

### MEZEDES (STARTER)

<b>OLIVE MISTE</b> 🌿	14
Sauteed w/ garlic, chilli, herbs, olive oil, lemon rind & grilled pita bread on side	
<b>POTATO CHIPS EL GRECO</b> 🌿	16
Super crunchy potato chips topped with crumbled feta, extra virgin olive oil, sea salt, & oregano	
<b>HALLOUMI PEPPERED FIGS SAGANAKI</b> 🌿	22
Grilled served /w peppered figs & honey balsamic glaze	
<b>SALT &amp; PEPPER GREEK STYLE CALAMARI</b>	24
Garlic, pepper, sea salt, parsley & garlic aioli on side	
<b>SOUTHERN FRIED TENDERLOINS</b>	26
Juicy Southern style spicy fried chicken tenders & chilli aioli o/s	
<b>SAGANAKI PRAWNS</b> 🍷	28
Ocean king prawns, garlic, red onion, capsicum, olives, cherry tomatoes, goats feta, fresh herbs & grilled pita bread	
<b>FISHERMANS PLATE</b>	28
Char-grilled ocean fresh green prawns, plump Tasmanian scallops in the shell & tender grilled calamari & chilli aioli	

### BURGERS & WRAPS

Served with chips or garden salad

<b>CHICKEN TENDERLOIN BURGER</b>	24
Free range chicken char grilled on turkish bread, iceberg lettuce, roma tomatoes, avocado, cheese & chilli jam	
<b>SOUTHERN FRIED CHICKEN BURGER</b>	25
Coated & crumbed Chicken tenderloins deep-fried & served on a toasted milk bun w/ house honey mustard slaw	
<b>ANGUS BEEF BURGER</b> 🍷	25
100% Angus beef patty on a toasted brioche roll, cheese, caramelised onions, iceberg lettuce, tomato, & homemade BBQ sauce (Add Bacon +\$3)	
<b>GREEK STREET FOOD LAMB GYROS</b> 🍷	25
Slow roasted lamb rump wrapped in a warm grilled pita bread with house tzatziki, tomato, red onion & rocket	
<b>CHICKEN GYROS</b>	24
Free range chicken tenderloins char-grilled, wrapped in a warm grilled pita bread, avocado, mixed leaves & pesto aioli	

### SEAFOOD

<b>BARRAMUNDI FISH &amp; CHIPS</b>	33
Deep-fried tempura coated wild caught barramundi fillets, with homemade tartar sauce, chips & salad	
<b>GREEK STYLE SALT &amp; PEPPER CALAMARI</b>	32
Tender calamari in garlic, sea salt, cracked pepper and parsley s/w lemon zest aioli, chips & salad	
<b>WILD CAUGHT BARRAMUNDI MEUNIERE</b>	37
Grilled wild caught barramundi fillet s/w mash potato, sautéed spinach & lemon meunière sauce	
<b>CRISPY SKIN SALMON</b> 🍷	38
Market fresh salmon, s/w tarragon infused kipfler potatoes, broccoli, roasted cherry tomatoes finished w/ a citrus dressing	
<b>GRILLED MIX SEAFOOD PLATTER</b>	54
Market fresh ocean prawns, scallops, tender calamari, mussels, barramundi fillet & tempura soft shell crab, w chips, tartar & lemon wedges	

### BREADS

<b>WARM GRILLED PITA BREAD</b> 🌿	7
Drizzled with extra virgin olive oil & a pinch of oregano	
<b>GARLIC BREAD</b> 🌿	9
Our wood fired home baked baguette toasted with garlic and parsley butter	
<b>GREEK DIPS TRIO</b> 🍷	21
House made tzatziki, hummus & taramasalata & grilled pita bread on side	
<b>MEZE GRECO (TO SHARE)</b>	28
A selection of hot & cold mezze. Greek dips, olives, halloumi, feta, calamari, chorizo, pickled veggies & grilled pita bread on side	

#### SIDES

11

-CHIPS	-GARDEN SALAD
-MASH	-STEAMED VEGGIES

### SALADS

<b>GREEK SALAD</b> 🌿	22
Cherry & roma tomatoes, capsicum, red Onion, cucumber, olives & feta w/ olive oil infused lemon dressing	
<b>ROCKET SALAD</b> 🌿	22
Rocket with avocado, shaved parmesan, pear, pomegranate & a balsamic glaze dressing	
<b>ROASTED BEETROOT SALAD</b> 🌿	24
Woodfired roasted beetroot with baby spinach, rocket, snow pea, goats feta, roasted hazelnuts & a zesty hazelnut dressing	

#### SALAD EXTRAS

7

-CHAR-GRILLED CHICKEN TENDERLOINS	
-GRILLED CALAMARI	
-GRILLED SALMON	
-GRILLED HALOUMI	
-SMOKED SALMON	12

## MEATS & STEAKS

<b>CHICKEN TENDERLOINS SOUVLAKI</b> 🍷	34
Char-grilled chicken skewers (x4) served /w chips, greek salad, house tzatziki and grilled pita bread	
<b>FLINDERS ISLAND SALT GRASS FED- LAMB RUMP SOUVLAKI</b>	38
Char-grilled lamb skewers (x3) served /w chips, greek salad, house tzatziki and grilled pita bread	
<b>SCOTCH FILLET- (Greenham Tasmanian Cape Grim beef) 300 gm</b>	48
Served with choice of: <i>Mash or chips, salad or steamed veggies, mushroom sauce or red wine demi glaze</i>	
<b>MIXED CHAR GRILLED MEATS PLATTER</b>	54
Free range chicken (x2), lamb rump souvlaki (x2), lamb rump steak (x1) & chorizo w/ chips, tzatziki & pita bread	

## FROM THE WOOD-FIRED OVEN

Served with garden salad

<b>TRADITIONAL GREEK MOUSSAKA</b>	32
Baked layers of roasted potatoes, zucchini, eggplant, our delicious Angus beef ragu & topped w/ bechamel sauce	
<b>LASAGNE AL FORNO</b> 🍷	32
Our homemade lasagne cooked using our woodfired oven. Topped with Grana Padano parmesan cheese	
<b>"FLINDERS ISLAND - SALT GRASS FED" - LAMB KLEFTIKO</b> 🍷	40
Slow roasted lamb rump s/w potato mash & red wine rosemary jus	
<b>"FLINDERS ISLAND - SALT GRASS FED" - LAMB LEMONATO</b>	40
Baby lamb shoulder slow roasted with garlic, oregano, lemon & fresh herbs. Served w/ lemon baked potatoes	

## PASTA



**GLUTEN FREE** pasta +\$5

<b>PENNE ALLA POMODORO</b> 🍷	22
Penne with our Napolitano sauce	
<b>PENNE ALLA BOLOGNESE</b>	25
Penne with our rich Angus beef mince	
<b>LINGUINE PROVENCIALE</b> 🍷	25
Mushrooms, olive oil, chilli, thyme, garlic, cherry tomatoes, baby spinach, olives, mint & feta	
<b>PENNE DIAVOLA</b> 🍷🍷	25
Mushroom, chilli, garlic, basil & tomato cream sauce	
<b>PENNE BOSCAIOLA</b>	26
Double smoked ham, mushroom & shallots in a cream & parmesan sauce	
<b>HOME-MADE GNOCCHI DI PATATE</b>	28
Gorgonzola infused cream based sauce w/ roasted walnuts, fresh pear & shaved Grana Padano (OPTIONAL: Napolitano sauce)	
<b>HOME-MADE GNOCCHI WITH ROASTED PUMPKIN</b> 🍷	28
Cooked in a burnt sage butter sauce and topped w/ shaved Grana Padano cheese	
<b>SPAGHETTI SICILIANA</b> 🍷	24
Eggplant, garlic, chilli, basil & tomato sauce	
<b>PUMPKIN RAVIOLI &amp; BURNT SAGE BUTTER</b> 🍷	28
Pumpkin stuffed ravioli cooked in burnt sage butter sauce	
<b>SPINACH &amp; RICOTTA RAVIOLI NAPOLITANA</b> 🍷🍷	26
Spinach & ricotta stuffed ravioli cooked in napoli sauce	
<b>CHICKEN &amp; MUSHROOM RISOTTO</b>	29
Chicken tenderloins, mushrooms, garlic, herbs & white wine	
<b>URBANO SLOW BRAISED BEEF RAGU WITH PAPPARDELLE</b> 🍷	32
Slow cooked Angus beef in tomato salse, flavoured w/ a classic Italian soffritto, red wine & fragrant herbs	
<b>SPAGHETTI GAMBERI</b> 🍷🍷	37
Ocean fresh king prawns cooked in extra virgin olive oil, cherry tomatoes, baby spinach, olive, garlic & chilli	
<b>SPAGHETTI PESCATORA</b> 🍷	38
Ocean fresh king prawns, barramundi fillet, calamari, scallops & mussels w/ chilli, cherry tomatoes, garlic & shallots in tomato salse	
<b>KAVOURO-MAKARONADA</b> (CRAB MEAT SPAGHETTI) 🍷🍷	39
Spaghetti with fresh crabmeat, basil, chilli, garlic, parsley, cherry tomatoes, shallots & ex virgin olive oil	
<b>SEAFOOD RISOTTO</b> 🍷	37
Fresh cooked risotto in tomato sauce w/ chilli, ocean fresh green prawns, scallops, mussels & calamari	