

DINNER



ENTREES

TRIO OF DIPS V Assorted dips with Turkish bread	19.5
OYSTERS (MIN 4) Freshly shucked Tasmanian Bruny island oysters	EACH 5.5
TOOLUNKA CREEK OLIVES W FETA V Served with herb oil, dukkha & balsamic reduction	10
SAGANAKI WITH CHORIZO Panfried chorizo, grilled saganaki, lemon & balsamic reduction	18.5
FRESH MUSSELS GFO Port Arlington mussels cooked with basil, chili, saffron, Napoli & Turkish bread	500GM 28 1KG 39
TEMPURA MUSHROOMS VEGAN, GF Assorted herb mushrooms fried in tempura batter with tsuyu & grated radish	17
LEMON PEPPER CALAMARI GF With lime aioli	16.5
AGEDASHI TOFU VEGAN, GF Fried silken tofu, served with tsuyu finished w/ shichimi togarashi, grated radish, pickled ginger.	16.5
FISH TACOS Marinated fish with lime, chili, avo, grilled pineapple, salsa verde & spicy mayo Add Extra Taco 9.5	20
PORK TACOS Smokey BBQ pork tacos w/ white cabbage, apple & mint slaw, jalapenos, nachos, maple sriracha Add Extra Taco 9	18

MAINS

GRASS FED SIRLOIN STEAK 280gm sirloin cooked to your liking served with roast veg & seasonal greens	38
PAELLA Chorizo, chicken, mussels, calamari, prawns, peas, fire roasted red peppers, arborio rice cooked in saffron reduction	28
LINGUINI MARINARA Prawns, calamari, mussels, Parmesan, bruschetta, garlic & butter sauce degazed with white wine	26.5
TRUFFLE MUSHROOM RISOTTO V, VO Asian mushroom, arborio rice cooked in a creamy garlic sauce finished w/ truffle oil & parmesan Add Herbed Chicken 6	22
38 STH'S PARMA & CHIPS Crumbed chicken, sliced leg ham, Napoli sauce, mix melted cheese served with salad & chips	27
NASHVILLE CHICKEN BURGER Crispy chicken, cabbage & sriracha mayo served on a milk bun with lemon herbed chips Extra Chicken Patty 7.5, American Cheese 2	24
SMOKY BEEF BURGER 180gm brisket patty, tomato, pickles, caramelized onion, American cheese, 38 Sth burger sauce, milk bun, served with chips Extra Beef Patty 6	24
FISH OF THE DAY	Market Price

* Please make us aware of any allergy you have. Although we try to meet everyone's needs, in some cases we may not be able to provide an option for your allergy.

SEAFOOD PLATTER 120

MORETON BAY BUGS WITH LEMON GARLIC BUTTER
PORT ARLINGTON CHILI SAFFRON MUSSELS
PRAWNS IN WHITE WINE & GARLIC CREAM
HALF DOZEN FRESHLY SHUCKED TASMANIAN OYSTERS
LEMON PEPPER CALAMARI 200G
SMOKED SALMON W/ DICED RED ONION AND CAPERS
GREEK SALAD & COCONUT RICE

FEED ME MENU 49 pp

DIPS WITH TURKISH BREAD
LEMON PEPPER CALAMARI
CHORIZO SAGANAKI
BBQ PORK SLIDERS
MARINATED FISH TACOS
GREEK DONUTS
(VEGETARIAN OPT)



FLATBREADS

GLUTEN FREE BASES +2.5

GARLIC & CHEESE PIZZA With sea salt and oregano	14
BRUSCHETTA PIZZA Garlic base, diced tomato, basil, Spanish onion, olive oil, feta, balsamic reduction	18
MUSHROOM MADNESS V, VO Asian mushrooms w/ garlic, thyme, confit garlic cream base finished w/ truffle oil & lime goats cheese curd	24
BEACH VIBES Prawns, calamari, mussels, red peppers on a confit garlic cream base finished with herb oil	26
BBQ SMOKED PULLED PORK Pulled pork, San Marzanno, mozzarella, Spanish onions, jalapenos, salsa verde, BBQ sauce	24
SEASONAL GREENS V	12
SEASONAL ROAST VEG V	12
HERBED CHIPS V	10
SWEET POTATO CHIPS V	12
GREEK SALAD V, GF	14

DESSERT

"HONEY DEE" LOUKOUMADES V V1 - Cinnamon, honey and walnut V2 - Nutella, toasted hazelnuts	15
LEMON SEMIFREDDO V Home made lemon curd ice cream with macadamia, coconut crumble, candied lemons and berry compote	16
SUMMER FRUIT "ETON MESS" V With meringue, vanilla cream, summer fruits	15
DESSERT AFFOGATO V With espresso, vanilla bean ice cream, Frangelico	17
KIDS	
CHICKEN NUGGETS & CHIPS	10
FRIED CALAMARI & CHIPS	10
CHEESY BURGER & CHIPS	10
MARGHERITA PIZZA	10
HAM & CHEESE PIZZA	12
ICE CREAM WITH TOPPING	6

DIETARY LEGEND

V - Vegetarian
VO - Vegan Option
GF - Gluten Free
GFO - Gluten Free Option
DF - Dairy Free

