

Something to Start

GARLIC BREAD BOARD

Toasted ciabatta, olive oil, garlic & dukkah. (4 pieces). **\$8.00 VG**

SOUP

Daily soup served with crusty bread. **\$8.00**

PATE AND HOUSE RICOTTA

House made pate & fresh ricotta served with house crostinni and quince paste.

\$15.00

ARANCINI

House made risotto balls (3) of the day. **\$12.00 VG**

CRUNCHY POTATOES

Potato wedges fried & seasoned with herbed salt with roasted garlic aioli. **\$8.00**

Add bacon, cheese, sour cream & sweet chilli. **\$12.00**

Add sour cream & sweet chilli. **\$9.00**

BRUSCHETTA

Heirloom tomato, basil and bocconcini with balsamic on garlic rubbed ciabatta.

\$12.00 VG

DIP PLATE

Housemade dips served with warm pitta. **\$14.00**

SAGANAKI CHEESE

Kefalogravieri grilled saganaki on an orange and fennel summer salad

served with pita. **\$12.00 VG**

MEZZE PLATE FOR TWO

Cheese, cured meats, dolmades, olive tapenade, bread and tzatziki. **\$28.00**

Burgers and the Like

All served with fries

STEAK CIABATTA

Scotch fillet, roasted tomato, grilled saganaki, grilled onion rings with

tomato jam roquette and garlic aioli. **\$20.00**

PULLED PORK YIROS

Marinated pork, tabouli, coriander, tahini yogurt, tzatziki and garlic

in a toasted pitta wrap. **\$16.00**

VEG BURGER (vegan option available)

Lentil pattie, spinach, eggplant caponata, mesculin lettuce, grilled saganaki

cheese, carrot chips and chimmi churri sauce on a brioche bun.

\$17.00 VG

VINTAGE CHEDDAR BURGER

House made Wagu beef pattie, pickle mustard relish, tomato jam, greens,

honey mustard mayo & of course melted vintage cheddar all in a brioche roll.

\$18.00

CHICKEN COTOLETTA BURGER

Italian crumbed chicken cotoletta, cilantro, carrot, aioli chilli, red cabbage. **\$17.00**

CUBANOS

Grilled Amblemead ham, smokey bacon, melted cheese with tomato relish,

mustard and caunichons pickle on ciabatta. **\$17.00**

Risotto

(all risottos can be GF & VG, please let us know)

MUSHROOM RISOTTO

Wild cultivated mushrooms cooked in garlic oil with arborio and fresh herbs.

\$18.00

ZUCCA RISOTTO

Roasted pumpkin, walnuts, baby spinach and garlic cream with a touch

of gorgonzola. **\$18.00**

SAFFRON SEAFOOD RISOTTO

Seafood, saffron, dill and white wine. **\$20.00**

GREEN RISOTTO

Sautéed leek, green peas and baby spinach in a vegetarian based risotto

with fresh herbs and a touch of lemon. **\$16.00**

Pasta

PASTA CARBONARA

Bacon and mushroom cooked in a light cream, parmesan, white wine sauce

finished with egg yolk and parsley. **\$16.00**

PASTA BIANCA

Prawns and squid cooked with chilli, roasted garlic, chorizo, fetta,

olive oil & lemon. **\$18.00**

RAGU FETTUCCINI

A traditional ragu of pork & veal braised in rich sugo and tossed

through fettucinni. **\$18.00**

PASTA PESTO

Spinach, sundried tomato and finished with a pesto cream. **\$16.00 VG**

With chicken **\$18.00** / With prawns **\$20.00**

VEGETARIAN SPAGHETTI

Spaghetti with asparagus, cauliflower pangrattata, basil and a poached egg.

\$16.00 VG

BLACK SQUID INK SPAGHETTI

Squid, chilli, garlic, onion, cherry tomato and sugo. **\$20.00**

Salads

GREEK SALAD

Olives, feta, cherry tomato, cucumber, red onion tossed together with our

special greek dressing. **Small \$8.00 / Main \$14.00 VG / GF**

CAESAR SALAD

Cos lettuce, torn garlic brioche, bacon, Caesar dressing, shaved parmesan,

poached egg & anchovies. **\$16.00**

With grilled chicken **\$20.00**

AVOCADO & QUINOA SALAD

Served with a summer corn salsa and house ricotta. **\$16.00 VG / GF**

(vegan option available)

GRILLED VEGETARIAN SALAD

Grilled Mediterranean vegetables, mushrooms, roast pumpkin, mixed grains

and watercress served with a caramelised balsamic dressing and polenta.

\$16.00 VG / GF (vegan option available)

GIARNCARLO COFFEE GLAZED RIB SALAD

Caramelised beef ribs slow cooked in dark ale with a fresh salad of kale, basil,

snow peas, capsicum with a zesty sweet dipping sauce. **\$18.00 GF / DF**

Main

GREEK CHICKEN

Traditional char grilled lemon and garlic chicken, oregano potatoes,

Greek salad, tzatziki, pitta. **\$20.00**

MARINATED LAMB

Marinated lamb served with grilled pitta, Greek salad and tzatziki. **\$18.00**

BREASOLA

Traditional Italian parmesan and prosciutto filled steak roulades baked in rich

garlic cream sauce and served on walnut risotto and garlic ciabatta. **\$20.00**

SALMON AND GREEN TEA RICE BOWL

Grilled salmon served on a sushi rice base in an aromatic ginger and shallot

spiced green tea. **\$22.00 GF / DF**

CHILLI SQUID AND KATAIFI PRAWNS

Served with charred lemon, honey and sweet chilli dipping sauce

and dressed roquette. **\$18.00 DF**

ROASTED VEGETARIAN CURRY

A mildly spiced coconut curry of root vegetables with a cucumber riata

and toasted pita. **\$16.00 VG (vegan option available)**

DUCK AND WHITE BEAN

With porcinni mushroom, fried egg, pancetta germolata, seasoned broth

and black caviar. **\$22.00 GF / DF**

FISH N CHIPS

Crumbed garfish served with fries, fresh avocado salad, tartar sauce

and vinegar. **\$18.00**

CHICKPEA AND HALOUMI PATTIES

Served with greens, beetroot and mint salad, lemon vinaigrette and fresh

cucumber yogurt relish. **\$18.00 VG**

PORK BELLY

Twice cooked pork, red onion, coriander, fennel slaw, cashew nuts, vine leaves

and rice with apple cider glaze. **\$22.00 GF / DF**

Something to Finish

CHEESE BOARD

Selection of cheeses, quince paste, nuts, fruit and lavosh. **\$18.00**

VG = VEGETARIAN / **V** = VEGAN / **GF** = GLUTEN FREE / **DF** = DAIRY FREE