



# 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

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### TRIO OF DIPS \$22

(Tzatziki, 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

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### 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

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- 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) **V GF**
- 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

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### 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

**V GF**

### CHEESE BOARD \$28

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

## SUPPER

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### ANTIPASTO \$28

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

### TRIO OF DIPS \$22

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

### PICKLED VEGETABLES PLATTER \$21

With warm olives, assorted nuts  
and dry fruit **VGN GFO**

### CHIPS WITH TOMATO SAUCE AND VEGAN AIOLI \$12

**VGN GF**

### CHEESE BOARD \$28

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





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