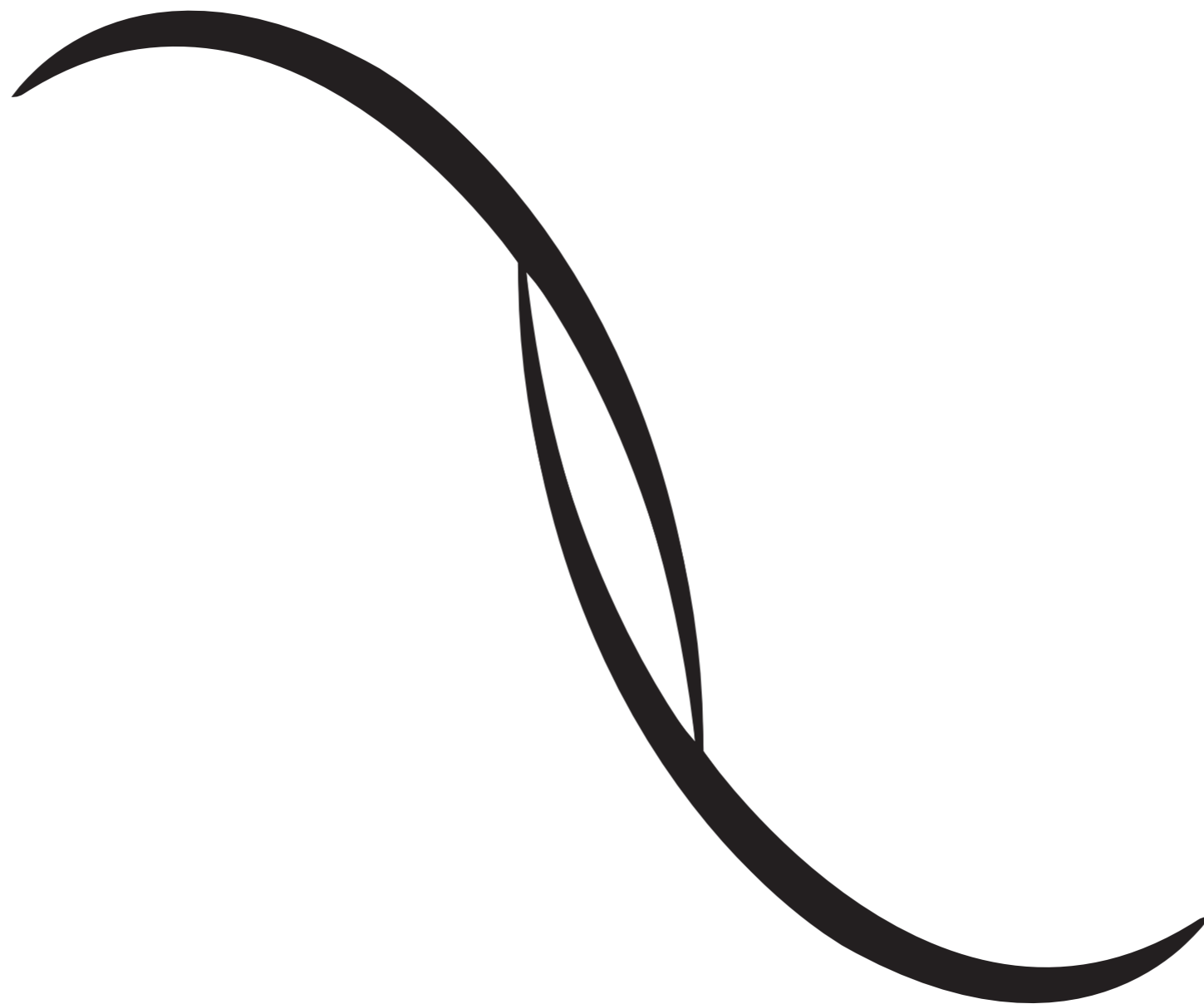


1896



menu



1896



menu

ENTREE

1.	Garlic or herb bread with olive oil and full cream butter spread	3.00
2.	Bruschetta with roma tomato, fresh basil, XV olive oil and caramelised balsamic	6.50
3.	Grapeleaf rolls with herbed risotto filling dressed with lemon and XV olive oil	9.50
4.	Grilled vegetable and haloumi stack with eggplant, capsicum and basil pesto	13.50
5.	Lamb's fry marinated in olive oil and balsamic vinegar on mashed potato with grilled tomato and bacon	11.50 <i>as main:</i> 19.50
6.	Salt and pepper chilli squid on salad greens dressed with lemon and XV olive oil	12.50 <i>as main:</i> 21.50
7.	BBQ marinated baby octopus with mixed leaf salad and a garlic, lemon and extra virgin olive oil dressing	13.50 <i>as main:</i> 21.50
8.	Tequilla and lime grilled prawns with mango and green tomato salsa	14.50 <i>as main:</i> 24.50
9.	Sydney Rock Oysters	6 / 12
	Natural – with citrus aioli and lemon	16.00 / 25.00
	Kilpatrick – with bacon in tabasco and worcestershire	17.00 / 26.00
	Mornay – with a mozzarella and parmesan cheese sauce	17.00 / 26.00

SALADS

10.	Rocket and parmesan salad with Spanish onion, roma tomatoes and roasted pinenuts dressed with XV olive oil	11.50
11.	Greek salad with marinated Kalamata olives and imported feta dressed with XV olive oil and caramelised balsamic vinegar	12.50
12.	Caesar salad with cos lettuce, bacon, shaved parmesan and toasted crouton	14.50
	<i>add: anchovies</i>	1.00
	<i>chicken tenderloins</i>	4.00

MAINS

13.	Greek style slow braised lamb on mashed potato with sautéed vegetables and okra	22.50
14.	Schnitzel of either veal or chicken in a parmesan and breadcrumb coating served with salad and hand cut chips and your choice of pepper, mushroom or dienne sauce	21.50
15.	Veal scallopine with mushrooms, cream and white wine asparagus and grilled mozzarella	23.50
16.	Whole fresh schnapper grilled with a garlic, lemon juice and oregano baste served with side salad and hand cut chips	25.50
17.	Grilled fillets of ocean perch with a garlic, lemon juice and oregano baste served with side salad and hand cut chips	22.50
18.	Flathead fillets deep fried in a cornmeal and breadcrumb coating with lemon and caper aioli and hand cut potato chips	23.50
19.	Whole N.Z. sole grilled with a baste of olive oil, lemon and oregano with tartare and hand cut potato chips	23.50
20.	Grain-fed beef with your choice of green peppercorn, mushroom or dienne sauce	
	Sirloin	24.50
	Rib eye	25.50

DESSERT

21.	Sticky date pudding with wine poached strawberries and hot butterscotch sauce	9.50
22.	Baked lemon cheesecake with cream and berry sauce	9.50
23.	Chocolate panna cota with caramel and nougat	7.50
24.	Individual Italian gelato garnished with berry sauce and cream	9.50
25.	Vanilla ice cream with your choice of topping	5.00

Your birthday vouchers are welcome here on Monday, Tuesday and Wednesday of each week