

## Three-course set menu \$55

#### **Entree:**

Garlic Flat Bread w/ Olive Oil Dip Chilli Flat Bread w/ Olive Oil Dip Calamari Green Salad

## Main:

#### Market Fish

Please ask about our fish of the night, served with green salad or veg

### Chicken Parmigiana

Skinless chicken breast pan-fried with Portobello mushroom and seasonal vegetables topped with Napolitana sauce and melted parmesan cheese

## Pepperoni Pizza

Tomato, cheese, mushroom, salami, capsicum, olives and chili

#### Kafta Skewers

Ground and grilled lamb & beef, with fresh parsley and flash-panned onion, grilled over an open flame. Served with freshly-baked flatbread, hummus, tzatziki and garden salad

#### Chicken Skewers

Chunky chicken tenderloin pieces marinated The Mediterranean way, skewered with sweet onion and capsicum, grilled over an open flame Served with freshly-baked flatbread, hummus, tzatziki and garden salad

#### **Lamb Skewers**

Chunky lamb fillet pieces marinated The Mediterranean way, skewered with sweet onion and tomato, grilled over an open flame. Served with freshly-baked flatbread, hummus, tzatziki and garden salad

## Mediterranean Garden (d)(v)(vg)(g)

Crispy charred chickpea falafel laid on lemony quinoa and tangy savoy, with house-made traditional hummus

# Pumpkin Meatball Courgetti (d)(v)(vg)(g)

House special, herb-baked pumpkin 'non-meatballs' and homestyle courgette spaghetti, blanched in a rich tomato Raghu, crumbed with pangritata. Gluten-free upon request

#### **Dessert:**

Sorbet/Gelato Baklava Chocolate Cake