

Tapas

<i>Garlic Sour Dough Loaf</i>	<i>\$6.00</i>
<i>Char Grilled Chorizo Sausage</i>	<i>\$10.50</i>
<i>Salt and Pepper Squid</i>	<i>\$12.50</i>
<i>Saganaki with Tomato and Capers</i>	<i>\$11.50</i>
<i>Greek Style Lamb Meatballs</i>	<i>\$10.50</i>
<i>Slow Roasted Pork Belly</i>	<i>\$10.50</i>
<i>Pan Fried Prawns with Romesco Sauce</i>	<i>\$14.50</i>
<i>Pan Fried Olives with Chilli and Lemon</i>	<i>\$8.50</i>
<i>Gratinated Half Shell Scallops in Garlic Butter</i>	<i>\$14.50</i>
<i>Duck Liver Pate with grilled sour dough</i>	<i>\$9.50</i>
<i>Tapas Starter Platter - Chefs Selection - Minimum 6 People</i> <i>\$10 per additional Person</i>	<i>\$60</i>

Salads

<i>Chicken Caesar salad with Poached Egg, Crispy Bacon, Croutons, Anchovies and Roasted Garlic Mayo</i>	<i>\$15.50</i>
<i>Grilled Lamb and Spinach Salad with Roasted Peppers, Fetta and Yoghurt Dressing</i>	<i>\$16.50</i>
<i>Chilli squid and Rocket Salad with Mint, toasted Cashews and Lemon Dressing</i>	<i>\$16.50</i>

House Made Pasta and Risottos

<i>Ravioli filled with Pumpkin and Goats Cheese served with toasted Almond and Herb Butter</i>	<i>\$14.50/\$24.50</i>
<i>Tortellini filled with Prawns and Lemon tossed with fresh Tomato sauce</i>	<i>\$16.50/\$26.50</i>
<i>Spaghetti tossed with fresh Calamari, Olives, Chilli, Spinach and Olive Oil</i>	<i>\$22.50</i>
<i>Spaghetti tossed with Cherry tomatoes, Eggplant, Basil, Fetta and Pine nuts</i>	<i>\$19.50</i>
<i>Risotto cooked with Chicken, Grilled Corn, Spinach and Pecorino Cheese</i>	<i>\$14.50/\$24.50</i>

Beef

<i>Prime 400g Sirloin Dry Aged for 30 Days, served with Pomme Gratin and Asparagus.</i>	<i>\$33.50</i>
<i>Prime 400g Rib Eye Char Grilled to your Liking served with Pomme Gratin and Asparagus</i>	<i>\$34.50</i>
<i>Steaks are served with your choice of Sauces. Mushroom - Red Wine - Garlic Butter</i>	
<i>Pan Roasted Fillet Mignon topped with a Béarnaise Sauce served with Creamy Mash and Sautéed Greens</i>	<i>\$35.50</i>
<i>French Style Peppered Tournedos of Beef served with Creamy Mash and Sautéed Greens</i>	<i>\$35.50</i>

Main Courses

<i>Lamb Rump filled with Mushroom and Lemon Duxelle served with Kipflers, Beans and Fetta</i>	<i>\$29.50</i>
<i>Duck a L'Orange served with Kipflers and Braised Cabbage</i>	<i>\$31.50</i>
<i>Chicken Schnitzel / Parma served with Chips and Salad</i>	<i>\$18.50/\$20.50</i>
<i>All Nations Old Favourite - An Old Time Food Dish</i>	<i>POD</i>
<i>Fish of the Day Fresh Fish Cooked to suit the Catch</i>	<i>POD</i>
<i>Beer Battered Fish Fillets served with Chips, Coleslaw And sauce Gribiche</i>	<i>POD</i>
<i>Veal Scaloppine cooked with a Mushroom and Cream Sauce served with Kipfler and Spinach</i>	<i>\$28.50</i>
<i>Bangers and Mash served with Mushy Peas</i>	<i>POD</i>
<i>Pie of the Day served with Colcannon Potatoes and Mushy Peas</i>	<i>POD</i>

Additional Sides

<i>Golden Chips</i>	<i>\$6.50</i>	<i>Greek Salad</i>	<i>\$6.50</i>
<i>Garden Salad</i>	<i>\$6.50</i>	<i>Buttered Vegetables</i>	<i>\$6.50</i>
<i>Sautéed Spinach with</i>		<i>Coleslaw</i>	<i>\$6.50</i>
<i>Pine Nuts</i>	<i>\$6.50</i>	<i>Green Beans with Fetta</i>	<i>\$6.50</i>
<i>Creamy Mash</i>	<i>\$6.50</i>		

Desserts

<i>Trio of Ice Creams served with Glass Biscuits</i>	<i>\$12.50</i>
<i>Flavours Include - Vanilla, Espresso, Burnt Honey, Rum n Raisin, Chocolate, Mixed Berry and Lavender and Honey</i>	
<i>Grand Manier Creme Caramel served with Wafer Biscuits</i>	<i>\$11.50</i>
<i>Bitter Chocolate Pannacotta served with Hazelnut Caramel</i>	<i>\$11.50</i>
<i>Berry and Vanilla Pudding served with Anglaise And Vanilla Ice Cream</i>	<i>\$11.50</i>
<i>Selection of Cheeses served with Fruits, Quince Paste and House Made Fruit Bread</i>	<i>\$16.50</i>