



Starters

Soup of the Day - see Today's Specials	\$ 7.50
Roasted garlic and melted cheese ciabatta roll (V)	\$ 9.00

Share plates (for 2)

<u>Greek:</u> warmed pita bread, creamy feta, marinated kalamata olives, pickled fennel and bell peppers (GFA)	\$16.00
<u>Turkish:</u> toasted Turkish bread, hummus, candied chilli walnuts, marinated artichokes and dolmas (GFA)	\$16.00
<u>Italian:</u> Rosemary and garlic pizza bread served with sliced with prosciutto, gorgonzola cheese and balsamic onion jam (GFA)	\$18.00

Entrées

Baked falafel served with garlic labna, semi dried tomatoes and a fresh parsley, red onion and sumac salad (V), (GF)	\$12.00
Moroccan spiced pulled pork spring roll served with fresh mango dipping sauce	\$14.00
Flash fried calamari served with a Thai spiced salsa and lime mayonnaise (GF)	\$14.00
Pan fried Texas chilli prawns served with a spinach and capsicum salad, fried onion rings and a side of sour cream (GFA)	\$17.00

Salads

Traditional Garden Salad (V), (GF)	\$14.00
Greek Salad - mixed lettuce, fresh tomato, red onion, cucumber, kalamata olives and feta cheese, finished with an oregano, lemon and olive oil dressing (V), (GF)	\$16.00
Baby spinach and rocket salad with dried cranberries, walnuts, fresh beetroot and crumbled goats cheese, finished with a dash of olive oil, lemon and cracked pepper (V), (GF)	\$16.00
Add grilled chicken breast	\$ 9.00

Please advise our friendly wait staff of your dietary requirements



Pasta and Risotto

All served with shaved parmesan cheese and a fresh lemon wedge

Choose your base: spaghetti, risotto (GF), gnocchi

Choose your sauce:

Sun dried tomatoes, broccoli and a macadamia pesto cream sauce (V)	\$21.00
Chorizo, pumpkin and green beans in a white wine, tomato and basil sauce	\$22.00
Prawns, Atlantic salmon, spinach and cherry tomatoes in a light garlic and dill cream sauce	\$25.00

Mains

Peri peri spiced eggplant ragout served with fresh mango, herbed pearl cous cous salad, crispy tortilla and garlic yoghurt (V)	\$24.00
Jamaican spiced chicken breast served on a zucchini and corn fritter and baby spinach, finished with an orange and thyme sauce (GFA)	\$29.00
Slow braised pork belly served on green beans and creamy potato mash, finished with rosemary jus and a port, onion and fig jam (GF)	\$32.00
Lemon peppered Atlantic salmon served on a charred turmeric potato, asparagus spears and finished with a leek and dill cream sauce (GF)	\$34.00
Scotch fillet or Porterhouse (300gr - 350gr) steak cooked to your liking, served with char grilled sweet potato, caramelised Spanish onion and green beans, finished with a peppercorn cream sauce (GF)	\$36.00

Traditional Favourites

Spaghetti bolognese topped with fresh shaved parmesan	\$20.00
Grilled or beer battered barramundi served with chips and salad or vegetables	\$23.00
Chicken Parmigiana: Chicken breast schnitzel topped with ham, Napoli and melted cheese with chips and salad or vegetables	\$23.00
Mexican Chicken Parmigiana: Chicken breast schnitzel topped with salsa, melted cheese, sour cream, guacamole, jalapenos, and corn chips served with chips and salad	\$24.00
Leleans 3 Fry: Tempura prawns, panko calamari and beer battered barramundi with salad and chips	\$29.00

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Side Orders

Fresh chilli	\$ 2.00
Side of gravy or peppercorn gravy	\$ 2.50
Small bowl of chips	\$ 3.50
Petite garden salad (GF, V)	\$ 3.50
Bowl of chips with Cajun mayonnaise (V)	\$ 7.00
Sautéed seasonal greens (GF, V)	\$ 8.00

Children's Menu - Strictly under 12 years old only, includes a complimentary drink and dessert **\$13.00**

Spaghetti bolognese with shaved parmesan
Cheeseburger served with chips or carrot and broccoli
Hawaiian pizza
Half chicken Parmigiana served with chips or carrot and broccoli
Chicken breast nuggets served with chips or carrot and broccoli
Panko crumbed calamari rings served with chips or carrot and broccoli
Battered fish served with chips or carrot and broccoli

Children's dessert choices are 'frog in the pond' or 'snakes in the snow'

Desserts

Vanilla ice-cream and chocolate fudge sundae (GF)	\$ 8.50
Warmed chocolate tart served with bitter orange ganache, double cream and candied almonds	\$ 8.50
Sticky date pudding served with warm butterscotch sauce and vanilla ice cream	\$ 8.50
Baked New York brulee cheesecake served with passionfruit, pomegranate syrup and double cream	\$ 9.50
Cointreau and mixed berry sundae: vanilla ice cream, mixed berries, cointreau, finished with meringue and whipped cream	\$10.50
Affogato - Vanilla ice cream with a shot of espresso pour over and chocolate praline	\$10.00
Add Liqueur	\$14.00

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