

**Starters**

**Garlic Bread // 8 (V)**

Add cheese (\$2)

**Bazlama Flatbread // 10 (VGO)**

Za'atar spiced oil, tomatoes, rocket

**Trio Of Dips // 14 (V)**

Chef's selection of dips, charred pita bread, lavosh

**Crunchy Falafels // 14 (V) (VGO)**

Smoked baba ghanoush, tomato salsa, sumac, micro herbs, labneh

**Spring Rolls // 15**

Chicken, lemongrass and cabbage spring rolls, tamarind sauce

**Bruschetta // 15 (GFO)**

Tomato and onion salsa, toasted ciabatta, bocconcini cheese, balsamic glaze

**Calamari Fritti // 16**

Flash-fried calamari, romesco sauce, aioli, lemon

**Truffle and Mushroom Arancini // 18 (V)**

Truffle aioli, Grana Padano, micro parsley

**Haloumi Fingers // 18 (V)**

Filo pastry, toasted nuts, pomegranate, honey, mint

**Garlic and Herb Prawns // 22 (GF)**

Grilled prawns, mango and chilli salsa, micro herbs

**Pizza**

**Margherita // 18 (V)**

Cherry tomatoes, napoli, herb mix, mozzarella, parmesan

**Peri-Peri Chicken // 22**

Peri-Peri

sauce, oven-roasted chicken, Spanish onion, crushed garlic, roasted capsicum, tomatoes, mozzarella, aioli, shallots, cashews

**Prawn and Chorizo // 24**

King

prawns, chorizo, salsa verde, shallots, rocket, red onion

*Gluten free bases available*

**Mains**

**Pumpkin Salad // 22 (GF) (V)**

Wild greens, aromatic dressing, roasted pumpkin, Spanish onions, toasted nuts, crumbled feta. Add grilled chicken or prawns \$5

**Greek Salad // 24 (GF) (V) (Ve)**

Spanish onions, cherry tomatoes, cucumber, mint, dill, capers, feta, black olives, lemon dressing. Add grilled chicken or prawns \$5

**Oriental Steak Salad // 26**

Mixed greens, slaw mix, sweet soy dressing, charred marinated beef, crunchy noodles

**Parmesan Gnocchi // 28 (V)**

Handmade gnocchi, truffle and Grana Padano cream, broadbeans, leek oil

**Spiced Marinated Cauliflower // 28 (GF) (VGO)**

Shawarma spiced cauliflower, smoked labneh, fennel soffrito, pickled quince, pomegranate

**Ragu Pappardelle // 30**

Slow-braised beef cheeks, sugo, Grana Pandano

**Eumundi Lager Battered Fish // 30**

Battered sweet lip fillet, minted pea puree, sauce Gribiche, grilled lemon, hand-cooked potatoes

**Pan-Fried Chicken Supreme // 30 (GF)**

Honey-glazed carrots, creamy mash, jus

**Porchetta // 32 (GF)**

Roasted and rolled pork belly, creamy mash, charred broccolini, apple marmalade, crispy sage, maple jus

**Tuna Fillet // 32 (GF)**

Char-grilled tuna, salsa verde, confit potatoes, balsamic glaze, grilled lemon

**300 Gram Sirloin // 38 (GF)**

Char-grilled sirloin, celeriac puree, wilted spinach, pinenuts, sultanas, jus

**Pan-Fried Duck Breast // 34 (GF)**

Caramelised witlof, potato gratin, cherry jus, onion puree, leek oil

### Sides

***Char-Grilled Broccolini // 10 (V) (VG)***

Toasted almonds, shallots

***Greek Fries // 10 (GF) (V)***

Sumac, dried oregano, crumbled fetta

***Potato Wedges // 12***

Bacon salt, sour cream, sweet chilli

***Patatas Bravas // 10 (GF)***

Spanish-style potatoes, chorizo, shallots, citrus aioli

***Onion Rings // 12 (GF) (V)***

Battered onion rings, aioli

### Desserts

***Panna Cotta // 14 (GFO) (V)***

Vanilla berry pudding, berry compote, biscuit crumble, fresh seasonal berries

***Fudgy Chocolate Brownie // 14 (V)***

Housemade brownie, caramel sauce, vanilla bean ice cream

***Sticky Date Pudding // 14 (V)***

Vanilla bean ice cream, butterscotch sauce

### Kids Menu

***Chicken Nuggets // 12***

Fries, tomato sauce

***Kids Bolognese // 14***

House Bolognese, linguine pasta

***Kids Burger // 14***

Beef patty, mini brioche bun, fries



**Our chefs, Richard and Raymond Berame, are Filipino-born, and began their cooking career here in Australia. Starting as wok chefs, began making their way through the ranks to becoming qualified chefs expertising in Mediterranean Cuisine. Recently working in high-class establishments in Brisbane, Richard and Raymond took the leap to Sunshine Coast to express themselves in their cooking. Supported by Sous Chef Leon and Apprentice Chef Giovanni, our team is here to please.**

*Please note that a 15% surcharge applies on public holidays. We are more than happy to adhere to your dietary requirements. (V) Vegetarian. (GF) Gluten Free. (Ve) Vegan.*