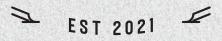
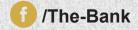


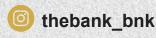
CAFÉ ⊗ RESTAURANT ⊗ BAR



MENU

GET SOCIAL WITH US







BREAKFAST

Plain	7
Cheese	8
Cheese and Tomato Cheese, Tomato & Ham	9 11
EGGS ON TOAST Fried, scrambled, or poached eggs w rocket, roasted tomato s/w choice of bread	15
HALOUMI BLT Haloumi on Turkish bun, bacon, Roma tomatoes, mixed leaves, and lemon aioli	16
CHILLI BREKKIE BURGER Fried egg, bacon, grilled Halloumi, roasted pumpkin, baby spinach, chilli mayo served on a milk bun	16
BACON & EGG ROLL Two eggs, two rashers of bacon on Turkish bread w/ cheese & BBQ sauce	15
SMASHED AVO (VEG) Avocado, Feta, cherry tomatoes, bed of rocket, balsamic olive oil glaze, served on soy linseed sourdough	19
EGGS BENNIE Crispy bacon or smoked salmon; two poached eggs, sautéed baby spinach, roasted tomato topped with Hollandaise sauce s/w sourdough	22
DUKKAH STACK Two fried eggs, choice of bacon or sujuk, crumbled feta, fresh mint, honey drizzle and dukkah spice on sourdough	25
CHILLI SCRAMBLED EGGS ON SOURDOUGH Served with grilled haloumi and chorizo or sujuk	26
MEDITERRANEAN BAKED EGGS Baked eggs w/ tomato salsa, Greek Feta, oregano, basil & toasted sourdough / + Add Sujuk 5	26
DIRTY BIRD Southern fried breast fillet, served with bacon, two poached eggs on waffles and Harissa Hollandaise	30
ZUCCHINI FRITTER STACK (VEG) Homemade zucchini fritters served on tomato and avocado salsa with sour cream and chives	22 d
THE BIG VEGIE (VEG) Poached egg with hollandaise, avocado, sautéed mushrooms, roasted tomato wilted spinach, grilled Haloumi, hash brown served on sourdough	22
THE BIG BNK BREAKFAST Choice of eggs on toast, chorizo, bacon, mushrooms, avocado, roasted tomato, hash brown, spinach & haloumi	28
BREAD OPTIONS Sourdough, white, soy linseed, Turkish +\$1, gluten free + \$1	
HEALTHY BOWLS	
ACAI BOWLS Roasted granola, almond flakes and coconut flakes black chia seeds, blueberries, fresh strawberries, banana, kiwi fruit, passionfruit pulp & honey	22
	1 each
GREEK YOGHURT With roasted granola seasonal fruit topped with honey	18

All Beef, Lamb & Chicken are 100% Halal

OMELETTES

All Omelettes 22 - served with Sourdough

(Egg white only +\$5)

EXOTIC MUSHROOM (VEG/GF) A mixed melody of exotic mushrooms **HAM CHEESE TOMATO (GF)** Ham, cheese, tomato & spinach **SMOKED SALMON (GF)** Smoked salmon, dill & sour cream

FRENCH TOAST

FRENCH TOAST WITH ICECREAM

Choice Of
CARAMELIZED BANANA CINNAMON (VEG)
Thick cut French Brioche, candied pecans, mascarpone cream, s/w maple syrup

MIXED BERRY COMPOTE (VEG)
Thick cut French Brioche, berry compote s/w maple syrup

PANCAKES & WAFFLES

TRADITIONAL Homemade Mascarpone cream, fresh strawberries topped with maple syrup	20
NUTELLA Fresh banana, strawberries, vanilla ice-cream & mixed nuts	20
RICOTTA Sweet Ricotta cream, mixed berry compote & maple syrup	20

ADD ONS

2 Egg 5 / Feta 3 / Haloumi 7 / Hash Brown 3 / Avocado 5 / Sautéed Spinach 5 / Mushroom 5 / Roasted Tomato 3 / Smoked Salmon 10 / Bacon 7 / Ham 5 / Sujuk 5 / Chorizo 5

ALL DAY BREAKFAST

(Available 11.30am - 4pm)

HALOUMI BLT Haloumi on Turkish bun, bacon, Roma tomatoes, mixed leaves, and lemon aioli	16
CHILLI BREKKIE BURGER Fried egg, bacon, grilled Haloumi, roasted pumpkin, baby spinach, chilli mayo served on a milk bun	16
BACON & EGG ROLL Two eggs, two rashers of bacon on Turkish bread w/ cheese & BBQ sauce	15
SMASHED AVO (VEG) Avocado, Feta, cherry tomatoes, bed of rocket, balsamic olive oil glaze, served on Soy Linseed Sourdough	19
ZUCCHINI FRITTER STACK (VEG) Homemade zucchini fritters served on tomato and avocado salsa with sour cream and chives	22
DIRTY BIRD Southern fried breast fillet, served with bacon, two fried eggs on waffles and Harissa Hollandaise	30
ACAI BOWL Roasted Granola, almond flakes, coconut flakes, Black Chia seeds, blueberries, fresh strawberries, Banana, Kiwi fruit, passionfruit pulp & honey	22
Extra: Nutella / Peanut butter / Honey / Biscoff drizzle	1 each
GREEK YOGHURT	18

With roasted granola, seasonal fruit topped with honey

LUNCH ONLY

From 11.30am until kitchen closes

WRAPS

all served with chips OR swap to sweet potato fries (+ \$5)

FALAFEL WRAP (VEG) 18 Homemade Falafel, lettuce, tomato, pickled cucumber, pickled turnip & tahini on Lebanese bread

LAMB SOUVLAKI WRAP 22 Lamb souvlaki, tzatziki, tomatoes, onion, hot chips

SOUTHERN FRIED CHICKEN WRAP South fried fillets, crunchy slaw, peri peri mayo & cheese

LAMB KOFTA WRAP 22 Lamb Kofta, lettuce, tomato, onion, pickles & hummus on Lebanese bread

GRILLED CHICKEN WRAP 22 Grilled chicken, lettuce, tomato, avocado, pesto aioli wrapped in warm grilled pita bread

BURGERS

24

26

all served with chips OR swap to sweet potato fries (+ \$5)

GRILLED CHICKEN BURGER 22 Grilled chicken breast fillets, avocado. tomato, American cheese, lettuce & seeded mustard mayo

DOUBLE WAGYU CHEESEBURGER Double patty, double American cheese, onions, pickles, tomato and American mustard sauce

SOUTHERN FRIED CHICKEN BURGER 24

Crunchy slaw, American cheese, gherkins, lemon aioli & chilli jam

NEW YORK STEAK BURGER

26 New York steak, caramelised onions, tomato, beetroot, mixed leaves, American cheese, BBQ sauce Add Egg +3

CLASSIC WAGYU BEEF BURGER 22

180g patty with caramelised onions, lettuce tomato beetroot and BBQ sauce Add Egg +3

PERI PERI BURGER



20

Grilled chicken breast fillet, lettuce, American cheese & peri peri sauce

EL TACOS

FISH TACOS (3) 25 Battered barra fillets in a soft taco on crunchy zesty slaw with peri peri mayo

20

25

7

LUNCH/DINNER MENU

HOMEMADE SIGNATURE BREADS

AVAILABLE WEDNESDAY TO SUNDAY FROM 11.30AM

HOMEMADE FLAT GARLIC BREAD	14
HOMEMADE PUFF BREAD	14
ADD BURRATA WITH OLIVE OIL & CONFIT CHERRY TOMATO	14

STARTERS

CAULIFLOWER

sourdough

HOMEMADE DIPS CHOICE OF 3 DIPS Hummus, Babaganoush, tarama, tzatziki & labneh s/w choice of pita bread or Lebanese

ARANCINI BALLS (3) Veal bolognese arancini balls s/w Napolitana sauce & fresh basil

HOMEMADE DIP PLATE 12 Choice of 1 dip - hummus, babaganoush. tarama, tzatziki & labneh

GRILLED HALLOUMI (5) s/w reduced fig; balsamic glaze & pistachios

SALT & PEPPER CALAMARI		
Tender calamari fried on a bed of rocket &		

lemon aioli

Served with tahini pomegranate & nuts PRAWNS SAGANAKI (5) 26 Fresh prawns, garlic, red onion, olives, cherry tomato, herbs, capsicum, feta cheese s/w

ZUCCHINI FLOWERS (4) 24 Crispy tempura baby zucchini flowers stuffed with parmesan, ricotta, chilli, dill s/w with lemon aioli

CHAR GRILLED OCTOPUS Served with grilled pita bread	30
BRUSCHETTA Charred sourdough bread topped with our	15

famous tomato, olive oil, and lime dressing

HEALTHY BOWLS (LUNCH ONLY)

GRILLED SALMON BOWL 32 Crispy skin salmon, brown rice, mixed leaves, sultanas, almond flakes & lemon olive oil dressing

PULLED LAMB BOWL 28 Quinoa, Roma tomatoes, red onion, cucumber, roasted pumpkin, lemon, salsa & tzatziki.

GRILLED CHICKEN BOWL

Chargrilled chicken, guinoa, mixed leaves, cherry tomatoes, avocado & lemon olive oil dressing

FALAFEL BOWL 23 Falafel w hummus, mix leaves, cherry tomatoes, pickles & Leb bread

SALADS

VILLAGE STYLE GREEK (VEG) (GF) Roma tomatoes, capsicum, red onion, Cucumber, peppers, olives, Feta s/w oregano and olive oil

ROASTED BEETROOT (VEG) (GF) Roasted beetroot, rocket, baby spinach, radish, snow peas finished with Feta & hazelnut dressings (GF)

CAESAR (Anchovies optional) 22 Baby cos lettuce, herb croutons, bacon, boiled eggs, grated parmesan cheese s/w creamy Caesar

FATTOUSH (VEG) 22 Cherry tomatoes, Lebanese cucumbers, capsicum radish, green onions, parsley leaves, red cabbage, fried Lebanese bread s/w fattoush dressing

ROCKET (VEG) (GF) 22 Rocket with parmesan cheese, walnuts, pear pomegranate, and avocado s/w balsamic vinaigrette

ADD ONS

GRILLED CHICKEN	5	GRILLED HALLOUMI	7
FALAFEL (3)	5	AVOCADO	7
GRILLED CALAMARI	5	LEB BREAD	5
PITA BREAD	7	GRILLED SALMON	10
SMOKED SALMON	10	FRIED ZAATAR RREAD	7

All Beef, Lamb & Chicken are 100% Halal

PASTAS

PRAWNS	7
CHICKEN	5
ADD ONS	
PORCINI MUSHROOM RISOTTO (VEG) Mixed mushrooms, cream, garlic, white wine, shallots, roasted pinenuts	30
MARINARA RISOTTO Prawns, calamari, mussels, scallops & barramundi fillet with cherry tomatoes, garlic, chilli & basil finished with a touch of fresh cream	34
CHICKEN MUSHROOM RISOTTO Chicken breast, fresh cream, mixed mushroom, with parmesan cheese	32
BEEF LASAGNE Traditional beef ragu on fresh pasta sheets covered in our homemade Napolitana sauce s/w Garden salad	32
FETTUCCINE BOSCAIOLA Creamy mushroom sauce with bacon and shallots, pasta meat	28
LINGUINE PRAWN King Prawns with cherry tomatoes, spinach, garlic, chilli, basil, and olive oil	33
PINK PRAWN FETTUCCINE Creamy pink sauce with sauteed prawns.	33
SPAGHETTI MARINARA Prawns, calamari, mussels, scallops & barramundi fillet with cherry tomatoes, garlic, chilli & basil	34
KAVOURO MAKARONADA Spaghetti, Spanner crab meat, cherry tomatoes olive oil, garlic, chilli, basil & shallots (Paired nicely with a glass of 'Semeli Moschofilero' *Additional charge)	40
PENNE POLLO E FUNGHI Chicken breast, pine nuts and mushroom (Paired nicely with a glass of Chardonnay Hunter valley *Additional charge)	32
LAMB RAGU PAPPARDELLE Slow cooked chunky lamb rump braised in our homemade tomato sauce (Paired nicely with a glass of 'Stonefish Cabernet Sauvignon *Additional charge)	36
SPAGHETTI BOLOGNESE A classic that needs no explaining	25
GNOCCHI NAPOLITANA (VEG) Homemade Gnocchi in our homemade tomato sauce	28
SPAGHETTI AGLIO E OLIO (VEG) Olive oil, garlic, chilli, parsley & parmesan	25
PENNE ARRABIATA (VEG) Penne served in our homemade tomato sauce (Paired nicely with a glass of 'He Said She Said Shiraz Cabernet *Additional charge)	22
PENNE POMODORO (VEG) Penne served in our homemade sauce finished with chilli, garlic & parsley	22

MAINS	CHICKEN
SEAFOOD	GRILLED CHICKEN SHISH TAWOOK (3) 38
BATTERED BARRA FILLETS 28	s/w chips, fattoush, garlic, pickles, and Lebanese bread
s/w chips, salad, Tartare sauce and lemon SALT & PEPPER CALAMARI 32	HOME-MADE CHICKEN SCHNITZEL 28 s/w chips & garden salad with your choice of sauce
s/w salad, chips, aioli, and lemon WILD CAUGHT GRILLED BARRAMUNDI s/w creamy mash, sautéed spinach, lemon butter sauce (Paired nicely with a glass of Starborough Pinot Gris *Additional charge')	POLLO E FUNGHI Chicken fillets with creamy mushroom sauce s/w chips & garden salad (Paired nicely with a glass of 'Chardonnay *Additional charge')
SAMKEH HARRAH Barramundi served on a bed of roasted potatoes, chilli tahini and a fattoush salad	Breast fillets drizzled in lemon garlic sauce (Paired nicely with a glass of 'Pinot Gris *Additional charge) LEMON GARLIC CHICKEN 35 **Additional charge 35
TASMANIAN CRISPY SKIN SALMON FILLET s/w baked chat potato, green beans, blistered cherry tomatoes topped with citrus dressing	PRINCESS CHICKEN Chicken breast fillets sauteed in creamy pink sauce with prawns and avocado, chips and garden salad
SPENSER GULF SA 46 GRILLED KING PRAWNS (5)	LAMB
s/w twice cooked chilli potatoes and Greek Salad (Paired nicely with a glass of 'Semeli Agiorgitiko *Additional charge')	GRILLED LAMB CUTLETS (4) s/w chips, Greek salad, tzatziki and grilled pita bread (Paired nicely with a glass of 'Finca Reserva Malbec *Additional charge')
SEAFOOD HOT POT Scallops, mussels, prawn, calamari, barramundi fillets s/w charred sourdough	GRILLED LAMB SOUVLAKI (3) 38 s/w chips, Greek salad, tzatziki, and sour cream
MIXED GRILLED SEAFOOD PLATTER Grilled prawns, grilled scallops, chargrilled octopus, crab dusted calamari, mussel's s/w Barramundi fillet & a large fattoush (Paired nicely with a glass of 'Stonefish Sauv Blanc or Starborough Sauv Blanc *Additional charge')	3 mixed skewers served with chips, fattoush,
BEEF All served with creamy mash potato, cherry tomatoes and broccolini or chips & garden salad	LAMB KLEFTIKO Slow roasted lamb rump s/w creamy mash & red wine jus (Paired nicely with a glass of 'Semeli Agiorgitiko *Additional charge')
SAUCES (CHOICE OF 1)	LAMB LEMONATO 40
Mushroom, Peppercorn, Red Wine Jus, Dianne, Cafe de Paris, Creamy True and Gravy	Slow roasted lemon lamb rump s/w roasted potatoes and a lemon oregano jus
\$4 each for extras	SIDES
NEW YORK 250g 45 EYE FILLET 200g 48	
SCOTCH FILLET 280g 52 (Paired nicely with a glass of Stonefish Reserve Shiraz	그리트 선거는 이렇게 되었다면 하는데
*Additional charge')	POTATO WEDGES: 15
RIB EYE 450g 65	
MIXED MEAT PLATTER Lamb cutlets, New York steak, mixed skewers s/w chips, dips, pita bread and large Greek salad	TWICE COOKED POTATOES: 15 Boiled, deep fried potatoes, garlic, chili flakes, olive oil, red pepper & coriander
ADD ON	LEMON GARLIC ROASTED POTATOES 15
King Prawns 8 each	CDEAMY DOTATO MASH/CHADCDILLED 12

BROCCOLINI

STEAMED SEASONAL VEGETABLES

12

\$110 PER HEAD STARTERS

Puff Bread with Burrata
Zucchini Flowers, Arancini, Grilled Haloumi
Falafel & Mixed Pickles

ENTREES

Cauliflower Dressed in our Homemade Tahini Finished with Roasted Almonds and Pomegranate

Grilled Lemon Garlic King Prawns

Lemon Garlic Roasted potatoes

Choice of two salads

MAINS

Seafood Platters
Assortment of Hot Seafood

Mix Meat Platters
Assortment of Grilled Lamb, Chicken, and Beef

Ideal for tables of 6 or more

\$85 PER HEAD STARTERS

Puff Bread with Burrata

Zucchini Flowers, Arancini, Calamari, Grilled Haloumi

Falafel & Mixed Pickles

ENTREES

Prawn Saganaki Choice of Two Salads

MAINS

Mixed Grilled Skewers to Share Slow Roasted Lamb to Share

Ideal for tables of 8 or more

\$65 PER HEAD STARTERS

Puff Bread
Burrata
Sauteed Olives

ENTREES

Salt & Pepper Calamari with Chips to Share Choice of Two Salads

MAINS

Choice of Three Pizzas (Excludes Seafood)
Choice of Three Pastas (Excludes Seafood)

Ideal for tables of 10 or more

\$20 PER KID (KIDS MENU)

(Ages 4 - 12 years old)

*Kids banquets apply to Functions only

Unlimited Water, Soft Drinks \$10 per Head Adult \$5 per Head Kid

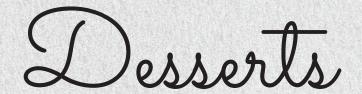
Unlimited House Red, White, Rose and Beers \$30 per Head Adult

Terms & Conditions

Our function menus are fully customizable to your budget and our chefs can put together any menu of dishes that you wish from our restaurant menu, however any changes will be subject to a quote. We require sufficient notice at the time of booking to accommodate guests with special dietary requirements, such as vegetarians and people with gluten sensitivity. A 50% deposit is required 2 weeks before the reservation day. Any changes to numbers must be confirmed no later than 24 hours prior to the function date. Once a function has been booked and numbers are confirmed, you will be charged regardless of any guests who are unexpectedly absent on the day. Cakeage \$2pp.

DRINKS MENU

COFFEE		SMOOTHIES	
ESPRESSO	4.5	BANANA HEAVEN	9
RISTRETTO	4.5	Banana, milk, ice-cream, honey & cinnamon	
PICCOLO	5	BERRY BLISS	9
MACCHIATO	5	Mixed berries, milk, ice-cream & honey	100000000000000000000000000000000000000
LONG BLACK	5	MANGO MADNESS	9
CAPPUCCINO	5.5	Mango cheeks, mango pulp, milk,	
LATTE	5.5	ice-cream & honey	
FLAT WHITE	5.5	THE ARNIE	11
HOT CHOCOLATE	5.5	Vanilla protein, banana, peanut butter,	
мосна	6	muesli & Greek yogurt	
CHAI LATTE	6	ACAI Acai, apple juice & banana	11
TURMERIC LATTE	6	THICKSHAKES BY THE BNK	13
GREEN MATCHA LATTE	6.5	Kit Kat, Flake or Oreo	13
BABY CHINO	2.5		
BABT CHING	2.3	ADD ONS	
ICED COFFEE		PROTEIN	3
		PROTEIN	3
ICED LONG BLACK	5.5	MOCKETALLS	
ICED LATTE	6.5	MOCKTAILS	
ICED MOCHA	7	WSP	10
ICED CHAI	7	Watermelon, strawberries, passionfruit	Ė
ICED CHOCOLATE	7	LYCHEE & PINK LEMONADE	10
AFFOGATO	9	Lychee, lemon and mint	
FREDDO ESPRESSO	5.5	LEMON & MINT	10
FREDDO CAPPUCCINO	6.5	Lemon and mint	
GREEK FRAPPE	6.5		
			L 9
FRAPPES		SQUEEZED JUICES	
		MELONHEAD	
COFFEE	8	Watermelon, carrot & mint	
WHITE CHOCOLATE	8	KICK STARTER	
GREEN MATCHA	8	Pineapple, orange & ginger	
мосна	8	CITRUS SUNRISE	
EVEDAC	4.11.4	Orange, grapefruit, lemon & lime	
EXTRAS	All 1	MORNING GLORY	
Soy, Almond, Oat, Macadamia, I		Carrot, celery, apple & ginger	
free, Decaf, Syrups (vanilla, haze caramel) Extra shot coffee, Mug		I'M GREEN	
Caramer, Extra shot corree, Mus	5	Kale, silverbeet, cucumber, lime, mint, apple & celery	
LOOSE LEAF TEA	All 6	BLOODY MARY	
Chamomile / Peppermint / English	h Breakfast	Beetroot, celery, carrot, ginger & lime	
/ Green Lemon Ginger / Earl Grey	1	CLASSIC	
MILKGUAKES		Apple & orange	
MILKSHAKES All Vanilla / Chocolate / Strawberry	8 / Kids 6	ORANGE JUICE, APPLE JUICE,	
Banana / Caramel	/ IVIdIL /	WATERMELON JUICE, PINEAPPLE	
		JUICE	
		IMMUNITY SHOT	6
		Lemon & ginger	



-HOMEMADE 15 —

KNAFEH GALAKTOBOUREKO

CREME BRULEE STICKY DATE PUDDING

BOUGATSA TIRAMISU

CHOCOLATE MOUSSE CAFE CREMA

CAKES 12

Served with ice cream

Cakes by the slice - See our cake display for an assortment of desserts.

PANCAKES / WAFFLES Served with Ice Cream

TRADITIONAL
Homemade Mascarpone Creme, Fresh Strawberries,
topped with Maple Syrup

NUTELLA
Fresh Banana, Fresh Strawberries and Mixed Nuts

RICOTTA
Sweet Ricotta Cream, Mixed Berry Compote and Maple Syrup`

DESSERT PIZZAS (Available Wednesday - Sunday)

NUTELLA PIZZA
Served with Strawberries & Banana

BISCOFF PIZZA
Served with crumbled biscoff banana and a white chocolate drizzle

22

VANILLA ICE CREAM BOWLS (3 scoops) 15

Choice of toppings:

Chocolate, Caramel, Strawberry, Banana, Vanilla, Crushed Peanuts

Flake +3 Add Drizzles Add Fruits
Kitkat +3 Nutella +2 Banana +3
Oreo +3 Peanut Butter +2 Strawberries +3

Lotus +3 Biscoff +2

^{**}please note this only applies to selected items. Ask our staff for the daily selection.



LEAVE US A GOOGLE REVIEW

