



MEDITERRANEAN FUSION MENU

Delicious flavours and traditional recipes derived from the villages of the Mediterranean, Greece and the Middle East. A menu filled with a myriad of original ingredients and many delectable home-made dishes. Head chef, John Sarandakis, grand master of flavour and taste, invites you to an authentic Southern European and Middle Eastern culinary experience.

SMALL PLATES

TRIO OF DIPS \$22

(Tzatiki, Hummus and Baba Ganoush) served with warm pita bread **V**

ANTIPASTO \$28

Assorted cured meats, house pickled vegetables and marinated olives served with assorted breads GFO

BRUSCHETTA \$15.5

Tomato, fresh basil, red onion, olives, balsamic vinegar VGN

PRAWNS KATAIFI \$22

Prawn cutlets wrapped with Kataifi pastry served with spicy honey and lemon dipping sauce

WILD MUSHROOM, FRESH HERB **AND VEGAN FETTA ARANCINI \$16.5**

Served with Romesco sauce VGN

HOME-MADE ZUCCHINI AND HERB FRITTERS \$15.5

Served with vegan aioli VGN

LAMB KOFTA BAKED IN TOMATO NAPOLI \$16.5

Topped with a fetta crust and fresh herbs

GRILLED SAGANAKI CHEESE \$15

Served with Iranian fig compote and lemon

EGGPLANT FINGERS \$14

Served with tomato relish and vegan aioli VGN

BIG PLATES

SUMAC AND LEMON PEPPER CALAMARI \$31.5

Served with a Mediterranean slaw

TASMANIAN SCOTCH FILLET (350G) \$55

Served with smashed baby potatoes, seasonal greens and red wine sauce GF

WILD MUSHROOM AND FRESH HERB RISONI \$29.5

Topped with vegan fetta VGN

PAN FRIED BARRAMUNDI FILLET \$36.5

Served on herb potato mash and sauteed spinach GF

CHARGRILLED SA OCTOPUS \$36

Served with a Greek salad, lemon herb and olive oil dressing

SLOW COOKED LAMB SHOULDER (12HR) \$42.5

Served with sweet potatoes and roast pumpkin GF

VEGAN SOUVLAKI \$25

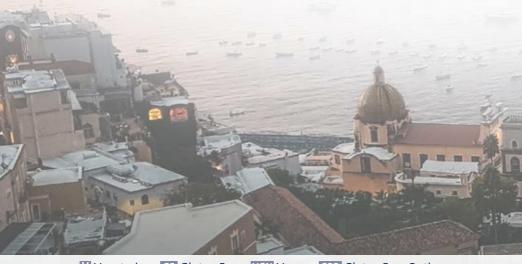
Chargrilled vegetables, sweet potato chips, Mediterranean slaw, Romesco and vegan aioli VGN

GREEK STYLE CHICKEN GYRO PLATE \$30.5

Served with village salad, chips, warm pita and tzatziki GFO

LINGUINI \$29.5

With spicy eggplant and basil ragu VGN



SIDES \$12

Seasonal greens with garlic butter V GF

Chips with tomato sauce and vegan aioli (vgn) GF

Sweet potato chips with tomato sauce and vegan aioli VGN GF

Village salad (tomato, cucumber, red onion, olives, capsicum and fetta)

Smashed baby potatoes with fresh herbs V GF

Roast pumpkin, sweet potato with yoghurt, honey and thyme dressing **V GF**

Mediterranean slaw V GF

DESSERTS

GREEK DONUTS \$15

(6) served with maple syrup, star anise and Dutch cinnamon VGN

BAKLAVA FINGERS \$15

(2) topped with milk chocolate V

ASSORTED SORBETS \$15

VGN GF

CREMA CATALANA (SPANISH BRÛLÉE) \$15

VIGE

CHEESE BOARD \$28

Assorted cheeses served with dry fruits, nuts and bread V GFO

SUPPER

ANTIPASTO \$28

Assorted cured meats, house pickled vegetables and marinated olives served with assorted breads GFO

TRIO OF DIPS \$22

(Tzatiki, Hummus and Baba Ganoush) served with warm pita bread ▼

PICKLED VEGETABLES PLATTER \$21

With warm olives, assorted nuts and dry fruit VGN GFO

CHIPS WITH TOMATO SAUCE AND VEGAN AIOLI \$12

