

DINNER MENU

STARTERS

GARLIC BREAD (4) \$10.5

TRADITIONAL TOMATO BRUSCHETTA (2) \$16
TOMATO, ONION, FETA & BALSAMIC GLAZE

GARLIC PIZZA \$23
GARLIC BASE, MOZZARELLA & OREGANO

BRUSCHETTA PIZZA \$26
FRESH TOMATO, ONION, BALSAMIC GLAZE, GARLIC
& MOZZARELLA

SPICED OLIVES \$12
MARINATED BLACK & GREEN KALAMATA OLIVES,
CHILLI & GARLIC

MAINS

CHICKEN SCHNITZEL \$27
HOUSE SCHNITZEL, CHIPS, SALAD & GRAVY

SLOW COOKED LAMB \$30
COOKED IN ROSEMARY, OREGANO, AND GARLIC,
SERVED WITH BAKED POTATOES, & SEASONAL
VEGETABLES

GRILLED LAMB CUTLETS \$38
MARINATED LAMB CUTLETS, BAKED POTATOES,
GREEK SALAD & TZATZIKI

VEAL SCALLOPINI \$39
PAN SEARED VEAL, FINISHED IN CREAMY
MUSHROOM SAUCE, SERVED WITH BAKED
POTATOES, & SEASONAL VEGETABLES

CHICKEN SCALLOPINI \$35
PAN SEARED CHICKEN, FINISHED IN CREAMY
MUSHROOM SAUCE, SERVED WITH BAKED
POTATOES, & SEASONAL VEGETABLES

PAN FRIED BARRAMUNDI \$35
SERVED WITH BAKED POTATOES, SEASONAL
VEGETABLES AND FINISHED IN TOMATO AND
LEMON SAUCE

KIDS MENU

SPAGHETTI BOLOGNESE \$16

SPAGHETTI NAPOLITANA \$14

NUGGETS AND CHIPS \$15

PASTAS

BOLOGNESE \$26.5
SPAGHETTI WITH TRADITIONAL BEEF BOLOGNESE &
PARMESAN

BOSCAIOLA \$29
LINGUINI WITH CREAMY GARLIC SAUCE, BACON,
CARAMELISED ONION, SPRING ONION, MUSHROOMS &
PARMESAN

PULLED LAMB \$30.5
LINGUINI WITH SLOW COOKED PULLED LAMB, RICH
TOMATO, ROSEMARY & CRUMBLER FETA

CHILLI PRAWNS \$37
SPAGHETTI WITH PRAWNS, CHILLI, TOMATO, WINE & A DASH
OF CREAM

MEDITERRANEAN VEGE \$29
LINGUINI WITH TOMATO, CAPSICUM, SPINACH, EGGPLANT,
OLIVES, NAPOLITANA SAUCE & GARLIC

SALADS AND SIDES

GREEK SALAD \$21
TOMATO, CAPSICUM, CUCUMBER, ONION, KALAMATA
OLIVES, FETA, OREGANO & OLIVE OIL

WATERMELON & ROCKET SALAD 21
WATERMELON, ROCKET, FETA, SPANISH ONION,
MINT, BASIL, BALSAMIC GLAZE & OLIVE OIL

ROASTED PUMPKIN AND ROCKET SALAD \$18
SEASONED PUMPKIN, ROCKET, FETA, SPANISH
ONION, BASIL, BALSAMIC GLAZE, AND OLIVE OIL

SEAFOOD

FRIED CALAMARI entrée \$25 | main \$30.5
WITH PARMESAN, GARLIC AIOLI & LEMON | MAIN
SIZE SERVED WITH CHIPS AND SALAD

GARLIC PRAWN POT entrée \$25 | main \$38
TOMATO, GARLIC, OLIVE OIL & TOASTED PANE DI
CASA

CHILLI MUSSELS entree \$25 | main \$37
FRESH BLACK MUSSELS, TOMATO, CHILLI &
GARLIC SAUCE WITH DIPPING BREAD





DINNER MENU

TRADITIONAL

MARGHARITA \$23
MOZZARELLA & OREGANO (TB)

HAM & PINEAPPLE \$26
HAM, PINEAPPLE, MOZZARELLA (TB)

PEPPERONI \$26
PEPPERONI & MOZZARELLA (TB)

MEXICANA \$29
BACON, PEPPERONI, JALAPENOS,
CAPSICUM, MUSHROOM, ONION, & CHILLI
(TB)

SUPREME \$33
HAM, PEPPERONI, BACON, MUSHROOMS,
CAPSICUM, PINEAPPLE, ONION, OLIVES,
MOZZARELLA (TB)

DIAVOLINO \$29
PEPPERONI, CAPSICUM, ONION, CHILLI,
OLIVES, MOZZARELLA (TB)

MEATLOVERS \$31
HAM, PEPPERONI, SAUSAGE, BACON,
ONION, MOZZARELLA (BBQ)

ADDITIONAL TOPPINGS

VEGE - \$3
MEAT/CHICKEN - \$4
SEAFOOD - \$6
GLUTEN FREE - \$2
HALF/HALF - \$2

TB- TOMATO BASE PB- PESTO BASE
BBQ- BBQ BASE

VEGETARIAN

CLASSIC VEGETARIAN \$27
MUSHROOM, PINEAPPLE, CAPSICUM, ONION, OLIVES,
MOZZARELLA (TB)

PAROS \$29
BABY SPINACH, FETA CHEESE, TOMATO, ONION,
OLIVES, MOZZARELLA (PB)

FLORENCE \$30
EGGPLANT, MUSHROOM, TOMATO, ARTICHOKE,
OLIVES, MOZZARELLA (TB)

SEAFOOD

GARLIC PRAWN PIZZA \$30
PRAWNS, GARLIC, OREGANO & MOZZARELLA

CORFU \$32
PRAWNS, SHALLOTS, BACON, TOMATO &
MOZZARELLA (TB)

GAMBERI \$33
PRAWNS, MUSHROOMS, CAPSICUM, ONION,
MOZZARELLA (TB)

CHICKEN

MALAY \$30
CHICKEN, MUSHROOMS, CAPSICUM, ONION, SATAY
BASE, MOZZARELLA

BBQ POLLO \$30
CHICKEN, MUSHROOM, BACON, ONION, MOZZARELLA
(BBQ)