

## ENTRÉES

### Garlic Pizza Bread

Pizza bread with crushed garlic, oregano, and mozzarella cheese **\$12**

### 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. **\$15**

### 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. **\$16**

### Gubatchi Prawn

Oven baked in red sauce with Bulgarian feta cheese. **\$18**

### Vegetarian Platter

One dolma, two sarmas, two falafel, hummus with mixed salad, cacik & Sam's sauce. **\$39**

### Moroccan Lunch Plate

Three sarmas, three falafels, hummus with chickpea salad, cacik and Sam's sauce. **\$27**

## MAINS

### Mediterranean Chicken

Slow-roasted marinated chicken topped with cream and spinach sauce, served with bulgur wheat pilaf or roasted vegetables. **\$30**

### Greek Moussaka

Layers of potato, ground beef, and eggplant baked with parmesan and mozzarella in a rich sauce. **\$29**

### Turkish Grilled Meatballs

Five pieces handcrafted lamb meatballs, flame-grilled, served with roasted veggies. **\$28**

### Chicken Skewers

Two homemade marinated chicken skewers, flame-grilled, served with roasted veggies. **\$28**

### Beef Skewers

Two homemade marinated beef skewers, flame-grilled, served with roasted veggies. **\$28**

### Mixed Grill

Flame grilled marinade chicken skewer, beef skewer and 2 lamb meatballs served with bulgur wheat pilaf. **\$35**

### Lamb Burger

Handcrafted flamed-grilled lamb patty with cheese, lettuce, tomato, onions and tangy yoghurt sauce in homemade bread. **\$19.50**

### Cajun Chicken Burger

Cajun-marinated flame-grilled chicken fillets with cheese, lettuce, tomato, and yoghurt sauce in homemade bread. **\$19.50**

### Falafel Salad

Home-made falafels, mixed salad & hummus served w. cacik & Sam's sauce. **\$27**

### Chicken Salad

Marinated chicken served with mixed salad, acuka and cacik sauce. **\$27**

## PASTA

### Fettuccine Chicken

Tossed in creamy mushroom sauce, topped w Parmesan and oven baked. **\$27**

### Fettuccine Carbonara

Oven baked with bacon, ham, mushrooms, double cream and Parmesan. **\$27**

### Spaghetti Bolognese

Slow braised ground beef Bolognese sauce served over pappardelle pasta, topped with grated parmesan. **\$27**

### Lasagne

Layers of egg pasta, ham, salami and beef with bechamel and tomato. **\$27**

## 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. **\$27**

### Hawaiian

Ham and pineapple. **\$24**

### Margherita

Galic, tomato, and cheese. **\$24**

### Meat Lovers

Pepperoni, beef mince, salami, bacon, capsicum, and chillies. **\$27**

### Tandoori Chicken

Tandoori chicken, mushrooms, onion, capsicum, paprika and cashew nuts. **\$27**

### Spicy Chicken & Crispy Bacon

Spicy chicken breast w apricot sauce, red onion, and crispy bacon. **\$27**

### Capricciosa

Anchovies, capers, and olives (Please note: olives with pits). **\$25**

### Vegetarian

Red Onions, haloumi cheese, olives, sundried tomatoes, and spinach. **\$26**

## 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.*

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