

Mediterranean

LUNCH & DINNER

/ MENU /

(GF) GLUTEN FREE
(VG) VEGAN
(V) VEGETARIAN
(DF) DAIRY FREE

*WHEN CHANGING DISHES
ADDITIONAL WAITING
PERIODS & CHARGES MAY
APPLY

/ BREAD & SCHIACCIATAS

/ STARTERS

GARLIC BREAD
3PC 7.5 / 4PC 10.0

BRUSCHETTA AL POMODORO (GFO)
Fresh tomato, basil, bocconcini, olive oil & garlic on Turkish bread.
12.9 (2pcs)

MIXED HERB SCHIACCIATA (GFO)
Herbs, rosemary, sea salt & olive oil.
9" 10.5 / 12" 15.5

PROSCIUTTO SCHIACCIATA (GFO)
Fresh prosciutto, fresh tomato, bocconcini, garlic & basil.
9" 17.5 / 12" 23.9

DIP PLATTER (GFO)
3 dips served with grilled pita bread.
18.9

ARANCINI BALLS [4 PC] (GF)
Filled with mushrooms, peas & truffle oil.
Served with pesto & truffle aioli.
15.9

HALOUMI (GF)
Pan fried haloumi cheese, served with fresh mint, lemon zest, pomegranate & drizzled with lemon.
19.9

LAHEM ALLA HUMMUS (GFO)
Pan fried lamb backstrap pieces coated in Lebanese spices & garlic. Served on a bed of hummus & rocket, drizzled with EVOO & accompanied with Lebanese bread.
\$25.9

LEBANESE TASTING PLATE
Homemade sambousek, kibbeh balls and falafel served with hummus & pickled turnip.
19.9

SAGANAKI PRAWNS (GFO)
Local Australian prawns, fresh capsicum, chilli, crumbled feta, Spanish onion, tomato & parsley flamed with ouzo in a Neapolitan sauce. Served with char-grilled Turkish bread.
26.9

/ PASTA & RISOTTO

GLUTEN FREE PENNE AVAILABLE + 3.0
FETTUCCHINE RAGU
Slow cooked tender braised chunks of beef with onion, carrot, celery & garlic in a rich red wine & Neapolitan sauce.
24.9

PENNE CON POLLO
Chicken breast, semi-dried tomatoes, mushrooms, roasted capsicum & basil in a cream and Neapolitan sauce.
25.9

RAVIOLI ZUCCA (V)
Bocconcini & sun-dried tomato filled ravioli with pumpkin, pine nut, feta, baby spinach & crispy sage in a white wine & cream sauce.
26.9

FETTUCCHINE ZINGARELLA
Local Australian prawns tossed with garlic, chilli, butter, basil, thyme & lemon zest in a chorizo, vodka, capsicum, honey & anchovy sauce. Finished with EVOO.
29.9

SPAGHETTI OR RISOTTO MARINARA (GFO)
Fresh local seafood flamed in brandy & served in a Neapolitan sauce.
30.9

FETTUCCHINE OR RISOTTO GRANCHIO (GFO)
Brandy flamed local blue swimmer crab meat with chilli, parsley, fresh tomato, cracked pepper & garlic in a rose sauce.
29.9

RISOTTO POLLO (GF)
Arborio rice with chicken, red onion, asparagus, bacon, baby spinach, parmesan & chilli in a saffron chicken broth.
27.9

RISOTTO FUNGHI (GF) (VGO)
Arborio rice with a mixed mushroom ragu, truffle oil, rosemary, thyme, baby spinach, garlic, cream & a red wine jus.
28.9

/ MAINS

POLLO PARMIGIANA
Crumbed chicken breast topped with ham, mozzarella & Neapolitan sauce served with chips.
24.9

POLLO MEDITERRANEAN (GF)
Chicken kiev stuffed with prosciutto, apricots, spring onion, basil, mushrooms & bocconcini finished with a brandy & cream sauce. Served on sweet potato mash & topped with micro herbs.
29.9

VEGETARIAN STACK (GF, VGO)
Layers of grilled eggplant, sweet potato rounds, zucchini, roasted capsicum, whole Swiss brown mushroom & basil in a Neapolitan sauce with parmesan & bocconcini cheese. Oven baked & finished with sticky balsamic vinegar & micro herbs.
VEGAN OPTION + 2.0
26.9

PAELLA (GF)
Calaspara rice with black mussels, prawns, fish pieces, calamari, Spanish onion, bacon, chorizo sausage, capsicum, peas, parsley, garlic, fresh tomato & saffron in a white wine & chicken broth. Cooked & served in a paella pan.
39.9

SCALOPPINE FUNGHI
Pan fried veal medallions cooked in a mixed mushroom (porcini, Swiss & button), cracked pepper, spring onion, cream & red wine jus. Drizzled with truffle oil & served on a bed of mascarpone mashed potato. Finished with broccolini.
31.9

LAMB SHOULDER
Slow cooked lamb shoulder marinated with garlic, rosemary, oregano, thyme and lemon juice finished with fresh herbs.
29.9

Why not add crispy potatoes or our chunky broccoli?

/ MAINS CONT

/ SIDES

MIXED GRILL
Char-grilled chicken skewer, kafta and lamb shoulder served with pita bread, tzatziki and hummus.
39.9

**Tastes even better with fattoush salad and crispy potatoes!
Everything tastes better with potatoes!!**

SEAFOOD BOULAIBAISE (GFO)
Provincial fish stew with mussels, prawns, calamari, fish pieces, capers, fennel, capsicum, Spanish onion, roasted garlic, chilli, parsley and tomatoes. Oven baked in a pan with a white wine & saffron sauce. Served with char-grilled herb bread.
39.9

PITA BREAD
3.0

CHIPS
Served with tomato sauce.
8.9

SWEET POTATO CHIPS
Served with aioli.
9.9

CRISPY POTATOES (GF)
Served with sriracha aioli.
9.9

BROCCOLI (GF)
Chunky broccoli pieces, charred and topped with parmesan.
10.5

FATTOUSH SALAD
Cos lettuce, Lebanese cucumber, cherry tomatoes, onion, radish, parsley, mint & toasted Lebanese bread. Finished with a sumac aioli, lemon juice & pomegranate molasses dressing.
12.9

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/ PIZZAS

All with mozzarella cheese & a house made tomato sauce base, unless otherwise stated.

VEGAN CHEESE AVAILABLE + 3.0
GLUTEN FREE 12" BASE AVAILABLE
ON REQUEST + \$6.0

HAWAIIAN

Ham & Pineapple
9" 15.5 / 12" 20.9

MARGHERITA

Fresh tomato, basil, bocconcini & garlic.
9" 15.5 / 12" 20.9

MEAT LOVERS

Pepperoni, bacon, chicken, ham, onion & chilli topped with BBQ sauce.
9" 17.5 / 12" 23.9

DI CASA

Pepperoni, fresh tomato, olives, roasted capsicum, mushrooms, fresh basil & chilli.
9" 17.9 / 12" 24.9

GOURMET VEGETARIAN (VGO)

Semi-dried tomatoes, eggplant, bocconcini, olives, pumpkin, capsicum, rocket & a pesto sauce base.
9" 18.5 / 12" 25.9

POLLO

Chicken, bacon, onion, mushrooms & cherry tomatoes topped with cos lettuce & our special house sauce.
9" 17.5 / 12" 23.9

THE BROADWAY

Pepperoni, olives, prawns, chilli, fresh basil & marinated tomatoes.
9" 18.9 / 12" 26.9

GOURMET LAMB

Slow cooked lamb shoulder, cherry tomatoes, caramelised onion & chilli with dollops of tzatziki.
9" 19.5 / 12" 27.9

/ PIZZAS CONT

THE PARTRIDGE

Baby spinach, pepperoni, Spanish onion, fresh capsicum, prawns, bacon, feta & our special house sauce base.
9" 18.9 / 12" 26.9

MARINARA

Prawns, calamari, mussels, basa, anchovies & parsley.
9" 23.9 / 12" 29.9

THE LOT

Ham, pepperoni, bacon, onion, roasted capsicum, mushrooms, olives, pineapple & anchovies.
9" 18.9 / 12" 26.9

/ SALADS

MEDITERRANEAN SALAD (GF, VGO)

Char-grilled marinated lamb or chicken served with mixed lettuce, tomato, cucumber, roasted capsicum, olives & feta with a white balsamic dressing, topped with tzatziki & drizzled with EVOO.
Chicken 24.9 / Lamb 26.9

LEBANESE FATTOUSH WITH SALT & PEPPER CALAMARI

Cos lettuce, Lebanese cucumber, cherry tomatoes, onion, radish, parsley, mint & toasted Lebanese bread. Finished with a sumac aioli, lemon juice & pomegranate molasses dressing & topped with sea salt & pepper calamari.
29.9

MOROCCAN EYE FILLET SALAD

Char-grilled Moroccan eye fillet served on a salad of smashed avocado, baby spinach, quinoa, mint, chickpeas, lentils, cherry tomatoes, roasted capsicum, Spanish onion and feta. Drizzled with a sticky red wine jus, dukkah & Moroccan spices.
29.9

WARM CHICKEN CAESAR SALAD (GFO)

Grilled marinated chicken served with bacon, cos lettuce, parmesan shards, anchovies, croutons & a poached egg in a light Caesar dressing.
25.9

Try adding any of these tasty options:
Chicken/Haloumi/Falafel 6.0 Lamb 8.0

/ FOCACCIAS & WRAPS

THE FOLLOWING MENU ITEMS
AVAILABLE UNTIL 5PM

GF FOCACCIA AVAILABLE ON REQUEST
+ 2.5

FALAFEL WRAP

Falafel, tabouli, hummus & lettuce with a tahini sauce.
14.9

KAFTA WRAP

Kafta (beef mince with parsley, onion & middle eastern herbs & spices), hummus, tabouli & lettuce.
14.9

LAMB WRAP

Grilled lamb, lettuce, tomato, caramelised onion & tzatziki.
17.5

CHICKEN FOCACCIA OR WRAP

With avocado, lettuce & mayo.
15.5

HAM FOCACCIA OR WRAP

With cheese, tomato, lettuce & mayo.
13.9

EGGPLANT FOCACCIA OR WRAP

With roasted capsicum, bocconcini, rocket & basil pesto.
14.9

SMOKED SALMON FOCACCIA OR WRAP

With capers, red onion, cream cheese & rocket.
15.5

GRILLED CHICKEN FOCACCIA OR WRAP

With bacon, shaved parmesan, cos lettuce & Caesar dressing.
15.5

/ BURGERS & BOWLS

CHICKEN BURGER

Chicken schnitzel, bacon, cheese, tomato & lettuce. Finished with our special house sauce & served with chips.
21.9

HOUSE BURGER

Grilled kafta, bacon, cheese, lettuce, tomato & caramelised onion. Finished with mayo, house made relish & served with chips.
21.9

CHICKEN & VEG BOWL (GF)

Marinated grilled chicken breast pieces served on a bed of sweet potato mash topped with wilted spinach, garlic broccolini & dukkah spices.
18.9

/ KIDS MENU

CHICKEN NUGGETS & CHIPS

Served with tomato sauce.
11.9

SPAGHETTI NAPOLETANA (GFO)

13.5

FISH & CHIPS

Served with tartare sauce.
14.9

HAM & CHEESE PIZZA 9"

13.9