



W I N E B A R

Food



Cheese Board (GFO)	\$44.00
Chefs' selection of 3 cheeses w/ a selection of crackers, quince paste and fruit	
Charcuterie Board	\$47.00
Jamon Duroc Serrano imported from Spain, Anis Grande, smoked ham off the bone w/ relish, olives and fresh cut crusty bread	
Cheese & Charcuterie Board	\$47.00
Jamon Duroc Serrano imported from Spain, smoked ham off the bone, 24 month aged cheddar, brie, crusty bread and crackers	
Middle Eastern Meze Plate for two	\$55.00
Beef kofta, kibbeh, falafel w/ house made hummus, pickled turnip and pita bread	
Mediterranean Meze Plate for two	\$59.00
Souvlaki style lamb, souvlaki style chicken, haloumi w/ house made tzatziki and pita bread	
Vegetarian Mezze Board for Two	\$47.00
House made dolmades, falafels, crispy haloumi chips, warm artichoke dip, toasted pita bread and a semi-dried tomato, olive and rocket salad	

10% weekend service charge. 15% public holiday service charge.

Sides and Salads

Greek Salad (V, VGO, GF)	\$19.00
Tomato, cucumber, Spanish onion, kalamata olives, oregano, fetta, and Greek dressing	
Tabouleh (V, VG, GF)	\$19.00
Parsley, mint, tomato, cucumber, quinoa, Spanish onion, lemon juice and olive oil	
Middle Eastern Potatoes (V, VG, GF)	\$12.00
Fried potatoes w/ seven spice salt	
Mediterranean Potatoes (V, VGO, GF)	\$12.00
Fried potatoes w/ oregano, fetta and lemon/pepper salt	
Plain Potatoes (V, VG, GF)	\$11.00
Fried potatoes w/ salt	
Bowl of Chips V, VGO, GF)	\$11.00
Crispy straight cut chips w/ salt & aioli	
Broccolini (V, VGO, GF)	\$18.00
Broccolini w/ shaved parmesan, lemon, garlic, crushed almonds & olive oil	
Asparagus (V, VG, GF)	\$18.00
Asparagus w/lemon, garlic, pine nuts and balsamic glaze	
Pita Bread Side (V, VG)	\$12.00
Crusty Bread Side (V, VG)	\$12.00
Gluten Free Pita Bread Side (GF, V, VG)	\$8.00

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Bites

Crumbed Olives (GF) Fried crumbed olives stuffed with fetta	\$18.00
Haloumi Chips (GF, V) Fried haloumi in Mediterranean seasoned flour w/ tzatziki dip	\$19.00
Mediterranean Ceviche (GF) Fish marinated in lime and tossed with red capsicum, garlic, onion, chickpeas, dates and parsley served with yoghurt sauce and lavosh	\$21.00
Saganaki Prawns (GF) Prawns served in a tomato, garlic, chilli, onion and ouzo sauce topped with fetta	\$31.00
Crispy Marinated Octopus (GF) Marinated in chilli, garlic, lemon oil and panfried	\$31.00
Greek Salmon (GF) 200gm pan seared salmon bites in a Mediterranean marinade w/ lemon garlic aioli	\$32.00
Grilled Haloumi (V, GF) 6 per serve Served with lemon wedges	\$22.00

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Bites

Falafel (V, VG) 3 per serve	\$19.00
Served w/ house made hummus	add 1 \$7.00
Dolmades (V, VG, GF) 3 per serve	\$18.00
House made stuffed vine leaves	add 1 \$6.00
Beef Kofta (GF) 3 per serve	\$22.00
House made herb and spiced beef w/ hummus	add 1 \$7.50
Kibbeh (GF) 3 per serve	\$27.00
House made middle eastern spiced lamb, beef, pine nut filling in a spiced lamb, beef and quinoa casing w/ hummus	add 1 \$9.00
Mediterranean Lamb Skewers (GF) 3 per serve	\$29.00
House made souvlaki style lamb w/ tzatziki	add 1 \$10.00
Mediterranean Chicken Skewers (GF)	\$22.00
House made souvlaki style chicken w/ tzatziki	add 1 \$7.50

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Dips

House Made Hummus w/ Pita Bread (V, VG, GFO)	\$17.00
House Made Tzatziki w/ Pita Bread (V, GFO)	\$17.00
Taramasalata w/ Pita Bread (GFO)	\$17.00
3 Dips w/ Pita bread (GFO)	\$19.00

Dessert

Rosewater Panna Cotta (GF)	\$12.00
Tiramisu Biscotto (V) 2 per serve	\$12.00
Baklava (V) 2 per serve	\$13.00
Traditional Turkish Delight (GF) 4 per serve	\$7.00

V – Vegetarian
GF – Gluten Free
VG – Vegan
GFO – Gluten Free Option
VGO – Vegan Option

Whilst we go to every effort to ensure our menu items remain gluten free, vegetarian or vegan, we cannot guarantee that an item will not contain traces.

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