



Entree

Share plate of mixed olives with warm Turkish bread (v)	\$8.00
Pan fried saganaki dressed with lemon vinaigrette with rocket & olive tapenade (v,g)	\$9.00
Thai prawn & fish cakes w chilli jam (g)	\$12.00
Mussels with chilli & tomato puree served with Turkish bread	\$12.50
Pan fried calamari with Greek cabbage salad (g)	\$12.50
Salt & pepper chicken ribs with sweet soy & chilli dressing	\$13.50
Tapas platter (minimum 2 people) Turkish bread, house made dips, marinated goats cheese, grilled chorizo, prosciutto, baby octopus, mixed olives & roasted red capsicum (g = no bread)	\$29.00

Main

Pan seared market fresh fish fillet with Asian vegetables & black bean dressing price. Please ask wait staff) (g)	\$ (market
Pot roasted de-boned chicken leg with a thyme & apple stuffing served with honey & balsamic roasted onion (g)	\$26.50
3 cheese tart with basil & Roma tomato salad, with roasted capsicum & mustard seed relish (v)	\$18.50
Twice cooked pork belly, with ginger & pear puree, honey jus, apple & cucumber salad (g)	\$25.00
Grain fed King Island 300g scotch fillet with fondant potato, & sautéed spinach served with a wild mushroom & current jus	\$34.00

Sides

Fries served with aioli (v)	\$6.50
Greek salad with cos, herbs, tomato, fetta, olives, cucumber & red onion (v,g)	\$7.00
Kipfler potato hand cut chips with salt flakes & aioli (v,g)	\$8.50
Seasonal vegetables (v,g)	\$8.50

v = vegetarian

g = gluten free



Dessert Menu

Peach & cinnamon risotto with banana caramel & shaved white chocolate	\$ 13.00
Strawberry & champagne jelly topped with classic "Eton mess"	\$ 13.00
Wild berry & honey parfait with white chocolate mousse & Persian fairy floss	\$ 14.00
Scrupy's cinnamon & honey doughnuts with crushed roasted nut & quince homemade ice cream	\$ 14.00
Homestead cheese platter: Chef's selection of cheese's with fresh fruit, walnut bread, house made quince jam, smokey tomato relish, crisp bread & muscatels	\$ 24.00