

Breads, Dips & Entrees

Herb and garlic on Continental Vienna Bread	\$7.95
Garlic bread on Continental Vienna	\$7.95
Pita Bread with garlic butter	\$5.95
Pita – Topped with mixed cheese & Olives	\$9.95
Turkish Bread with garlic butter	\$7.95
Grilled Tomato Bruschetta	\$10.95

Cheese Platter \$19.95

A selection of fetta, Jarlsberg, blue vein & Camembert cheeses accompanied with fruit, crackers and fig jam.

Souvlaki Sticks - Grilled Lamb or Chicken \$16.95
Served with Pita bread, side salad & Tsasiki.

Mixed Olives with garlic, olive oil & herbs \$7.95

DIPS All served with hot pita bread & a side salad.

Choice of Olive Tappenade, Eggplant or Tsasiki \$10.95

Selection of Dips \$18.95

Chunky Chips

Served with homemade aoli and tomato sauce \$10.95

Side of chips \$4.00

SOUP OF THE DAY – See Specials Board \$11.95
Served with hot crusty Vienna bread.

Pastas & Risottos

Choice of fettuccine, spaghetti or penne

Poseidon

Garlic prawns & diced bacon tossed in a creamy white wine and dill sauce. Main only \$24.95

Apollo Kota

Breast chicken, thyme roasted sweet potato, spinach & pesto in a creamy white wine sauce.

½ serve \$17.95 Main \$23.95

Carbonara

Traditional Carbonara with mushrooms
½ serve \$16.95 Main \$22.95

Bolognese – Made with lean ground beef

½ serve \$16.95 Main \$22.95

Penne Matricciana – A little hot - Tube pasta tossed in a Napoli sauce, bacon, olives & chilli.

½ serve \$16.95 Main \$22.95

Marinara

Fresh seafood in a Napoli or creamy white wine sauce. Main only \$25.95

Mediterranean Delight

Served with risotto or pasta Spinach, olives, eggplant, tomato, sweet potato, mushrooms, capsicum tossed with herbs and white wine. Main only \$23.95

Cajun Chicken Risotto – With breast chicken, mushroom, spinach and roasted capsicum. **GF** \$23.95

Seafood Risotto – A selection of seafood cooked in a Napolitana sauce and served on a bed of Arborio rice. **GF** \$25.95

Corkage \$3.50 Per Person Cake-age \$1.50 Per Plate
One Bill Per Table
\$10 Minimum EFTPOS
Amex & Diners 2% Surcharge

Please ask our staff about
Vegetarian meals or any other dietary requirements.

Antipasto

Cold Antipasto – Meze for 2 people \$37.95

Salad medley of olives, marinated vegetables, chicken, cheeses, mixed cold meats with pita bread and Tsasiki dip.
Side of grilled Haloumi with Lemon \$6.00

Hot Antipasto – Meze for 2 people \$47.95

Calamari, octopus, haloumi, keftedes, loukanika, Mediterranean salad, pita bread and Tsasiki dip.

Salads

Cheese Saganaki – Grilled Haloumi cheese served with Tsasiki dip, hot pita bread and crisp salad. \$17.95

Loukanika – Greek lamb sausages. **GF** \$17.95
Served with Tsasiki dip, hot pita bread and crisp salad.

Keftedes – Tasty Greek lamb patties grilled. \$17.95
Served with Tsasiki dip, hot pita bread and crisp salad.

Mediterranean Salad – Lettuce, roasted capsicum, fetta, olives, eggplant, cherry & semi-dried tomatoes, Continental cucumber and onions with balsamic dressing. **GF** \$19.95

Calamari – Marinated and grilled calamari. Served on a bed of Mediterranean salad with balsamic dressing. **GF** \$21.95

Greek Salad – Kalamata olives, Roma tomatoes, Continental cucumber, fetta cheese and salad onions, tossed with fresh dill in a citrus dressing. **GF** \$17.95

Octopus – Marinated and grilled octopus. Served on a bed of Mediterranean salad with balsamic dressing. **GF** \$21.95

Warm Lamb Salad \$22.95

Grilled lamb fillet marinated in rosemary and garlic. Served on a bed of Mediterranean salad. **GF**

Caesar Salads

Traditional – Cos lettuce, crisp bacon, croutons poached egg and parmesan cheese. \$18.95

Served with hot crusty bread.

Cajun Chicken – Traditional caesar with breast chicken, served with hot crusty bread. \$21.95

Garlic Prawn – Traditional caesar with king prawns tossed in garlic butter. Served with hot crusty bread. \$23.95
Anchovies on request. \$2.50

Mains

Eye Fillet

Succulent eye fillet served with a red wine jus, chats potatoes and steamed vegetables. \$35.95

Chicken Breast Fillet

Filled with spinach, fetta cheese, eschallots and garlic. Served with garden salad and chats potatoes. **GF** \$29.95

Lamb Cutlets

Served with roasted aubergines, chats, tomatoes, olives, garlic and steamed greens. Topped with mint oil. **GF** \$31.95

Fish Of The Day – See our Specials Board.

Prawn Saganaki – Green prawns oven baked in a tomato salsa, topped with grilled fetta cheese and served with herbed risotto and hot pita bread. \$27.95

Lamb Shanks – Slow roasted in a tomato salsa, served on a bed of potato mash with steamed vegetables. **GF** \$25.95

T Bone Steak – Served with garden salad, chunky chips and your choice of mushroom or pepper sauce. **OR** with potato mash & steamed vegetables. **GF** \$31.95

Moussaka - Tender beef layered with eggplant & potato, topped with béchamel & served with a traditional Greek salad. \$23.95