

Sam's Mediterranean Eatery

ENTRÉES

Garlic Pizza Bread

Pizza bread with crushed garlic, oregano, and mozzarella cheese

\$14

Hummus and Bread

Freshly homemade hummus blended with tahini, garlic, lemon, and chickpeas. Served with homemade bread.

\$15

Stuffed Vine Leaves (Sarma)

Five pieces of sarma made with rice and herbs rolled in vine leaves, served with yoghurt sauce.

\$14

Stuffed Capsicum (Dolma)

Capsicum stuffed with rice, pine nuts, currants, and mixed herbs. Served with yoghurt sauce.

\$16

Olives

Premium Turkish olives marinated in extra virgin olive oil and oregano.

\$13

Soup of The Day

Chef's daily soup made with seasonal ingredients, served with Turkish bread. Please ask for today's special.

\$19

Vegetarian Platter

One dolma, two sarmas, two falafel, hummus with mixed salad, cacik & Sam's sauce.

\$42

Moroccan Lunch Plate

Three sarmas, three falafels, hummus with chickpea salad, cacik and Sam's sauce.

\$29

MAINS

Mediterranean Chicken

Slow-roasted marinated chicken topped with cream and spinach sauce, served with bulgur wheat pilaf or roasted vegetables.

\$34

Greek Moussaka

Layers of potato, ground beef, and eggplant baked with parmesan and mozzarella in a rich sauce.

\$31

Turkish Grilled Meatballs

Five pieces handcrafted lamb meatballs, flame-grilled, served with roasted veggies.

\$30

Chicken Skewers

Two homemade marinated chicken skewers, flame-grilled, served with roasted veggies.

\$30

Beef Skewers

Two homemade marinated beef skewers, flame-grilled, served with roasted veggies.

\$30

Mixed Grill

Flame grilled marinade chicken skewer, beef skewer and 2 lamb meatballs served with bulgur wheat pilaf.

\$37

Falafel Salad

Home-made falafels, mixed salad & hummus served w. cacik & Sam's sauce.

\$29

Chicken Salad

Marinated chicken served with mixed salad, acuka and cacik sauce.

\$29

Halloumi Salad

Grilled halloumi cheese served with mixed salad, hummus and home-made sauce.

\$29

Sam's Omelet

Three eggs, saluted olives, mushrooms, tomatoes and capsicum served with home-made Turkish bread.

\$30

PASTA

Chicken Fettuccine

Tossed in creamy mushroom sauce, topped w Parmesan and oven baked.

\$29

Carbonara Fettuccine

Oven baked with bacon, ham, mushrooms, double cream and Parmesan.

\$29

Bolognese Fettuccine

Slow braised ground beef Bolognese sauce served over pappardelle pasta, topped with grated parmesan.

\$29

Lasagne

Layers of egg pasta, ham, salami and beef with bechamel and tomato.

\$29

DESSERTS

Baklava

Layer of flaky filo pastry with walnuts, baked golden and soaked in fragrant honey syrup.

\$10

Tiramisu

Classic Italian dessert of coffee-soaked ladyfingers and velvety mascarpone cream, finished with cocoa.

\$12

Panna Cotta

Classic creamy Italian dessert (Ask us about today's flavour).

\$12

Chocolate Mousse

Silky, airy chocolate mousse with deep cocoa flavour – a perfect indulgent finish.

\$10

Chocolate Cake (GF-Friendly)

Rich and moist gluten-free chocolate cake offering deep cocoa flavour.

\$13

PIZZA

Sam's Special

Mushrooms, onions, salami, ham, pineapple, capsicum, capers, olives and anchovies.

\$29

Hawaiian

Ham and pineapple.

\$26

Margherita

Galic, tomato, and cheese.

\$26

Meat Lovers

Pepperoni, beef mince, salami, bacon, capsicum, and chillies.

\$29

Tandoori Chicken

Tandoori chicken, mushrooms, onion, capsicum, paprika and cashew nuts.

\$29

Spicy Chicken & Crispy Bacon

Spicy chicken breast w apricot sauce, red onion, and crispy bacon.

\$29

Capricciosa

Anchovies, capers, and olives (Please note: olives with pits).

\$27

Vegetarian

Red Onions, haloumi cheese, olives, sundried tomatoes, and spinach.

\$29

SIDES

Greek Salad \$12 **Homemade Bread** \$4

Bulgur \$5 **Homemade Yoghurt** \$10

French Fries \$12 **Hummus Dip** \$10

**Please inform us if you have any food allergies or special dietary restrictions.*

