

TAPAS

MEZE E

Hummus – v House made hummus, paprika, olive oil, served with grilled pita bread	12
Anchovies Artisan white anchovies marinated in our house made chili oil served with grilled pita bread	14
Garlic Pita Bread – v	6
Antipasto Spanish jamon, Greek feta, salami & marinated olives, served with grilled pita bread	24
Marinated Olives – v, gf Green Cyprian olives marinated in chili, oregano & orange rind	9

SEAFOOD

White Bait White Bait fried in a light tempura served with aioli & lemon	15
Tuna Crudo – gf Sliced sashimi tuna, avocado puree, finely sliced red onion, shallots, chili & lemon vinaigrette	18
Pot of Mussels (500g) – gf Kinkawooka black mussels, sautéed with white wine, cherry tomatoes, garlic, chili & parsley served with grilled pita bread	20

VEGETARIAN

Grilled Vegetable Salad – v, gf Dutch carrots, zucchini, new season asparagus, creamed feta, candied walnuts & balsamic reduction	16
Watermelon Salad – v, gf Balsamic glaze, crumbled feta, caramelised walnuts	15
Grilled Haloumi – v, gf (4 pieces) Roasted red peppers, finely sliced red onion, shallots & a lemon vinaigrette	15
Mushroom Arancini - v Mixed mushrooms, butter & parmesan rice balls stuffed with mozzarella, crumbed, fried & served with aioli and lemon	15

GYROS	Authentic Greek pita bread, sweet potato chips, tomato, red onion & garlic sauce.	10 each
	<ul style="list-style-type: none"> - Chicken thigh, marinated in thyme & lemon - Slow cooked pulled lamb shoulder & caramelized onion - Hummus, red roasted capsicum & avocado – v 	
	Wings – gf	14
	Tender chicken wings marinated in lemon, garlic, oregano, paprika & chili, served with cucumber & mint yoghurt.	
	Souvlaki – gf	14
Marinated lamb & red pepper souvlaki topped with tzatziki, finely sliced red onion & shallots (<i>1 piece</i>)		
Pinchos – gf	14	
Marinated chicken & leek Pinchos topped with rocket & romesco (<i>1 piece</i>)		
Chorizo – gf	15	
Black forest smokehouse chorizo, grilled & tossed with roast capsicum, lemon vinaigrette & parsley		
MAIN	Angus Scotch Fillet - gf	42
	300g grain fed scotch fillet red wine jus, sweet potato chips, topped with crumbled feta & broccolini	
	Spaghetti Frutti Di Mare	29
	Prawns & queen scallops, prawn bisque, zucchini, cherry tomatoes, garlic & chili	
	Chicken Kozani – gf	36
	Boneless chicken Maryland, roasted & served on a bed of saffron, cranberry, apricot & blackcurrant rice pilaf, spiced pumpkin puree & candied walnuts	
Salmon Fillet	37	
Grilled Tasmanian Atlantic Salmon served with Israeli pearl cous cous, mango, cucumber, red onion & baby caper salad		
Risotto – gf	26	
Chargrilled chicken, mushroom, spinach & parmesan (<i>vegetarian optional</i>)		

SIDES

<p>Greek Salad – v, gf Tomato, capsicum, cucumber, red onion, olives, tossed together with red wine vinaigrette & oregano, topped with a slab of feta</p>	14
<p>Rocket Salad – v, gf Pear, walnut & grated manchego with a lemon dressing</p>	12
<p>Papas Fritas – v, gf Sweet potato chips, topped with crumbled feta & oregano</p>	9
<p>Basil Beans – v, gf Blanched green beans, butter & sea salt</p>	8
<p>Beer Battered Chips – v Served with aioli sauce</p>	8
<p>Greek Pita Bread - v</p>	5

DESSERT

<p>Frangipane Peach frangipane tart, lemon curd & peach sorbet</p>	14
<p>Galaktoburiko Sweet semolina filo pie, vanilla ice cream, dusted with cinnamon icing sugar</p>	14
<p>Milk Chocolate Semi-fredo –gf Raspberry coulis, chocolate soil, fresh raspberries & raspberry sorbet</p>	14
<p>Willow Grove Cheese Selection Served with fresh pear, dried apricots, candied walnuts, sour apple puree & lavosh</p>	24
<p>Virgin Affogato - v, gf Vanilla ice cream & coffee shot</p>	6.5
<p>Affogato – v, gf Vanilla ice cream & coffee shot, with choice of liquor</p> <ul style="list-style-type: none"> - Pedro Ximénez: Barrel aged Spanish sherry with muscatel undertones - Frangelico: hazelnut liquor 	14

BANQUET MENU TO SHARE

MINIMUM 2 PEOPLE
(Price per person)

ATHENIAN FEAST

49pp

Antipasto

Spanish jamon, Greek feta, salami & marinated olives, served with grilled pita bread

Mushroom Arancini - v

Mixed mushrooms, butter & parmesan rice balls stuffed with mozzarella, crumbed, fried served with aioli & lemon

Grilled Haloumi – v, gf (4 pieces)

Roasted red peppers, finely sliced red onion, shallots & a lemon vinaigrette

Watermelon Salad – v, gf

Balsamic glaze, crumbled feta, caramelised walnuts

Pinchos - gf

Marinated chicken & leek Pinchos topped with rocket & romesco

(2 pieces)

Papas Fritas – v, gf

Sweet potato chips, topped with crumbled feta & oregano

SPARTAN FEAST

55pp

Antipasto

Spanish jamon, Greek feta, salami & marinated olives, served with grilled pita bread

Mushroom Arancini -v

Mixed mushrooms, butter & parmesan rice balls stuffed with mozzarella, crumbed, fried served with aioli & lemon

Grilled Haloumi – v, gf (4 pieces)

Roasted red peppers, finely sliced red onion, shallots & a lemon vinaigrette

Watermelon Salad – v,gf

Balsamic glaze, crumbled feta, caramelised walnuts

Pinchos - gf

Marinated chicken & leek Pinchos topped with rocket & romesco

(2 pieces)

Papas Fritas – v, gf

Sweet potato chips, topped with crumbled feta & oregano

Choice of one to share:

Frangipane

Peach frangipane tart, lemon curd & peach sorbet

Milk Chocolate Semi-fredo -gf

Raspberry coulis, chocolate soil, fresh raspberries & raspberry sorbet
