

The Stables... Takeaway menu during lockdown

special but not pizza...(please see our separate pizza menu)

entree / mezzedakia / tapas

| | |
|--|------|
| Marinated Kalamata Olives grown locally | \$9 |
| Taradale Olive Oil & Balsamic Glaze with Sour-dough bread for dipping | \$9 |
| Garlic Bread a whole mini Sour-dough Cob | \$9 |
| 3 Dips home-made Tzatziki, Tarama & Eggplant with Pita bread | \$16 |
| Mezze board a selection of Chorizo, BBQ marinated red Capsicum, Dolmades, giant Baked Beans, Portuguese Sardines, goat's Feta with Pita bread | \$27 |
| Saganaki wood-fired oven-baked Kefalograviera topped with a glaze grapes | \$16 |

pasta

| | |
|---|------|
| Fettuccini Marinara selection of Barramundi, Calamari, Mussels, Pippies, Shrimp & Prawns | \$29 |
| Spaghetti Bolognese – just like Mamma used to make | \$23 |
| Moussaka layers of eggplant, potatoes & lamb mince topped with a Bechamel sauce | \$25 |

salad

Greek \$14

sweet stuff

| | |
|---|------|
| Rich Chocolate Mousse | \$10 |
| Sweet Pizza (for 2) your choice of Rhubarb & custard OR black Cherry & Nutella with a crispy Crumble topping sweets served with Chantilly cream | \$20 |

coffee

by *dc Specialty Coffee Roasters* offering you the choice of two delicious aromatic blends from Armenia, Colombia, Labareda, Brazil

- **B-Side** - caramel, raw sugar, nectarine
- **Dark-Side** – vanilla, almond, dark chocolate and toffee apple

(also available in 1kg take-home packs of beans or we can grind it for you on the spot, & decaf)

| | | | | | | | | |
|-------|--------------|------------|--------------|----------------------|------------|------|-------|--|
| | small | \$4.50 | large | \$5.50 | | | | |
| latte | flat white | cappuccino | espresso | short/long macchiato | long black | chai | decaf | |

Soy milk / Almond milk + 50c