

Dinner

STARTER

Garlic Bread (V)	6.5
Fresh Bread and Dips (V)	9.5
Soup of the Day (GF)	9.5
Waiter will advise. Served with fresh bread	
Classic Greek Salad	15.5
– With lamb or chicken	19
Calamari Entree	13
Sauce Tartare and fresh pickled lemon	
Arancini di Riso (V)	12
Pumpkin mushroom risotto balls	

PASTA

Spaghetti Bolognese	22
Spaghetti Napoli (V)	22
Sea food Pasta	25
Farfalle, prawns, fish, tomato, mascarpone cream and pecorino cheese	
Farfalle Vegetarian (V)	23
Tomato, mozzarella, feta cheese and basil oil	
Pappardelle Chicken	25
With leek, mushrooms, porcini, capsicum, cream and Parmigiana	
Arancini di Riso (V)	12
Pumpkin mushroom risotto balls	

Gluten free pasta available (GF)

Dinner

MAIN

Lamb Shank	29
With mashed potato, rosemary sauce and vegetables	
Pork Fillet	28
With kumara wedges, vegetables, apple chutney and mild mustard jus	
Shoulder of Lamb	33
With tzatziki, vegetables, lemon, carol's quince jell, lamb jus	
Eye Fillet	36
With red wine jus, mashed potato, spinach, caramelized tomato and field mushroom	
Chicken Diane	29
Breast of chicken wrapped in prosciutto, broccolini, baby carrots and new season potatoes	
Chicken Parmagiana	29
With provolone cheese, eggplant, tomato, fresh herbs and new season potatoes	
Fish of the Day	
Waitress will advise, market price	
Calamari Sauce Tartare	26
With fresh pickled lemon, potato and salad	
Chicken Filo Parcel	24
Diced chicken in a creamy lemon tarragon sauce, served with salad and fries	
Arancini di Riso (V)	24
Pumpkin, porcini and mushroom risotto balls with beetroot, labne and salad	
Capsicum Yemisto (V)	24
Stuffed capsicum, polenta chips, ratatouille, tzatziki, hummus and labne	

SIDES

Vegetables	8
Kumara Wedges	7.5
Gourmet Potato	7
Potato Fries	7
Green Salad	8.5