

## Starters.

<b>Stone Baked Bread</b>	half/whole loaf	10 / 15
Fresh stone baked pide bread served with either: Olive tapenade / Roasted garlic oil		
<b>Mediterranean Dips</b>		24
Fresh stone baked pide bread, served with mixed homemade dips		
<b>Crispy Fried Olives</b>		17
Deep fried large green olives, stuffed with roast capsicum and feta with a side of aioli		
<b>Zucchini Fritters</b>		20
Made with fresh zucchini and selected herbs, drizzled with Greek yoghurt sauce and smoked red pepper		
<b>Meat Balls</b>		20
Traditional meat balls served with garlic yoghurt sauce		
<b>Saganaki</b>		20
Grilled Kefalograviera cheese with lemon oregano and drizzled in our very own olive oil		
<b>Tempura Prawns</b>		26
Fried extra-large Australian banana prawns, coated in tempura batter, served with seafood sauce		
<b>Minestrone Soup</b>		22
Classical soup full of seasonal vegetables, served with bread		
<b>Fried Calamari</b>		24
Crispy fried calamari served with basil aioli		

## Pasta & Risotto.

<b>Penne Zingara</b>		30
Tender chicken pieces, capsicum puree, onion, garlic and pesto served in a light creamy sauce finished with fresh parmesan		
<b>Seafood Spaghetti</b>		34
Served with large Australian prawns, black mussels, scallops, fresh fish fillets in our own Napoli basil sauce		
<b>Penne Garlic Prawns</b>		34
Large Australian prawns with shallots, onion, garlic in a cream sauce		
<b>Lamb Ragu</b>		30
Tagliatelle pasta with slow cooked lamb ragu and fresh parmesan		
<b>Chicken Risotto</b>		30
Chicken risotto with mushrooms, roasted capsicum, pesto and fresh cream		
<b>Spinach and Goat Cheese Ravioli</b>		32
Home made spinach and goat cheese ravioli in a Tuscan sauce		

## Sides.

<b>Traditional Greek Salad</b>	16
<b>Roast Potatoes</b>	14
<b>Big Bowl of Chips</b>	12

## Stoned Banked Pizzas.

<b>Bianca</b>	26
Crumbled feta, drizzled with olive oil and sprinkled with black pepper	
<b>Margherita</b>	26
Classic Italian pizza, served with buffalo cheese and fresh basil	
<b>Con Salsiccia Piccante</b>	26
Homemade double smoked pork and spicy beef sausage, mozzarella, cherry tomatoes, thyme and mushrooms with a hint of chilli	
<b>Verdura</b>	26
A selection of seasonal grilled vegetables, buffalo mozzarella, tomato and basil	

## Mains.

<b>Black Mussels</b>	38
Fresh black mussels cooked traditionally in a tomato broth with fresh basil and served with bread	
<b>Pork Medallions</b>	36
Pan seared pork medallions in a lemon sage sauce, served with mashed potato and steamed greens	
<b>Lamb Shoulder</b>	38
Slow cooked lamb shoulder served with steamed greens, lemon potatoes, and a side of garlic yoghurt sauce	
<b>Moussaka</b>	32
Layers of eggplant, potatoes, lamb and beef ragu with béchamel sauce, baked and served in a ceramic dish	
<b>Chicken &amp; Prawn</b>	38
Pan seared chicken breast with prawns, onions, Kalamata olives, Napoli sauce with a hint of chilli served with mash potatoes	
<b>Souzoukakia</b>	34
Delicious lamb meat balls with cumin and herbs, baked and served in a tomato sauce	

## Something Sweet.

<b>Tiramisu</b>	14
made of ladyfingers dipped in coffee, layered with a whipped mixture of eggs, sugar, and mascarpone cheese, flavoured with cocoa	
<b>Ekmek</b>	14
A traditional bread pudding with cinnamon and roasted pistachios	
<b>Crème brûlée</b>	14
A dessert consisting of a rich custard base topped with a layer of hardened caramelized sugar.	
<b>Apple Tarte Tatin</b>	14
This French-style apple tart, also known as tarte tatin, features caramelized apples baked in a buttery pastry crust. Served warm with a ice-cream	
<b>Baklava</b>	14
Dessert pastry made of layers of filo filled with chopped nuts and sweetened and held together with syrup and honey and served with homemade icecream	