

GRECIAN BLUE

mediterranean cuisine

starters – share plates

Warm marinated kalamata olives - GF		\$10.50
Vine leaves filled with fresh herbs, rice and basil dressing		\$12.50
Grilled Haloumi cheese with lemon and oregano - GF		\$16.00
Salt & Pepper fresh local Calamari		
with homemade tartar sauce	\$25.50	\$18.50
Prawns Sautéed with tomato, fresh herbs, olives and feta - GF		\$23.50
Baked Kefalograviera cheese with black pepper, oregano and honey - GF		\$22.50
Local deep fried White Bait		\$18.00
Potato Gnocchi with fresh tomato, basil and parmesan	\$25.50	\$18.00

mains – pasta, risottos

Spinach, tomato, spring onion and fresh dill risotto - GF		\$25.50
Roast Lamb, rocket and tomato risotto - GF		\$27.50
Pappardelle with slow cooked beef ragu, basil pesto, parmesan		\$29.50
Grilled Fish of the Day with baked chat potatoes and lemon butter sauce		\$30.50
Prawns with fresh chili, basil, tomato, garlic, olive oil served on arborio rice - GF		\$32.50
Pappardelle with roast lamb, grilled haloumi, fresh tomato and rocket ragout		\$27.50
Marinated grilled lamb skewers with fries and hummus - GF		\$27.50
Black Angus grilled Eye Fillet with homemade BBQ sauce and fries		\$38.50

salads & sides

Village Greek Salad, feta, kalamata olives, cucumber, tomato and onion in an olive oil, balsamic vinegar and oregano dressing - GF		\$16.50
Garden Salad		\$8.50
Fries		\$6.50
Steamed Vegetables		\$8.00

Corkage charge: \$4:00 per person