



GRAZE

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| Ploughman's Board | \$42.00 |
| Fresh cut off the bone leg ham, cornichons, pickled onions, Mafra matured cheddar, Mafra Red Leicester w/ piccalilli relish and fresh cut crusty bread | |
| Cheese Board (GFO) | \$39.00 |
| Chefs' selection of 3 cheeses w/ a selection of crackers, quince paste and fruit | |
| Charcuterie Board | \$39.00 |
| Chefs' selection of 3 cold meats w/ relish, olives, fresh cut crusty bread | |
| Middle Eastern Meze Plate for two | \$49.00 |
| Beef kofta, kibbeh, falafel w/ house made hummus, pickled turnip and pita bread | |
| Mediterranean Meze Plate for two | \$54.00 |
| Souvlaki style lamb, souvlaki style chicken, haloumi w/ house made tzatziki and pita bread | |
| DIPS | |
| House Made Hummus (V, VG, GFO) | \$14.00 |
| Served w/ pita bread | |
| House Made Tzatziki (V, GFO) | \$14.00 |
| Served w/ pita bread | |
| Taramasalata (GFO) | \$14.00 |
| Served w/ pita bread | |
| 3 Dips (GFO) | \$16.00 |
| Chefs' selection of dips w/ pita bread | |



BITES

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| Beef Kofta (GF) House made beef kofta w/ house made hummus | \$19.00 |
| Kibbeh (contains nuts) Nana's homemade kibbeh w/ house made hummus | \$24.00 |
| Falafel (V, VG) Served w/ house made hummus | \$16.00 |
| Lamb Souvlaki (GF) House made souvlaki style lamb w/ tzatziki, lemon | \$26.00 |
| Chicken Souvlaki (GF) House made souvlaki style chicken w/ tzatziki, lemon | \$19.00 |
| Grilled Haloumi (V, GF) Served with lemon wedges | \$18.00 |
| Dolmades (V, VG, GF) Made in-house, stuffed vegetarian vine leaves | \$15.00 |
| Loubia B'zeit (V, VG, GFO) Slow cooked green beans in tomato and 7 spice sauce w/ pita bread | \$12.00 |
| Potatoes (V, VG, GF) Fried potatoes w/ Middle Eastern or Greek seasoning | \$9.00 |
| Broccolini (V, VG, GF) Broccolini w/ shaved parmesan, lemon, crushed almonds and olive oil | \$15.00 |
| Crumbed Olives (V, GF) Crumbed olives stuffed with feta | \$15.00 |
| Pita bread side (V, VG, GFO) | \$10.00 |



SALADS

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| Greek Salad (V, VGO, GF) | \$15.00 |
| Tomato, cucumber, Spanish onion, kalamata olives, oregano, feta, and Greek dressing | |
| Tabouleh (V, VG, GF) | \$15.00 |
| Parsley, mint, tomato, cucumber, quinoa, Spanish onion, lemon juice and olive oil | |

DESSERT

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| Loukoumades (<i>Greek Doughnuts</i>) (V, VG) | \$8.00 |
| Tiramisu Biscotto (V) | \$8.00 |
| Baklava (V) | \$10.00 |
| Choc, tahini and date bites (V, VG, GF) | \$8.00 |

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

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.



WHITE WINE

| | Glass | Bottle |
|--|---------|---------|
| 2023 Heggie's Vineyard Chardonnay, SA | \$13.00 | \$42.00 |
| 2022 Wirra Wirra Sauvignon Blanc, SA | \$11.00 | \$38.00 |
| 2022 Pencarrow Sauvignon Blanc, NZ | \$15.00 | \$47.00 |
| 2023 Vasse Felix Classic Dry White, WA | \$12.00 | \$40.00 |
| 2023 La Biondina Vermentino, SA | \$13.00 | \$43.00 |
| 2022 Redbank King Valley Fiano, SA | \$12.00 | \$42.00 |
| 2023 West Cape Howe Pinot Grigio, WA | \$11.00 | \$38.00 |
| 2022 Opawa Pinot Gris, NZ | \$14.00 | \$46.00 |

RED WINE

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| 2020 Jim Barry The Atherley Shiraz, SA | \$13.00 | \$44.00 |
| 2021 Sisters Run Malbec, ARG | \$11.00 | \$39.00 |
| 2022 West Cape Howe Pinot Noir, SA | \$14.00 | \$47.00 |
| 2020 Torres Coronas Tempranillo, SPN | \$12.00 | \$39.00 |
| 2021 Hay Shed Hill Cabernet Merlot, WA | \$12.00 | \$40.00 |
| 2021 Grower Gatherer Cab Sav, SA | \$12.00 | \$40.00 |
| 2021 Santa Cristina Sangiovese, ITALY | \$12.00 | \$44.00 |
| 2022 Langmeil Grenache, SA | \$14.00 | \$45.00 |
| 2022 John Duval Concilio Shiraz, SA | N/A | \$58.00 |

SPARKLING WINE

| | Glass | Bottle |
|------------------------------------|---------|----------|
| Dunes & Green Prosecco NV, SA | \$11.00 | \$37.00 |
| Redbank Elevage Blanc de Blanc, SA | \$13.00 | \$46.00 |
| Louis Bouilliot Grande Reserve, FR | N/A | \$75.00 |
| Veuve Clicquot | N/A | \$150.00 |

ROSE

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| 2022 Marty's Block, SA | \$10.00 | \$37.00 |
| 2022 Famille Perrin Reserve Rose, FR | \$18.00 | \$54.00 |



COCKTAILS

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| Mel's Classic Margarita Tequila, Triple Sec & lime juice | \$19.00 |
| Mick's Spicy Margarita Tequila, Triple Sec, lime juice & house made spicy syrup | \$19.00 |
| Aperol Spritz Prosecco, Aperol & soda water | \$16.00 |
| Cranberry Poinsettia Spritz Prosecco, Triple Sec & cranberry juice | \$16.00 |
| Espresso martini Espresso coffee, Kahlua, Vanilla Vodka & sugar syrup | \$19.00 |
| Classic/Dirty Martini Gin & Dry Vermouth (dash of brine to make it dirty) | \$19.00 |
| Mojito Havana Club Rum, lime juice, mint, sugar syrup and soda water | \$19.00 |
| Fireball Apple Pie Fireball whisky, vanilla vodka, cloudy apple juice and cinnamon syrup | \$19.00 |
| Old Fashioned Jack Daniels, orange bitters, Angostura bitters and sugar syrup | \$19.00 |



BEER & CIDER

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| Heaps Normal XPA Ale 0% | \$8.00 |
| Great Northern 3.5% | \$8.00 |
| Hawke's Lager 4.2% | \$9.00 |
| Stone & Wood Pacific ale 4.4% | \$10.00 |
| Corona 4.5% | \$10.00 |
| Principle Porter 5.2% | \$11.00 |
| Principle XPA 4.2% | \$11.00 |
| Principle Pilsner 4.7% | \$11.00 |
| Principle Bitter 4.9% | \$11.00 |
| Young Henrys Cider 4.6% | \$10.00 |

SOFT DRINK

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| Ginger Beer | \$5.00 |
| Tonic Water | \$5.00 |
| Coke | \$4.00 |
| Coke Zero Sugar | \$4.00 |
| Lemonade | \$4.00 |
| Lemon Squash | \$4.00 |
| Lemon lime bitters | \$4.00 |
| Bottomless Sparkling Water | \$10.00 |

MOCKTAILS

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| Virgin Mojito | \$9.00 |
| Lime juice, mint, sugar syrup and soda water | |
| The Ginger Virgin | \$9.00 |
| Lime juice, mint, sugar syrup and ginger beer | |
| Cranberry Lime Spritzer | \$9.00 |
| Cranberry juice, lime juice, sugar syrup & dried cranberries | |
| Apple Cinnamon Scroll | \$9.00 |
| Cloudy apple juice, vanilla syrup and cinnamon syrup | |