

# The Stables lunch & dinner...

## entree / mezzedakia / tapas

<b>Marinated Kalamata Olives</b> grown locally	<b>GF V</b>	\$12
<b>Taradale Olive Oil &amp; Balsamic Glaze</b> with Ciabatta for dipping	<b>GF V</b>	\$12
<b>Garlic Bread</b> home-grown garlic & Unsalted butter in a Sour-dough Cob	<b>V</b>	\$12
<b>3 Dips</b> home-made Tzatziki, Tarama & Eggplant w Pita bread	<b>V</b>	\$19
<b>Mezze board</b> a selection of Chorizo, BBQ marinated red Capsicum, Dolmades, giant Baked Beans, Portuguese Sardines, goat's Feta with Pita bread	<b>GF</b>	\$30
<b>Chicken liver Pate</b> with Dill pickles & Pita	<b>GF</b>	\$17
<b>Garlic Prawns</b> with goat's Feta & Tomato Salsa	<b>GF V</b>	E: (5) \$25 M: (7) \$35
<b>Saganaki</b> wood-fired oven-baked Kefalograviera topped with Honey (from our bees) & fresh Oregano	<b>V</b>	\$19
<b>Scallops</b> Champignons, Spring onions in a creamy white Wine sauce with Pita bread	<b>V</b>	E: (5) \$25 M: (7) \$35
<b>Spanakopita</b> Cheese & Spinach Pie	<b>V</b>	\$9
<b>Home brew of the day</b> – ( <i>Soup not beer</i> ) served with a Ciabatta roll	<b>V</b>	\$15

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## pasta

<b>Fettuccini Marinara</b> selection of Atlantic Salmon, Calamari, Mussels, Shrimp & Prawns	<b>V</b>	\$38
<b>Creamy Mushroom Fettuccini</b> in a white wine sauce with spring onions	<b>V</b>	\$35
<i>Option:</i> with Chicken or Bacon		\$39
<b>Spaghetti Bolognese</b> <i>just like Mamma made</i>		E: \$15 M: \$29

## mains

<b>Grilled Atlantic Salmon</b> with Dill & Caper Sauce & a lemon wedge	<b>GF V</b>	\$38
<b>Mussels Meuniere</b> a classic French dish cooked in White Wine, Tomato salsa, Garlic & Spring Onions & a Ciabatta roll for dipping	<b>GF V</b>	\$35
<b>Moussaka</b> <i>our Signature dish</i> a Traditional Greek recipe w Garden Salad	<b>GF</b>	\$33
<b>Stuffed Peppers</b> served with goat's feta & marinated Kalamata olives	<b>GF V</b>	\$29

## salads

<b>Greek</b>	<b>GF V</b>	\$18	<b>Garden</b>	<b>GF V</b>	\$15
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## sweet stuff

<b>Cake of the day</b> your choice from our cake cabinet	various \$
<b>Crème Brulee</b> made with pure Honey (no sugar) from our own bees	
<b>Filo Apple Pie / Kahlua Tiramisu / Rich Chocolate Mousse</b>	
<i>all the above served with Chantilly cream</i>	\$15 each
<b>Sweet Pizza (for 2)</b> your choice of Rhubarb & custard <b>OR</b> black Cherry & Nutella with a crispy Crumble topping & Chantilly cream	\$30
<i>Menu &amp; prices are subject to change without notice</i>	

## The Stables pizza menu...

*Kosta can't multi-task...neither can our oven. We can bake 6 pizzas at a time.  
Sometimes, we might seem slow...we aren't, we just can't go any faster.*

<b>Arab Galette</b>		<b>V</b>	\$33
Garlic confit, tasty Cheese, roasted red Capsicum, marinated Mushrooms & Spanish onions topped with a free-Range egg ( <i>from our own chooks</i> )			
<b>Capricciosa</b>			\$29
Tomato salsa, tasty Cheese, Bacon, Kalamata Olives, & Anchovies			
<b>Chicken</b>			\$26
Garlic confit, tasty Cheese, roasted Marinated Chicken, Caramelised onion & Avocado			
<b>Funghi</b>		<b>V</b>	\$33
Garlic confit, marinated Swiss Brown Mushrooms, Gorgonzola & fresh Rocket			
<b>Greek Lamb</b>			\$33
Garlic confit, marinated Leg of Lamb, Spanish onions, Tomatoes, Kalamata Olives, goat's Feta with Tzatziki & a Lemon wedge			
<b>Margherita</b>		<b>V</b>	\$19
Tomato salsa, Mozzarella, Tomatoes & fresh Basil			
<b>Napolitana</b>			\$22
Tomato salsa, Mozzarella, Kalamata Olives, Anchovies & fresh Basil			
<b>Marinara</b>			\$38
Tomato salsa, Atlantic Salmon, Calamari, Mussels, Shrimps, Prawns, roasted red Capsicum, Spring onions & goat's Feta served with a Lemon wedge			
<b>New Yorker</b>			\$33
Garlic confit, Smoked Salmon, Mozzarella, Tomatoes, Spanish onions, Capers & black Caviar served with sauce Tartare & a Lemon wedge			
<b>Pepperoni</b>			\$28
Tomato salsa, tasty Cheese, Istra mild Salami, roasted red Capsicum & Kalamata Olives			
<b>Pork &amp; Fennel</b>			\$28
Tomato salsa, tasty Cheese, Istra Pork & Fennel sausage, Spanish onions & Basil Pesto			
<b>Quattro Formaggi</b>		<b>V</b>	\$33
Garlic confit, Tomato salsa. a delicious mix of four Cheeses: Mozzarella, Tasty, Gorgonzola & Kefalograviera			
<b>Mediterranean</b>		<b>V</b>	\$33
Tomato salsa, roasted Sweet Potato, Eggplant, Zucchini, red Capsicum & goat's Feta			
<b>The lot</b>	some of everything	<b>NO seafood</b>	\$38
		<b>With seafood</b>	\$43

**\*GLUTEN FREE BASE &/OR VEGAN CHEESE...available upon request - EXTRA \$5**