

Mediterranean LUNCH & DINNER

/ BREAD & SCHIACCIATAS

/ STARTERS

/ PASTA & RISOTTO

/ MAINS

/ SIDES

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

SEAFOOD ORIGIN
(A) AUSTRALIAN
(I) IMPORTED
(M) MIXED

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

- GARLIC BREAD**
3PC 12.0/ 4PC 15.0
- BRUSCHETTA AL POMODORO (GFO)**
Fresh tomato, basil, bocconcini, olive oil & garlic on Turkish bread.
20.0 (2pcs)
- MIXED HERB SCHIACCIATA (GFO)**
Herbs, rosemary, sea salt & olive oil.
9" 15.0 / 12" 23.0
- PROSCIUTTO SCHIACCIATA (GFO)**
Fresh prosciutto, fresh tomato, bocconcini, garlic & basil.
9" 22.0 / 12" 32.0
- DIP PLATTER (GFO)**
3 dips served with grilled pita bread.
26.0
- ARANCINI BALLS [4 PC] (GF)**
Filled with mushrooms, mozzarella, parmesan, peas & truffle oil. Served with pesto & truffle aioli.
24.0
- HALOUMI (GF)**
Pan fried haloumi cheese, served with fresh mint, lemon zest, pomegranate & drizzled with lemon.
26.0
- 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.
34.9
- SAGANAKI PRAWNS (GFO) (A)**
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.
36.9

- 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.
32.9
- PENNE CON POLLO**
Chicken breast, semi-dried tomatoes, mushrooms, roasted capsicum & basil in a cream and Neapolitan sauce.
33.9
- RAVIOLI ZUCCA (V)**
Bocconcini & sun-dried tomato filled ravioli with pumpkin, pine nut, feta, baby spinach & crispy sage in a white wine & cream sauce.
35.9
- FETTUCCINE ZINGARELLA (A)**
Local Australian prawns tossed with garlic, chilli, butter, basil, thyme & lemon zest in a chorizo, vodka, capsicum, honey & anchovy sauce. Finished with EVOO.
38.9
- SPAGHETTI OR RISOTTO MARINARA (GFO)(M)**
Fresh local seafood flamed in brandy & served in a Neapolitan sauce.
39.9
- FETTUCINE OR RISOTTO GRANCHIO (GFO)(A)**
Brandy flamed local blue swimmer crab meat with chilli, parsley, fresh tomato, cracked pepper & garlic in a rose sauce.
38.9
- RISOTTO POLLO (GF)**
Arborio rice with chicken, red onion, asparagus, bacon, baby spinach, parmesan & chilli in a saffron chicken broth.
35.9
- RISOTTO FUNGHI (GF) (VGO)**
Arborio rice with a mixed mushroom ragu, truffle oil, rosemary, thyme, baby spinach, garlic, cream & a red wine jus.
36.9

- SEAFOOD BOUILLABAISS (GFO)(M)**
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.
47.9
- POLLO PARMIGIANA**
Crumbed chicken breast topped with ham, mozzarella & Neapolitan sauce served with chips.
31.9
- 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.
38.9
- VEGETARIAN STACK (GF, VGO)**
Layers of grilled sweet potato rounds, zucchini, artichoke, 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 + 4.5
33.9
- PAELLA (GF)(M)**
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.
49.9
- SCALOPPINE FUNGHI (GF)**
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.
43.9
- LAMB SHOULDER**
Slow cooked lamb shoulder marinated with garlic, rosemary, oregano, thyme and lemon juice finished with fresh herbs.
39.9
- Why not add crispy potatoes?**

- PITA BREAD**
8.9
- CHIPS**
Served with tomato sauce.
15.9
- SWEET POTATO CHIPS**
Served with aioli.
15.9
- CRISPY POTATOES (GF)**
Served with sriracha aioli.
15.9
- ROASTED GREENS (GF)**
Zaatar roasted seasonal greens topped with almond flakes.
15.9
- 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.
17.9

LUNCH & DINNER

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/ PIZZAS

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

VEGAN CHEESE AVAILABLE + 4.5
GLUTEN FREE 12" BASE AVAILABLE ON REQUEST + \$6.5

HAWAIIAN
Ham & Pineapple
9" 20.5 / 12" 28.5

MARGHERITA
Fresh tomato, basil, bocconcini & garlic.
9" 20.5 / 12" 28.5

MEAT LOVERS
Pepperoni, bacon, chicken, ham, onion & chilli topped with BBQ sauce.
9" 22.5 / 12" 31.5

DI CASA
Pepperoni, fresh tomato, olives, roasted capsicum, mushrooms, fresh basil & chilli.
9" 22.5 / 12" 31.5

VEGETARIAN (VGO)
Olives, roasted capsicum, marinated tomato and artichoke. Topped with rocket, balsamic glaze and shaved parmesan.
9" 23.5 / 12" 33.5

POLLO
Chicken, bacon, onion, mushrooms & cherry tomatoes topped with cos lettuce & our special house sauce.
9" 22.5 / 12" 31.5

THE PARTRIDGE (A)
Baby spinach, pepperoni, Spanish onion, fresh capsicum, prawns, bacon, feta & our special house sauce base.
9" 24.5 / 12" 34.5

GOURMET LAMB
Slow cooked lamb shoulder, cherry tomatoes, caramelised onion & chilli with dollops of tzatziki.
9" 24.5 / 12" 34.5

MARINARA (M)
Prawns, calamari, mussels, basa, anchovies & parsley.
9" 26.5 / 12" 36.5

/PIZZAS CONT

THE BROADWAY (A)
Pepperoni, olives, prawns, chilli, fresh basil & marinated tomatoes.
9" 24.5 / 12" 34.5

THE LOT
Ham, pepperoni, bacon, onion, roasted capsicum, mushrooms, olives, pineapple & anchovies.
9" 24.5 / 12" 34.5

/ 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 31.5 / Lamb 34.9

LEBANESE FATTOUSH WITH SALT & PEPPER CALAMARI (A)
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.
39.9

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.
39.9

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.
34.9

PRAWN SALAD (GF) (A)
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.
36.9

Try adding any of these tasty options:
Chicken/Haloumi 9.0 Falafel 11.0 Lamb 14.0

THE FOLLOWING MENU ITEMS AVAILABLE UNTIL 5PM

/FOCACCIAS & WRAPS

GF FOCACCIA AVAILABLE ON REQUEST + 3.5

FALAFEL WRAP
Falafel, tabouli, hummus & lettuce with a tahini sauce.
20.0

KAFTA WRAP
Kafta (beef mince with parsley, onion & middle eastern herbs & spices), hummus, tabouli & lettuce.
20.0

LAMB WRAP
Slow cooked lamb shoulder, lettuce, tomato, caramelised onion & tzatziki.
22.0

CHICKEN FOCACCIA OR WRAP
With avocado, lettuce & mayo.
21.0

HAM FOCACCIA OR WRAP
With cheese, tomato, lettuce & mayo.
19.0

VEGETARIAN FOCACCIA OR WRAP
With artichoke, goats cheese, roasted capsicum, olives, marinated tomato, rocket & a balsamic reduction.
21.0

SMOKED SALMON FOCACCIA OR WRAP (A)
With capers, red onion, cream cheese & rocket.
21.0

GRILLED CHICKEN FOCACCIA OR WRAP
With bacon, shaved parmesan, cos lettuce & Caesar dressing.
21.0

/BURGERS & BOWLS

CHICKEN BURGER
Chicken schnitzel, bacon, cheese, tomato & lettuce. Finished with our special house sauce & served with chips.
29.9

HOUSE BURGER
Grilled kafta, bacon, cheese, lettuce, tomato & caramelised onion. Finished with mayo, house made relish & served with chips.
29.9

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.
25.9

/ KIDS MENU

CHICKEN NUGGETS & CHIPS
Served with tomato sauce.
16.5

SPAGHETTI NAPOLETANA (GFO)
16.9

FISH & CHIPS (I)
Served with tartare sauce.
16.9

HAM & CHEESE PIZZA 9"
18.5