

# Mediterranean

## LUNCH & DINNER

/ MENU /

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

**\*WHEN MAKING  
ALTERATIONS OR  
SUBSTITUTIONS TO  
DISHES ADDITIONAL  
WAITING PERIODS &  
CHARGES WILL  
APPLY**

/ BREAD & SCHIACCIATAS

**GARLIC BREAD**  
3PC 9.0 / 4PC 12.0

**BRUSCHETTA AL POMODORO (GFO)**  
Fresh tomato, basil, bocconcini, olive oil & garlic on Turkish bread.  
15.0 (2pcs)

**MIXED HERB SCHIACCIATA (GFO)**  
Herbs, rosemary, sea salt & olive oil.  
9" 11.9 / 12" 17.9

**PROSCIUTTO SCHIACCIATA (GFO)**  
Fresh prosciutto, fresh tomato, bocconcini, garlic & basil.  
9" 18.9 / 12" 26.9

**DIP PLATTER (GFO)**  
3 dips served with grilled pita bread.  
21.0

**ARANCINI BALLS [4 PC] (GF)**  
Filled with mushrooms, mozzarella, parmesan, peas & truffle oil. Served with pesto & truffle aioli.  
18.5

**HALOUMI (GF)**  
Pan fried haloumi cheese, served with fresh mint, lemon zest, pomegranate & drizzled with lemon.  
21.0

**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.  
29.9

**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.  
29.9

/ 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.  
26.9

**PENNE CON POLLO**  
Chicken breast, semi-dried tomatoes, mushrooms, roasted capsicum & basil in a cream and Neapolitan sauce.  
27.9

**RAVIOLI ZUCCA (V)**  
Bocconcini & sun-dried tomato filled ravioli with pumpkin, pine nut, feta, baby spinach & crispy sage in a white wine & cream sauce.  
28.9

**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.  
32.9

**SPAGHETTI OR RISOTTO MARINARA (GFO)**  
Fresh local seafood flamed in brandy & served in a Neapolitan sauce.  
33.9

**FETTUCCHINE OR RISOTTO GRANCHIO (GFO)**  
Brandy flamed local blue swimmer crab meat with chilli, parsley, fresh tomato, cracked pepper & garlic in a rose sauce.  
31.9

**RISOTTO POLLO (GF)**  
Arborio rice with chicken, red onion, asparagus, bacon, baby spinach, parmesan & chilli in a saffron chicken broth.  
30.9

**RISOTTO FUNGHI (GF) (VGO)**  
Arborio rice with a mixed mushroom ragu, truffle oil, rosemary, thyme, baby spinach, garlic, cream & a red wine jus.  
31.9

/ MAINS

**POLLO PARMIGIANA**  
Crumbed chicken breast topped with ham, mozzarella & Neapolitan sauce served with chips.  
25.9

**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.  
31.9

**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 + 4.0**  
28.9

**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.  
41.9

**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.  
34.9

**LAMB SHOULDER**  
Slow cooked lamb shoulder marinated with garlic, rosemary, oregano, thyme and lemon juice finished with fresh herbs.  
31.9

**Why not add crispy potatoes?**

/ SIDES

**PITA BREAD**  
6.0

**CHIPS**  
Served with tomato sauce.  
11.5

**SWEET POTATO CHIPS**  
Served with aioli.  
11.5

**CRISPY POTATOES (GF)**  
Served with sriracha aioli.  
11.5

**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.  
14.9

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/ PIZZAS

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

**VEGAN CHEESE AVAILABLE + 4.0  
GLUTEN FREE 12" BASE AVAILABLE ON REQUEST + \$6.0**

## HAWAIIAN

Ham & Pineapple

9" 17.0 / 12" 24.0

## MARGHERITA

Fresh tomato, basil, bocconcini & garlic.

9" 17.0 / 12" 24.0

## MEAT LOVERS

Pepperoni, bacon, chicken, ham, onion & chilli topped with BBQ sauce.

9" 19.0 / 12" 27.0

## DI CASA

Pepperoni, fresh tomato, olives, roasted capsicum, mushrooms, fresh basil & chilli.

9" 19.5 / 12" 28.5

## GOURMET VEGETARIAN (VGO)

Semi-dried tomatoes, eggplant, bocconcini, olives, pumpkin, capsicum, rocket & a pesto sauce base.

9" 20.0 / 12" 29.0

## POLLO

Chicken, bacon, onion, mushrooms & cherry tomatoes topped with cos lettuce & our special house sauce.

9" 19.0 / 12" 27.0

## THE PARTRIDGE

Baby spinach, pepperoni, Spanish onion, fresh capsicum, prawns, bacon, feta & our special house sauce base.

9" 20.5 / 12" 30.0

## GOURMET LAMB

Slow cooked lamb shoulder, cherry tomatoes, caramelised onion & chilli with dollops of tzatziki.

9" 21.5 / 12" 31.0

## MARINARA

Prawns, calamari, mussels, basa, anchovies & parsley.

9" 24.5 / 12" 32.5

/ PIZZAS CONT

## THE BROADWAY

Pepperoni, olives, prawns, chilli, fresh basil & marinated tomatoes.

9" 20.5 / 12" 30.0

## THE LOT

Ham, pepperoni, bacon, onion, roasted capsicum, mushrooms, olives, pineapple & anchovies.

9" 20.5 / 12" 30.0

/ 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 26.9 / Lamb 29.9

## 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.

33.9

## 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.

34.9

## 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.

28.9

## PRAWN SALAD (GF)

Char-grilled local Australian prawns with wild rocket, micro herb, fresh mint, coriander, mini roma tomato, cucumber ribbon, avocado, lime zest and pomegranate salad. Finished with a pomegranate and lime vinaigrette and garlic lime aioli.

31.9

**Try adding any of these tasty options:**

**Chicken/Haloumi 7.0 Falafel 8.0 Lamb 11.0**

## THE FOLLOWING MENU ITEMS AVAILABLE UNTIL 5PM

/ FOCACCIAS & WRAPS

**GF FOCACCIA AVAILABLE ON REQUEST + 3.0**

## FALAFEL WRAP

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

16.5

## KAFTA WRAP

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

16.5

## LAMB WRAP

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

18.9

## CHICKEN FOCACCIA OR WRAP

With avocado, lettuce & mayo.

16.9

## HAM FOCACCIA OR WRAP

With cheese, tomato, lettuce & mayo.

15.5

## EGGPLANT FOCACCIA OR WRAP

With roasted capsicum, bocconcini, rocket & basil pesto.

16.5

## SMOKED SALMON FOCACCIA OR WRAP

With capers, red onion, cream cheese & rocket.

16.9

## GRILLED CHICKEN FOCACCIA OR WRAP

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

16.9

/ BURGERS & BOWLS

## CHICKEN BURGER

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

25.9

## HOUSE BURGER

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

24.9

## 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.

21.9

/ KIDS MENU

## CHICKEN NUGGETS & CHIPS

Served with tomato sauce.

12.9

## SPAGHETTI NAPOLETANA (GFO)

13.9

## FISH & CHIPS

Served with tartare sauce.

14.9

## HAM & CHEESE PIZZA 9"

14.9