

BRUNCH / LUNCH...from noon

SHARING plates

3 Dips – Home-made Tzatziki, Tarama & Eggplant	\$14
Chicken Liver Pate served with Dill Pickled Cucumbers	\$15
Mezze Board - A selection of Chorizo, BBQ Red Capsicum, Dolmades, Giant baked beans, Portuguese Sardines goat's Feta & marinated Kalamata Olives	\$25
<i>All the above served with Turkish bread</i>	
Marinated Kalamata Olives grown locally	\$7
Cheese Platter – A selection of 3 Cheeses – Triple Cream Brie, Cheddar & Gorgonzola served with quince, grapes & 3 different types of crackers	\$30

SNACKS

Spanakopita – 3 triangles of Spinach, Ricotta & Feta wrapped in Filo	\$15
Frittata – Vegetarian - wrapped in grilled Eggplant	\$15
Stack Sanga – Layers of breads, delicious Herb cheese & raw vegies	\$15

Sides

TARADALE OLIVE OIL & BALSAMIC GLAZE our own produce with Turkish bread for dipping	\$7
GARLIC BREAD	\$7
BEER BATTERED WEDGES served with sweet chilli & sour cream	\$9

HOME BREW of the day – (Soup not beer) <i>See our Specials Board</i> served with Turkish bread	\$14
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MAINS

Stuffed Peppers – with Pilafi, mushroom & pine nuts	\$20
Fried Chicken – Buttermilk crumbed with cucumber & fresh rocket salad served with Beer-battered wedges & aioli	\$22
New York Reuben - Mother's traditional slow-cooked Pastrami served with pickled Coleslaw and Dill pickles on Rye	\$24
Stables Burger – 150g Beef with tasty Cheese, Bacon, Caramelised onion, Rocket with our special sauce, American mustard, Dill pickles in a bun served with beer-battered wedges	\$24
Moussaka...our signature dish – Layers of Potato, Eggplant, Lamb mince topped with Bechamel	\$25

PASTA

Spaghetti Bolognese – just like Mamma used to make	Entrée: \$12	Main: \$22
Vegetarian Lasagne – Pumpkin, zucchini & Ricotta with tomato salsa topped with Mozzarella		\$25
Spaghetti Marinara – A selection of Barramundi, Calamari, Mussels, Shrimp & Prawns served with shaved Parmesan		\$29
Fettucine Ragout – slow cooked rich flavoured beef stew		\$27

SALADS

Greek Salad	\$12	Green Salad	\$10
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DESSERTS

Cake of the day	\$9
Rich Chocolate Mousse	\$9
Crème Brulee made with pure Honey from our own bee hives (instead of sugar)	\$9
<i>All the above served with Chantilly cream</i>	
Ice-cream 3 scoops with Chocolate, Strawberry or Caramel Sauce topped with Almond Praline	\$9