

## Snacks

- **Seasoned Chips (V)** \$ 7.50  
- w/ homemade aioli & tomato sauce
- **Wedges (V)** \$ 9.50  
- w/ sour cream & sweet chilli sauce
- **Zucchini Chips (V) (GF)** \$ 9.90  
- Fried Zucchini topped w/ parmesan cheese & served w/ homemade aioli
- **Sweet Potato Fries (V)** \$ 8.90  
- w/ homemade aioli & tomato sauce

## Mezze

- **Trio of Dips (V)** \$ 13.50  
-A selection of homemade dips served w/ pita bread
- **Heirloom Tomato Salad (V)** \$ 12.90  
-Combination of heirloom tomatoes sautéed w/ garlic & served w/ goat cheese, mixed olives, infused oregano olive oil & sour cream
- **Pancetta & Figs (GF)** \$ 13.50  
-Pancetta & fig skewers served w/ goat cheese & a homemade basil pesto dressing
- **Saganaki (V)** \$ 12.90  
-Pan fried Kefalograviera cheese served w/ sautéed figs & pita bread
- **Bruschetta (V) (GFOA)** \$ 13.00  
-Crunchy Bread stacked w/ tomato, spanish onion, olives, goat cheese & homemade basil pesto
- **Scallops (GF)** \$ 14.50  
- Pan fried scallops w/ a pumpkin purée & radish

## Salads

- **Smoked Trout Salad (GF)** \$ 19.90  
- Smoked trout w/ roasted beetroot, fennel, cucumber, radish & lettuce w/ an orange dressing
- **Pulled Beef Salad (GF)** \$ 19.90  
- Slow roasted beef w/ roasted zucchini, roasted cucumber, snow peas, figs & baby carrots w/ an onion sweet & sour dressing
- **Greek Lamb Salad (GFOA)** \$ 19.90  
- Lamb back strap served with tzatziki & pita bread w/ mixed leaves, tomato, cucumber, spanish onion, olives, goat cheese & drizzled w/ balsamic olive oil dressing
- **Greek Salad (V) (GF)** \$ 12.50  
- Mixed leaves, tomato, cucumber, spanish onion, olives, goat cheese drizzled w/ balsamic & olive oil dressing

## Pasta / Risotto

- **Marinara Tagliatelle** \$ 24.90  
-Tagliatelle pasta w/ a selection of mixed seafood tossed in olive oil, garlic, chilli & dill
- **Pulled Beef Pappardelle** \$ 22.90  
-Pappardelle pasta w/ slow cooked beef tossed in a napoli sauce
- **Pumpkin Risotto (V)** \$ 20.90  
-Arborio rice tossed in a pumpkin sauce w/ roasted pumpkin, snow peas & fresh parmesan
- **Zucchini & Capsicum Pappardelle (V)** \$ 20.90  
-Pappardelle pasta w/ roasted zucchini, mixed capsicums tossed in a lemon butter sauce.

## Mains

- **Rib Eye (GF)** \$ 32.00  
- 400g Rib Eye (cooked to your liking) served w/ mashed potato, roasted baby carrots, roasted cucumber, sautéed cherry tomatoes, fried onion & drizzled w/ a homemade jus sauce
- **Rack of Lamb (GF)** \$ 26.50  
-Frenched Lamb Rack served w/ mashed potato, sautéed snow peas, figs & drizzled w/ a homemade jus sauce
- **Open Lamb, Chicken or Mixed Souvlaki (GFOA)** \$ 25.50  
-Thessaloniki Street style souvlaki on a board w/ chips, pita bread, cabbage carrot slaw & dijon mustard
- **Mediterranean Chicken Parma** \$21.00  
-Crumbed chicken breast, topped w/ grilled eggplant, Napoli sauce & cheese served w/ chips & salad  
(add mushroom sauce \$ 3.00)
- **Mel's Beef Burger (GFOA)** \$ 18.00  
-Angus beef pattie, cheese, bacon, lettuce, pickles & tomato w/ Mel's special sauce held together on a burger bun & served w/chips
- **Moussaka** \$ 18.50  
-Layered beef mince, eggplant, potato & béchamel sauce w/ salad
- **Chicken Scallopini** \$ 21.50  
-Marinated chicken thigh fillets served w/ chips, salad & our popular mushroom sauce
- **Hand Cut Salt & Pepper Calamari** \$ 23.00  
-Hand cut salt & pepper calamari served w/ water cress, fennel, beetroot salad, chips & a dill, garlic infused aioli
- **Vegetarian Burger (V) (GFOA)** \$ 18.00  
-Vegetarian pattie, cheese, lettuce, tomato, onion and Mel's special sauce held together on a burger bun served w/ chips

## Little Peeps (Under 12)

- Parma & Chips \$ 7.50
- Nuggets & Chips \$ 7.50
- Burger & Chips \$ 7.50