

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 10.0 / 4PC 13.0

BRUSCHETTA AL POMODORO (GFO)

Fresh tomato, basil, bocconcini, olive oil & garlic on Turkish bread.
17.0 (2pcs)

MIXED HERB SCHIACCIATA (GFO)

Herbs, rosemary, sea salt & olive oil.
9" 13.0 / 12" 19.9

PROSCIUTTO SCHIACCIATA (GFO)

Fresh prosciutto, fresh tomato, bocconcini, garlic & basil.
9" 19.9 / 12" 28.9

DIP PLATTER (GFO)

3 dips served with grilled pita bread.
23.0

ARANCINI BALLS [4 PC] (GF)

Filled with mushrooms, mozzarella, parmesan, peas & truffle oil. Served with pesto & truffle aioli.
20.0

HALOUMI (GF)

Pan fried haloumi cheese, served with fresh mint, lemon zest, pomegranate & drizzled with lemon.
23.0

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.
31.9

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.
31.9

/ PASTA & RISOTTO

GLUTEN FREE PENNE AVAILABLE + 4.0

FETTUCCINE RAGU

Slow cooked tender braised chunks of beef with onion, carrot, celery & garlic in a rich red wine & Neapolitan sauce.
28.9

PENNE CON POLLO

Chicken breast, semi-dried tomatoes, mushrooms, roasted capsicum & basil in a cream and Neapolitan sauce.
29.9

RAVIOLI ZUCCA (V)

Bocconcini & sun-dried tomato filled ravioli with pumpkin, pine nut, feta, baby spinach & crispy sage in a white wine & cream sauce.
31.9

FETTUCCINE ZINGARELLA

Local Australian prawns tossed with garlic, chilli, butter, basil, thyme & lemon zest in a chorizo, vodka, capsicum, honey & anchovy sauce. Finished with EVOO.
34.9

SPAGHETTI OR RISOTTO MARINARA (GFO)

Fresh local seafood flamed in brandy & served in a Neapolitan sauce.
35.9

FETTUCINE OR RISOTTO GRANCHIO (GFO)

Brandy flamed local blue swimmer crab meat with chilli, parsley, fresh tomato, cracked pepper & garlic in a rose sauce.
34.9

RISOTTO POLLO (GF)

Arborio rice with chicken, red onion, asparagus, bacon, baby spinach, parmesan & chilli in a saffron chicken broth.
32.9

RISOTTO FUNGHI (GF) (VGO)

Arborio rice with a mixed mushroom ragu, truffle oil, rosemary, thyme, baby spinach, garlic, cream & a red wine jus.
33.9

/ MAINS

SEAFOOD BOUILLABAISSSE (GFO)

Provincial fish stew with mussels, prawns, calamari, fish pieces, capers, fennel, capsicum, Spanish onion, roasted garlic, chilli and tomatoes. Oven baked in a pan with a white wine and saffron sauce. Served with char-grilled herb bread.
42.9

POLLO PARMIGIANA

Crumbed chicken breast topped with ham, mozzarella & Neapolitan sauce served with chips.
28.9

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.
34.9

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
30.9

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.
44.9

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.
38.9

LAMB SHOULDER

Slow cooked lamb shoulder marinated with garlic, rosemary, oregano, thyme and lemon juice finished with fresh herbs.
34.9

Why not add crispy potatoes?

/ SIDES

PITA BREAD

6.9

CHIPS

Served with tomato sauce.
13.9

SWEET POTATO CHIPS

Served with aioli.
13.9

CRISPY POTATOES (GF)

Served with sriracha aioli.
13.9

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.
15.9

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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" 19.0 / 12" 26.0

MARGHERITA
Fresh tomato, basil, bocconcini & garlic.
9" 19.0 / 12" 26.0

MEAT LOVERS
Pepperoni, bacon, chicken, ham, onion & chilli topped with BBQ sauce.
9" 21.0 / 12" 29.0

DI CASA
Pepperoni, fresh tomato, olives, roasted capsicum, mushrooms, fresh basil & chilli.
9" 21.0 / 12" 29.0

GOURMET VEGETARIAN (VGO)
Semi-dried tomatoes, eggplant, bocconcini, olives, pumpkin, capsicum, rocket & a pesto sauce base.
9" 22.0 / 12" 31.0

POLLO
Chicken, bacon, onion, mushrooms & cherry tomatoes topped with cos lettuce & our special house sauce.
9" 21.0 / 12" 29.0

THE PARTRIDGE
Baby spinach, pepperoni, Spanish onion, fresh capsicum, prawns, bacon, feta & our special house sauce base.
9" 23.0 / 12" 32.0

GOURMET LAMB
Slow cooked lamb shoulder, cherry tomatoes, caramelised onion & chilli with dollops of tzatziki.
9" 23.0 / 12" 32.0

MARINARA
Prawns, calamari, mussels, basa, anchovies & parsley.
9" 25.0 / 12" 34.0

/ PIZZAS CONT

THE BROADWAY
Pepperoni, olives, prawns, chilli, fresh basil & marinated tomatoes.
9" 23.0 / 12" 32.0

THE LOT
Ham, pepperoni, bacon, onion, roasted capsicum, mushrooms, olives, pineapple & anchovies.
9" 23.0 / 12" 32.0

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 28.5 / Lamb 31.9

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.
35.5

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.
36.9

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.
31.5

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 pomegrante salad. Finished with a pomegranate and lime vinaigrette and garlic lime aioli.
33.9

Try adding any of these tasty options:
Chicken/Haloumi 8.0 Falafel 9.0 Lamb 12.0

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.
18.0

KAFTA WRAP
Kafta (beef mince with parsley, onion & middle eastern herbs & spices), hummus, tabouli & lettuce.
18.0

LAMB WRAP
Grilled lamb, lettuce, tomato, caramelised onion & tzatziki.
20.0

CHICKEN FOCACCIA OR WRAP
With avocado, lettuce & mayo.
18.5

HAM FOCACCIA OR WRAP
With cheese, tomato, lettuce & mayo.
17.0

EGGPLANT FOCACCIA OR WRAP
With roasted capsicum, bocconcini, rocket & basil pesto.
18.5

SMOKED SALMON FOCACCIA OR WRAP
With capers, red onion, cream cheese & rocket.
18.5

GRILLED CHICKEN FOCACCIA OR WRAP
With bacon, shaved parmesan, cos lettuce & Caesar dressing.
18.5

/BURGERS & BOWLS

CHICKEN BURGER
Chicken schnitzel, bacon, cheese, tomato & lettuce. Finished with our special house sauce & served with chips.
27.5

HOUSE BURGER
Grilled kafta, bacon, cheese, lettuce, tomato & caramelised onion. Finished with mayo, house made relish & served with chips.
27.5

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.
23.5

/ KIDS MENU

CHICKEN NUGGETS & CHIPS
Served with tomato sauce.
14.5

SPAGHETTI NAPOLETANA (GFO)
15.5

FISH & CHIPS
Served with tartare sauce.
15.5

HAM & CHEESE PIZZA 9"
16.5