

Dinner...special but not pizza...

SHARING plates – entrees / mezzedakia / tapas

Marinated Kalamata Olives grown locally	\$7
3 Dips – Home-made Tzatziki, Tarama & Eggplant served with Pita bread	\$13
Saganaki – Wood-fired oven baked Kefalograviera topped with a glaze Quince	\$15
Scallops – Champignons & Spring Onions in a creamy White Wine sauce served with Pita bread	\$19
Mussels Meuniere – A classic dish cooked in White Wine, Tomato salsa, Garlic & Spring onions	\$21
Mezze board – A selection of Chorizo, BBQ marinated red Capsicum, Dolmades, Giant Beans, Portuguese Sardines, goat's Feta & marinated Kalamata Olives	\$27

HOME BREW of the day – (Soup not beer) *See our Specials Board* served with Turkish bread \$14

pasta

Spaghetti Bolognese – just like Mamma used to make	Entree: \$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	
Fettucini Ragout – slow cooked rich flavoured beef stew	\$27	

MAINS

Stuffed Peppers – with Pilafi, Mushrooms & Pine nuts	\$20
Moussaka...our signature dish – layers of Potato, Eggplant, Lamb mince topped with Bechamel	\$25
Marinated Pork Spare ribs in our delicious finger licking sauce served with beer battered wedges	\$27
Lamb Shanks – slow baked with Orzo pasta producing a rich sauce	\$29
Veal a la Marsala – in Gina's delicious sauce served on Potato mash	\$29
Grilled Atlantic Salmon served with beer-battered wedges	\$29

sides

Taradale Olive Oil & Balsamic Glaze served with Pita	\$7
Garlic Bread	\$7

SALADS

Greek Salad	\$12	Green Salad	\$10
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SWEET stuff

Cake of the day	\$9
Rich Chocolate Mousse	\$9
Crème Brulee	\$9
Kahlua Tiramisu	\$9

All the above served with Chantilly cream

Baklava	\$9
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Cheese Platter	\$30
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