

GRECIAN BLUE

mediterranean cuisine

starters – share plates

Warm marinated kalamata olives - GF	\$11.50
Vine leaves filled with rice, fresh herbs and basil dressing - GF	\$13.50
Grilled Haloumi cheese with lemon virgin olive oil and oregano - GF	\$16.50
Grilled fresh local Calamari with garlic, chilli, Ouzo and basil dressing - GF	\$21.50
Prawns Saganaki with tomato, fresh herbs, olives and feta - GF	\$22.50
Baked Kefalograviera cheese with black pepper, oregano and honey - GF	\$22.50
Grilled fresh local octopus, oregano, olive oil and lemon juice - GF	\$26.50
Potato Gnocchi with fresh tomato, basil and parmesan	\$22.50
Three dips with toasted pita bread	\$23.50

mains – pasta, risottos

Spinach, tomato, spring onion and fresh dill risotto - GF, Vegan	\$28.50
Roast Lamb, baby spinach, tomato, fresh herb risotto - GF	\$31.50
Potato Gnocchi with fresh tomato, basil and parmesan	\$29.50
Pappardelle with slow cooked beef ragu, basil pesto, parmesan	\$32.50
Fettuccini with grilled prawns, sundried tomato, basil, garlic and cream	\$32.50
Grilled Barramundi, fresh herb mayo and roasted chats - GF	\$33.50
Prawns with chili, basil, fresh tomato, garlic, olive oil served on arborio rice - GF	\$33.50
Marinated grilled lamb backstrap skewers with fries and hummus - GF	\$29.50
Black Angus grilled Eye Fillet with homemade BBQ sauce and fries - GF	\$45.50

salads & sides

Village Greek Salad, feta, kalamata olives, cucumber, tomato and onion in an olive oil, balsamic vinegar and oregano dressing - GF	\$17.50
Garden Salad	\$10.50
Fries	\$9.50