

## BREAKFAST

RISE AND SHINE	12
<i>Free Range Eggs your way + bacon served with sourdough</i>	
TRADIES ROLL	11
<i>Bacon, fried free range eggs, cheese + tomato relish served in Turkish bread</i>	
GREEN EGGS (VG)	19
<i>Smashed avocado, spiced feta, homemade pesto verde, rocket, poached eggs served on sourdough</i>	
THE HUNGRY HIPPO	21
<i>Free range eggs your way, pork and fennel sausage, bacon, hash brown, burst tomatoes, rosemary infused mushrooms, baby spinach, served on sourdough</i>	
RED CHILLI EGGS	19
<i>poached free range eggs, spicy loukaniko, spring onions, fresh chilli, harissa mayo, Tasmanian sweet chilli jam + smashed avocado served on sourdough</i>	
HAM BENEDICT	18
<i>poached free ranged eggs, leg ham, baby spinach + hollandaise sauce served on sourdough</i>	
+ SALMON	4
BLACK TRUFFLE OMELETTE	19
<i>Black Truffle, mushrooms, feta, ricotta and rocket</i>	
VEGAN DELIGHT (VG V)	19
<i>Polenta hot cake, sweet potato puree, asparagus, heirloom, tomatoes, rosemary infused mushrooms, sumac baked cauliflower and broccolini</i>	
VEGETABLE FRITTERS (VG)	19
<i>Greek Pumpkin + zucchini fritters served with Spice feta, rocket, avocado salsa and baby spinach</i>	
+ EGG	2.5

## SWEET TOOTH

FRUITS OF THE FOREST PANCAKES	18
<i>served with mixed berries, ice-cream and a berry coulis</i>	
FRENCH TOAST	17
<i>Brioche, blueberries, strawberries, banana + double cream</i>	

## EXTRAS

HASH BROWN, RELISH / EGG / GLUTEN FREE BREAD	2.5
BABY SPINACH / BURST TOMATOES /	
YARRA VALLEY PERSIAN FETA / MUSHROOMS	4.0
AVOCADO / BACON / LOUKANIKO / SMOKED SALMON / HAM	5.0

## BLENDED

SPICE COCO NANA	10.5
<i>banana, madjool date, mixed spice, almond milk &amp; protein butter</i>	
WAKE UP	10.5
<i>blueberries, raspberries, mango, mint &amp; fresh o.j</i>	
GOLDEN GOODNESS	10.5
<i>mango, tumeric, ginger, goji berries, chia seeds &amp; fresh o.j</i>	

## FRESHLY JUICED

APPLE, LIME & COCONUT WATER	9.5
BEETROOT, CARROT, CELERY, APPLE	9.5
CARROT, OJ, LEMON & GINGER	9.5
WATERMELON	8.5
ORANGE or APPLE JUICE	8

## LUNCH

BLACK ANGUS BEEF BURGER	17.9
<i>Prime Tasmanian wagyu beef mince, yellow cheese, tomato, egg, bacon, lettuce, Spanish onion, tomato relish + served with fries</i>	
CHICKEN AND HALLOUMI BURGER	17.9
<i>Marinated chicken breast, yellow cheese, tomato, egg, bacon, lettuce, Spanish onion, halloumi, dill + yogurt sauce + served with fries</i>	
STEAK SANDWICH	17.9
<i>Prime scotch fillet, tomato, yellow cheese, lettuce, caramelised onions, pickles, mango chutney + fries on dark sourdough</i>	
PENNE POLO FUNGHI	19.9
<i>Served with Penne pasta, marinated pan-fried free-range chicken breast, button mushrooms, baby spinach, French black truffle with creamy white wine sauce + gruyere cheese</i>	
PUMPKIN GNOCCHI (VG)	18.9
<i>Fresh house made gnocchi, roasted pumpkin, mushrooms, baby spinach, sun dried tomatoes, fresh basil, pine nuts + feta with creamy Napoli sauce</i>	
FISH N CHIPS	18.9
<i>Beer battered fish of the day, twice cooked chips + Greek salad</i>	
YEMISTA (GF, VG, V)	21.9
<i>Roasted herbed &amp; stuffed vegetables + Greek salad</i>	
MOUSAKKA	23.9
<i>Layers of potatoes, eggplant &amp; herbed beef mince, finished with Bechamel sauce + Greek salad</i>	
MARINATED OPEN GREEK SOUVLAKI	
<i>Marinated chargrilled skewers, Greek salad, pita bread, house made tzatziki + fries</i>	
LAMB	22.9
CHICKEN	21.9

## SALADS

CHARGRILLED CALAMARI SALAD (G,F)	19.9
<i>Marinated and char-grilled calamari, mixed greens, tomatoes, cucumber topped with sweet black sauce &amp; Greek salsa</i>	
GRILLED LAMB & FETA SALAD (G,F)	21.9
<i>Marinated char-grilled lamb loin, grilled eggplant, red peppers, Yarra Valley Persian feta, mint leaves, rocket, dill sprigs, basil + baby spinach</i>	
CAJUN CHICKEN SALAD	19.9
<i>Chicken breast, Cajun spice, spinach, feta, tomato, cucumber, watermelon with a lemon &amp; vinegar dressing</i>	
TWICE COOKED CHICKEN SALAD (VG OPTION AVAILABLE)	18.9
<i>Poached coconut chicken, pine nuts, quinoa, baby spinach, Yarra Valley Persian feta, roast pumpkin, pepitas</i>	

## MEZE

HOUSE MADE DIPS	16.9
<i>Tarama, tirokafteri, melitzanosalata (eggplant), tzatziki served with pita</i>	
SAGANAKI	14
<i>grilled lightly floured kefalograviera with lemon</i>	
HALLOUMI (GF)	14
<i>grilled halloumi with lemon</i>	
FETA (GF)	11
<i>Drizzled with extra virgin olive oil and Greek herbs</i>	
MARINATED OLIVES WITH BREAD (V, VG)	9
CHARGRILLED PEPPERS wth FETA (VG, GF)	15.9
CHARGRILLED EGGPLANT (VG, GF, V)	14.9
HOME MADE DOLMADES (VG, GF, V)	3 PIECES 9.9
<i>vine wrapped herbed rice parcels</i>	
CABBAGE ROLLS (GF)	3 PIECES 15.9
<i>herbed meat &amp; rice parcels</i>	
FRIES WITH OREGANO (V, GF)	8.9
FRIED ZUCCHINI CHIPS (V, VG)	12
LOUKANIKO (GF)	14.9
CHILLI MUSSELS	18.9
<i>local black mussels, chilli, garlic, onion, red capsicum and red wine Napoli sauce.</i>	
CHARGRILLED OCTOPUS (GF)	18.9
SEARED SCALLOPS	5 PIECES 21.9
SHEFTALIES	17.9
<i>traditional Cypriot rissoles made from pork, onion, parsley &amp; spices</i>	
CHARGRILLED CALAMARI (GF)	17.9
PAN FRIED CALAMARI	17.9



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## SPARKLING

Moet & Chandon FRANCE			110
Seppelt The Drives Sparkling VICTORIA	9		36
T'Gallant Sparkling Prosecco VICTORIA	9		36

## WINE ON TAP

Squealing Pig Sauvignon Blanc MARLBOROUGH, NZ	9	13	25	49
Cape Schanck by T'Gallant Pinot Grigio MORNINGTON PENINSULA, VIC	9	13	25	49
Saltram 1859 Shiraz BAROSSA VALLEY, SA	9	13	25	49
Cape Schanck by T'Gallant Pinot Noir MORNINGTON PENINSULA, VIC	9	13	25	49

## WHITE

Juliet Moscato SOUTH EASTERN AUSTRALIA	9	13.5	36
Leo Buring Clare Valley Riesling CLARE VALLEY, SA	9	13.5	36
Squealing Pig Pinot Gris MARLBOROUGH, NZ	10	14.5	38
St Huberts The Stag Chardonnay VICTORIA	9.5	14	38

## ROSÉ

T'Gallant Rosé VICTORIA	8.5	13	36
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## RED

Little Berry Cabernet Sauvignon LANGHORNE CREEK, SA	9	13.5	36
Seppelt The Drives Shiraz HEATHCOTE, VIC	9	13.5	36
Grant Burge Merlot SOUTH AUSTRALIA	9	13.5	36
Wynns Coonawarra Estate Cabernet Shiraz Merlot COONAWARRA, SA	9.5	14	38

## BEER

### LOCAL 8.5 CRAFT 9.5

Cascade Light
Pure Blonde
Coopers Green Pale Ale
Gage Road IPA
Gage Road Single Fin Summer Ale
White Rabbit White Ale
Mountain Goat Steam Ale
Stone & Wood Pacific Ale

### IMPORTS 9.5

Corona
Asahi
Mythos
Peroni

### CIDER 10.0

Bulmers Original
Monteiths Pear Cider

## COCKTAILS

Mojito <i>Classic Mint, Lime, Bacardi, Simple Syrup, Soda</i>	14
Strawberry <i>Strawberries, Mint Simple Syrup, Bacardi, Soda, Mint</i>	14
Margarita <i>Classic Jose Cuervo Tequila, Lime, Triple Sec</i>	14

## VODKA

Espresso Martini <i>Espresso, Vodka, Kahlua, White Creme de Cacao</i>	16
Passion Martini <i>Vodka, Honey, Basil, Passionfruit Puree, Fresh Lime</i>	16
Bloody Mary <i>Vodka, Tomato Juice, Worcestershire, Lemon, Lime, Tobasco, Salt and Pepper</i>	14.5

## GIN

Rosemary Gin Fizz <i>Gin, Rosemary Infused Simple Syrup, Fresh Lime</i>	15
Gin Martini <i>Gin, Dry Vermouth, Olives</i>	15

## DESSERT COCKTAIL

Toblerone <i>Baileys, Kahlua, Frangelico, Cream, Honey, Chocolate, Ice Cream</i>	16
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## COFFEE

Greek Coffee	4	DOUBLE 5
House Blend	SML 4	LGE 4.5
Hot Chocolate	SML 4	LGE 4.5
Spiced Chai Latte	SML 4	LGE 4.5
Chamelia Organic Chai Latte	SML 4.5	LGE 5.0
Iced Latte		5.5
Iced Chocolate/Coffee		6.5
Iced Chai/Mocha		6.5
Frappe		5.5
Freddo Espresso		5
Freddocino		6
Milkshakes <i>Chocolate, Strawberry, Vanilla, Blue Heaven, Banana, Caramel</i>		6
Spiders <i>Raspberry, Lemonade, Coke</i>		6

## EXTRAS

Soy	0.5
Coconut Milk	0.8
Almond Milk	0.8
Decaf	0.8

## TEA

Chamelia Organic Tea, English Breakfast, Earl Grey, Peppermint, Lemongrass & Ginger, Green Tea, Chamomile	5
Tsai Tou Vounou (GREEK MOUNTAIN TEA)	5

## COLD DRINKS

Zagori Mineral Water	6
Loux Flavoured Mineral Waters	4.5
Peach/Lemon Iced Tea	4.5
Lemon, Lime & Bitters	4.5
Bundaberg Ginger Beer	4.5
Kombucha	5.5
Coke, Coke Zero, Lemonade, Ginger Ale, Soda	4

## JUICES & SMOOTHIES

Please see board.

## COCKTAIL DOUBLES

### ANY 2 COCKTAILS FOR \$25

Espresso Martini, Aperol Spritz,  
Classic Margarita, Limoncello Spritz

## BEER SPECIAL

CORONA BUCKET  
4 mini Coronita 210mL  
OR  
4 standard pots of tap beer for \$20