

TAPAS

TRIO OF DIPS (v)	10.0
<i>Homemade Greek style dips served with pitta bread & Olives</i>	
OLIVES (v, gf)	7.00
<i>Marinated in olive oil with chilli, lemon and oregano</i>	
SAGANAKI TRIO (v)	10.0
<i>Kefalograviera, Fetta, Halloumi traditional Greek cheeses grilled, served with lemon and tomato</i>	
LOUKANIKO	8.00
<i>Grilled sausage, served on a bed of greens and lemon</i>	
PRAWN SKEWERS	12.0
<i>Grilled prawns served on couscous infused with saffron and garlic sauce</i>	
ZUCCHINI CROQUETTES (v, gf)	8.00
<i>Pan fried zucchini and blue cheese croquettes and tomato</i>	
SOUTZOUKAKIA	12.0
<i>Oven baked croquettes in a traditional spicy Mediterranean tomato based sauce (mild)</i>	
SCALLOPS (gf)	12.0
<i>Baked scallops in half shell with garlic, lemon and cracked black pepper</i>	
MUSSELS (gf)	10.0
<i>Sautéed with garlic, diced tomato, fresh herbs, white wine napolli sauce</i>	
VEGETABLES TEMPURA (v)	8.00
<i>A selection of fresh vegetables in a crispy light batter</i>	
STUFFED TOMATOS	9.00
<i>Roma tomato's stuffed with crabmeat, garlic, cumin and coriander</i>	
LAMB SKEWERS	12.0
<i>Grilled lamb skewers served on grilled bread and tzatziki</i>	
CHICKEN SKEWERS	12.0
<i>Grilled chicken skewers served with sweet potato chips and mint yoghurt</i>	

(v = vegetarian, gf = gluten free)

TAPAS

SEAFOOD SKEWERS	16.0
<i>A selection of fresh seafood served on a bed of saffron rice with a mint garlic sauce</i>	
STUFFED BUTTON MUSHROOMS	8.00
<i>Oven baked mushrooms stuffed with char grilled capsicum and camembert cheese</i>	
LEEKWURST SAUSAGE	8.00
<i>Grilled sausage (spicy) with a mild tomato based sauce</i>	
SALT AND PEPPER CALAMARI (gf)	10.0
<i>Fresh local calamari scored and grilled seasoned with garlic, cracked black pepper, sea salt flakes and lemon</i>	
STUFFED PEPPERS	10.0
<i>Fresh green peppers stuffed with rice, mince of beef and pork</i>	
COD AND SKORDALIA	14.0
<i>Fried cod served with a traditional homemade skordalia (traditional Greek dip with garlic, bread and olive oil)</i>	
FISH CAKES	12.0
<i>Traditional Mediterranean fish cakes fried and served on a bed of green salad</i>	
TRIO OF PASTRIES	11.0
<i>A selection of traditional oven baked Greek pastries</i>	
MEZE (v, gf)	11.0
<i>A selection of marinated vegetables</i>	
BABY OCTOPUS	12.0
<i>Fedoulla's secret family recipe</i>	
CHICKEN DRUMMETTES	10.0
<i>Pan-fried chicken drummettes marinated with herbs</i>	
SALMON CROQUETTES	10.0
<i>Pan fried smoked salmon and potato croquettes</i>	
STUFFED CALAMARI (gf)	12.0
<i>Baked calamari tubes stuffed with semi dried tomatos and fetta cheese topped with napolitano sauce</i>	

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MAINS

Fish of the day	<i>P.O.D</i>
Seafood Cartocchio – A selection of fish, mussel, prawns and calamari baked in parchment paper with fresh tomato, herbs and chardonnay	<i>24.0</i>
Penne Pollo, mushrooms, pesto with a dash of cream	<i>15.0</i>
Linguini Marinara fish, prawns, mussels, calamari, garlic and olive oil	<i>18.5</i>
Fedoulla's Risotto with chicken, mushroom, baby spinach, cherry tomatoes Finished off with a dash of cream	<i>16.0</i>
Lamb Tava slow baked in the traditional Cypriot way served with potatoes	<i>20.0</i>
Veal Medallions – Grain fed veal with fresh tomato kalamata olives, oregano, garlic napoli and white wine. Served with vegetables.	<i>21.0</i>
Grilled Rib Eye (350gram) served on a bed of wilted baby spinach with a choice of mushroom or green peppercorn sauce. Served with vegetables	<i>25.0</i>
Grilled Pork Cutlet served on a bed of rosemary potatoes accompany with fresh tomato, cucumber and lemon wedge	<i>22.0</i>

SIDES

Beer battered chips	<i>7.00</i>
Steamed vegetables sautéed in olive oil, salt and pepper	<i>7.00</i>
Turkish bread served with zaatar and olive oil	<i>6.50</i>
Pitta bread	<i>3.00</i>



SALADS

Greek Salad	with tomato, cucumber, onion, capsicums, fetta, olives with olive oil and vinegar dressing and finished with oregano	10.50
Mixed Bean Salad	with pancetta, red onion, parsley	9.50
Summer Salad	with green beans, cherry tomatoes, peppers, gherkins, olives, capers	9.50
Orange Salad	with Fennel, onion, chilli, olives	9.00

DESSERTS

BOUGATSA	<i>Traditional Greek sweet pie filled with custard cream</i>	10.5
DUO ICE CREAM	<i>Vanilla and Pistachio ice cream topped with a berry coulis</i>	8.00
TIRA MISU	<i>Traditional Italian dessert</i>	9.50
CAKE	<i>Served with ice cream</i>	10.5
CHEESE PLATTER	<i>Selected from local Australian cheese makers</i>	P.O.D

DESSERTS WINE & FORTIFIED & COGNAC

2005 Woodstock Botrytis	<i>Mc Laren Vale, SA</i>	5.50
2005 Woodstock Fortified Shiraz	<i>Mc Laren Vale, SA</i>	5.50
Stanton & Killen Classic 12yr old Tawny Port	<i>Rutherglen, VIC</i>	5.00
Stanton & Killen Classic 12yr old Muscat	<i>Rutherglen, VIC</i>	5.00
Hennessy Privilege VSOP Cognac	<i>France</i>	16.0
Hennessy XO Cognac	<i>France</i>	30.0

LIQUEUR COFFEE \$11.0

Italy 1	<i>Amaretto, coffee and cream</i>
Irish	<i>Jameson Irish whisky, coffee and cream</i>
French	<i>Dorville VSOP, coffee and cream</i>
Roman	<i>Galliano, coffee and cream</i>
Italy 2	<i>Sambucca white, coffee and cream</i>
Mexican	<i>Kahlua, coffee and cream</i>
Jamaican	<i>Tia Maria, coffee and cream</i>

