

All Day Menu

STARTER

Garlic Bread (V)	6.5
Fresh Bread and Dips (V)	11
Soup of the Day (GF)	9.5
Waiter will advise. Served with fresh bread	
Classic Greek Salad (GF)	15.5
— With lamb or chicken	19
Calamari Entree (GF) (DF)	15
Sauce Tartare and fresh pickled lemon	
Arancini di Riso (V)	14
Pumpkin mushroom risotto balls	
Prawn Salad	15
With peach and orange sauce	

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	
Chicken Pasta	25
Farfalle, mushroom, leak, capsicum, creamy sauce	

Gluten free pasta available (GF) Dairy Free (DF)

MAIN

Pork Fillet	28
With kumara wedges, vegetables, apple chutney and mild mustard jus	
Shoulder of Lamb (GF)	33
With tzatziki, vegetables, lemon, rhubarb, lamb jus	
Eye Fillet (GF)	38
With red wine jus, mashed potato, spinach, caramelized tomato and field mushroom	
Chicken Diane (GF)	29
Breast of chicken wrapped in prosciutto, vegetables and new season potatoes	
Chicken Parmagiana	29
With provolone cheese, eggplant, tomato, fresh herbs and new season potatoes	
Fish of the Day (GF)	35
Waitress will advise	
Duck Confit (GF)	34
Roasted potato, apple, rhubarb, braised cabbage, boc choy and rosemary sauce	
Chicken Filo Parcel	24
Diced chicken in a creamy lemon tarragon sauce, served with salad and fries	
Arancini di Riso (V)	25
Pumpkin, porcini mushroom risotto balls with beetroot, labne and salad	
Aubergine Parmagiana (V)	27
Layers of eggplant, Provolone cheese, tomato, fresh herbs served with new potatoes	
Lamb Kofta Skewers	27
Served with salad, Turkish bread and capsicum, tomato, feta and cheese sauce	
Seafood Platter	38
Fish, prawn, calamari, mussels, potatoes and vegetables in a chardonay sauce	

SIDES

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

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