

LUNCH & DINNER...special but not pizza...

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
Chicken liver Pate with Dill pickles & Pita	\$14
Saganaki wood-fired oven-baked Kefalograviera topped with honey (from our bees) & fresh Oregano	\$16
Scallops (Hervey Bay) Champignons, Spring onions in a creamy white Wine sauce with Pita bread	\$23
Spanakopita Cheese & Spinach (3pcs)	\$18
Home brew of the day – (Soup not beer)	\$14

pasta

Fettuccini Marinara selection of Barramundi, Calamari, Mussels, Pippies, Shrimp & Prawns	\$29
Spaghetti Bolognese – just like Mamma used to make Entree: \$15 Main: \$23	
Moussaka <i>our Signature dish</i>	\$25
Eggplant Lasagne layered eggplant, buffalo mozzarella & salsa	\$25

mains

Grilled Atlantic Salmon with Dill & Caper Sauce	\$32
Mussels Meuniere (Portarlinton) a classic dish cooked in White Wine, Tomato salsa, Garlic & Spring Onions	\$25
Stuffed Peppers served with Dodoni goat's feta & marinated Kalamata olives	\$25

salads

Greek \$14 Green \$10

sweet stuff

Cake of the day your choice from our cake cabinet	various \$
Crème Brulee made with pure Honey from our own bees (no sugar)	
Kahlua Tiramisu	
Rich Chocolate Mousse <i>all above served with Chantilly cream</i>	\$10 ea
Sweet Pizza (for 2) your choice of Rhubarb & custard OR black Cherry & Nutella with a crispy Crumble topping & Chantilly cream	\$20