

danté

FOOD MENU

STARTERS.

PITA FLATBREAD herbs and olive oil (v, vg, df)	9
CRUMBED OLIVES green olives and herbs (vg)	9
PACIFIC OYSTERS • natural, mignonette (vg, gf) • chilli & mint crisps (vg, gf)	6 ea
GRILLED CORN RIBS paprika, mayonnaise, lime (vg, gf)	10
CRISPY BRUSCHETTA tomato, red pepper, red onion, basil oil (vg, gf) add prosciutto 4	13
OCTOPUS MEDITERRANEAN olive oil, vinegar, red onion, capsicum, chilli (vg)	19
SMOKED BURRATA cherry tomato, basil oil (vg, gf)	19

MAINS.

EGGPLANT SCHNITZEL Fried crumbed eggplant, topped with Napoli Sauce (v, vg)	17
BEEF-TEKI Greek herby minced beef, tomato, mixed lettuce, cheese	22
PRAWNS SAGANAKI Prawns, Napoli sauce, garlic, feta cheese, and toasted sourdough (vg)	24
GRILLED CALAMARI Calamari, fava, garden salad (vg)	24
CHICKEN SKEWERS Moroccan spiced skewers, pita bread and tzatziki	24
LAMB CUTLET Thyme, lemon mustard dressing, served with salad	26
LAMB SKEWERS Backstrap seasoned served with pita and tzatiki	26
WAGYU BEEF STEAK (230gr) Uruguayan chimichurri	54
FISH OF THE DAY Fresh Market Fish with condiments (vg)	MP
ADD CHIPS OR SALAD WITH EVERY MAIN	5

DIPS.

TZATZIKI (VG)	6
TARAMOSALATA (VG)	6
BETROOT (VG)	6
HOMMUS (V)	6

SIDES.

CHIPS (v, ve, df)	10
SAUTEÉD VEGETABLES seasonal selection (v, vg, gf, df)	11
GARDEN SALAD seasonal selection (v, vg, gf, df)	12
BETROOT, FETA SALAD (vg, gf)	12

BOARDS.

VEGAN BOARD seasonal selection (v,vg)	28
CHARCUTERIE BOARD salami, prosciutto, olives, roasted capsicums, pickles	32
CHEESE BOARD Selection of Brie, Blue, and Yellow Cheese (vg)	32
MIXED GRILL Selection of our favourite meats, served with chips and dips	79

DESSERTS.

ICE CREAM (gf)	6
LEMON KATAIFI lemon curd, swiss meringue	14
WALNUT CAKE Light, fluffy walnut sponge cake (gf)	14
AFFOGATO vanilla ice-cream, espresso, Frangelico liqueur (gf)	17

**V=Vegan, VG=Vegetarian,
GF=Gluten free, DF=Dairy Free**

We are dedicated to accommodating dietary requirements with prior notice.