASS