



# Food Menu

## ENTREES

### **HUMMUS (VEG)** 19

Chickpeas with tahini, olive oil, garlic,  
Pita bread, touch of Arabic spice

### **CHEESY GARLIC BREAD (VEG)** 20

Mozzarella cheese and herbs

### **PERI PERI CHICKEN** 22

Served with salad and home made dips

### **GAMBERI AL AGLIO** 24

Prawns marinated in white wine,  
sauteed lemon, butter cream

### **CALAMARI SALE E PEPE** 20

Lightly dusted with Salt and pepper, lemon  
wedges, in house salad & traditional aioli.

### **ARANCINA** 20

Crumbed creamy risotto balls smoked ham  
& mushroom served with chili mayo.

## FROM THE GRILL

### **PERSIAN CHICKEN STEAK** 42

Marinated with saffron and perfectly  
grilled, served with salad, hummus  
and house potatoes

### **CHICKEN BREAST** 42

Mash potato, seasonal vegetables,  
mushroom sauce

### **SCOTCH FILLET (250 GRAMS)** 44

Seasonal vegetables, In-house potatoes  
or fries served with red wine Jus.

### **KING PRAWNS** 44

Chermoula marinated king prawn,  
grilled & soaked in garlic lemon &  
butter served with seasonal vegetables





# Food Menu

## CHEF'S RECOMMENDATION

### GREEK SALAD 20

Cucumbers, tomatoes, bell pepper, red onion, olives, feta Add Chicken (+8) Add Bacon (+8)

### CAESAR SALAD (VEG/ N VEG) 27

Fresh lettuce, crispy croutons, parmesan cheese, free range egg, grilled Bacon & chicken

### PAN SEARED SALMON 44

Mash potato, seasonal vegetables, caper sauce

### LAMB SOUVLAKI 44

Marinated succulent lamb, charred and juicy. Served with seasonal vegetables and mash

### SLOW COOKED LAMB SHANK 42

Creamy mash, seasonal vegetables, and red wine sauce

### ZABR'ONE PORK RIBS 44

Slow braised pork ribs, Smokey BBQ sauce, fresh garden salad and chunky fries

### CHERMOULA MUSHROOMS 35

Moroccan style mushrooms, tossed with chermoula sauce on bed of potato roast

### FISH AND CHIPS 32

Beer battered fish, chunky fries, fresh garden salad and tartar sauce, lemon





# Food Menu

## PIZZAS

<b>MARGARITA (VEG)</b> San Marzano tomato, mozzarella, basil	<b>24</b>
<b>DELIZIA DI VERDURE (VEG)</b> Mozzarella spinach, mushroom, red onion, olive, sweet pepper and chili flakes.	<b>25</b>
<b>TANDOORI CHICKEN</b> Chicken tikka, Jalapenos, onions, flavor of fenugreek	<b>30</b>
<b>FRUTTI DI MARE</b> Mozzarella mix seafood tossed in garlic.	<b>32</b>
<b>SPECIAL MEAT LOVERS</b> Mozzarella ham salami bacon chorizo, BBQ sauce	<b>30</b>
<b>HAWAIIA</b> Mozzarella cheese ham, pineapple	<b>26</b>
<b>PEPPERONI</b> Mozzarella Smoked salami, sweet & sour peppers with oregano	<b>26</b>

## BURGERS

<b>WAGYU BEEF</b> Beef patty, brioche bun, cheddar cheese, lettuce, tomato, onion, and chunky fries.	<b>26</b>
<b>CHICKEN</b> Crumbed chicken breast, brioche bun, tomato relish, lettuce, onion relish, cheese, chunky fries.	<b>26</b>
<b>PULLED PORK</b> Slow roasted BBQ pork, brioche bun, coleslaw, onion rings, aioli, and chunky fries	<b>27</b>





# Food Menu

## PASTAS/RISOTTO

### **SPAGHETTI BOLOGNESE** 27

Tomato base premium beef mince ragu topped with parmesan cheese

### **SPAGHETTI CARBONARA** 29

Creamy sauce, smoked bacon, sautéed onion, and garlic, garnished with parmesan.

### **FETUCCINE AL FREDO POLO** 28

Pasta tossed with chicken, parmesan, cheesy garlic sauce

### **FETTUCINE AL FUNGI (VEG)** 27

Fettuccini pasta topped on mushrooms with cheese sauce.

### **FETTUCINE FRUTTI DI MARE MARINARA** 37

Mixture of prawns, calamari, mussels, wine tomato or creamy garlic sauce, fettuccine pasta

### **VEGETABLE RISOTTO (VEG)** 33

Creamy flavour with vegetables

### **SEAFOOD RISOTTO** 37

Creamy seafood medley with prawns, calamari and mussels





# Food Menu

## SIDES

**FRENCH FRIES** **12**  
Served with tomato ketchup or aioli.

**LOADED CHEESE DYNAMITE FRIES** **20**  
Crisp French fries loaded with hot Italian sausage, jalapenos, onions, tomatoes, sour cream

**SEASONAL VEGETABLES** **13**  
In house dressing

**INSALATA VERDE** **13**  
Green salad leaves finished with Italian vinaigrette

**PATATE AL ROSMARINO** **12**  
House Potatoes with garlic and rosemary

## Add On

**Chicken** **8**

**Bacon** **8**

**Pita** **5**

Please ask our staff about Gluten Free and Veg options. All reasonable efforts will be made to accommodate guest's dietary needs; however, we cannot guarantee that the ingredients we use will be allergen free. If you have any dietary requirements or allergies, please inform one of our team members.