

Starters

fish soup consisting of fish chunks, mussels, scallops, prawns and a blend of winter hardy vegetables
\$20.00

minestrone soup traditional Italian style vegetable soup, with crusty bread (V) (GF option available)
\$6.00/\$12.00

rustic pumpkin soup topped with a dollop of thickened cream, fried sweet potato crisps & crusty bread \$6.00/\$12.00

garlic bread (V) \$7.00

bruschetta duo • marinated roma tomato, onions, parmesan & olives

• red capsicum, and fetta spread (V) \$14.00

gourmet greek sausage (loukaniko) grilled, lightly spiced \$12.00

chargrilled peppers topped with fetta, fresh garlic, olive oil & herbs (V) \$12.00

home made spanakopita spinach fetta pie served with a side salad (V) \$14.50

soutzoukakia homemade style meatballs, mediterranean flavours served with a rich tomato sauce & steamed rice \$14.00

home made dolmathakia vine leaf parcels stuffed with rice and served with natural greek yoghurt (4 pieces) (V)(GF) \$12.00

stuffed calamari with mint, onion, spinach, tomato, spring onion & fetta served with a rich tomato sauce \$14.00

oven baked eggplant stuffed with fresh herbs, onion, tomato, garlic topped with shaved halloumi cheese (V) \$14.00

pumpkin fritters (kolokithokeftedes) combination of butternut pumpkin, fetta cheese, fresh zucchini and herb fritters served tzatziki \$14.00

trio of dips: tarama, tzatziki, eggplant with turkish bread (extra turkish bread 3.00) \$16.50

bbq shrimps 3 skewers of bbq shrimps marinated in olive oil and oregano, drizzled with lemon dressing (GF) \$16.50

tassie oysters fresh oysters served with lemon wedges and cocktail dipping sauce (GF)
½ doz \$16.00 1 doz \$29.00

kilpatrick oysters fresh oysters cooked with bacon and worcestershire sauce
½ doz \$18.00 1 doz \$32.00

saganaki grilled kefalograviera Greek cheese served with pita bread and lemon wedge (V) \$16.50

white bait lightly flour dusted, shallow fried, seasoned with lemon pepper \$20.00

chilli mussels pot of steamed mussels in white wine, sambal oelek, garlic, basil and napoli sauce \$26.00

antipasto red bell peppers filled with fetta and cream cheese, grilled eggplant, marinated mixed olives, chargrilled artichokes, dolmades, fetta cheese, boiled egg, selection of cured meats, pickled octopus, grissini sticks and crusty bread \$32.00

bucket of king prawns 1/2 kilo whole prawns served chilled, with cocktail sauce & lemon wedges (GF) \$40.00

Mains

lemon pepper calamari marinated in lemon, black pepper & sweet paprika served with chips, rocket salad and tartare sauce \$30.00

fish and chips beer battered, served with salad and tartare sauce \$30.00

moussaka oven baked layers of beef, sliced eggplant, sliced potato, topped with a béchamel sauce & served with salad \$30.00

fisherman's basket a selection of fried & grilled seafood, beer battered fish served with chips, salad and tartare sauce \$40.00

black trevally fillet grilled a top of ratatouille style vegetables \$28.00

atlantic salmon grilled, served with sweet potato mash & broccolini \$40.00

barramundi fillet grilled saltwater barramundi, served with chips & salad \$40.00

whole baby snapper grilled, served with chips & salad \$40.00

NZ flounder 500g grilled & served with chips & salad \$40.00

seafood platter (for two) consisting warm & cold seafood: king prawns, moreton bay bugs, oysters, scallops, whole lobster, grilled fish, baby octopus, grilled prawn cutlets, fried calamari, white bait, chilli mussels and 3 dipping sauces \$220.00

lamb souvlaki prime lamb skewers served with grilled pita bread, tzatziki and greek salad \$33.00

chicken souvlaki skewers of chicken served with grilled pita bread, tzatziki and greek salad \$30.00

chicken parma with ham, crumbed chicken breast topped with tomato and mozzarella cheese served with chips and salad \$30.00

beach burger 180g prime beef pattie with coleslaw, spicy tomato chutney, grilled onions, melted cheese, chips and salad \$22.00

eye fillet served with spinach & garlic mash with a choice of pepper or mushroom sauce \$40.00

rump steak 500g grain fed black angus beef served with chips, seeded & hot english mustard & herb butter \$35.00

kangaroo steak set atop mash and enriched by a plum glaze and vegetables (GF) \$40.00

lamb shanks slow cooked in red wine & tomato sauce served with garlic mash \$34.00

beef moussaka layers of eggplant, potato, beef mince, topped with a thick bechamel sauce served with a garden salad \$30.00

Pasta & Risotto

seafood risotto mussels, prawns, scallops, calamari cooked in a rich tomato based sauce \$38.00

pumpkin risotto pumpkin, spinach, peas & pine nuts topped shaved parmesan (V) \$34.00

chicken mushroom risotto in a creamy fresh herb sauce topped with parmesan \$34.00

spaghetti bolognese premium ground beef cooked in a rich napoli sauce, topped with parmesan
\$25.00

spaghetti marinara mussels, prawns, scallops, calamari cooked in garlic, white wine & olive oil
\$38.00

Pizza

beachcombers seafood pizza napoli, mussels, prawns, scallops, calamari, clams, fish, spring onion
and garlic \$30.00

meatlovers pizza napoli, ham, bacon, spicy pork sausage, calabrese salami, meatballs, mozzarella
cheese and bbq sauce \$26.00

tandoori chicken pizza napoli, marinated chicken in tandoori spices with spanish red onion, tomato,
baby spinach and coriander \$25.00

spiros special pizza napoli, pulled lamb, cherry tomatoes, capsicum, spring onion, fetta cheese and
dressed with a mint sauce garlic, basil and mozzarella cheese \$25.00

tropical pizza napoli, ham, queensland sweet pineapple and mozzarella cheese \$25.00

vegetarian pizza napoli, fresh spinach, sundried tomato, roasted capsicum, olives, garlic, oregano,
mozzarella & fetta (V) \$25.00

margarita pizza napoli, basil and mozzarella cheese \$22.00

gluten free base option + 3.00

Salad

greek salad iceberg lettuce, red onion, olives, cucumbers, tomatoes, fetta cheese with a citrus & olive oil dressing (V)(GF) \$20.00

caesar salad it's traditional, cos lettuce, with anchovies bacon, cold egg & croutons \$23.00

grilled chicken salad crispy iceberg lettuce, red onion, cucumbers & tomatoes with a citrus & olive oil dressing (GF) \$26.00

grilled prawn cutlets crispy iceberg lettuce, red onion, cucumbers & tomatoes with a citrus & olive oil dressing (GF) \$28.00

char-grilled baby octopus with horiatiki greek salad (tomato, cucumber, spanish onion, fetta, olives & virgin olive oil) (GF) \$28.00

pear & walnut salad rocket, parmesan with a honey balsamic dressing (V)(GF) \$24.00

halloumi & avocado salad with mixed leaf, pinenuts, onion, tomato, cucumber with a balsamic dressing (V)(GF) \$24.00

salmon salad lightly smoked fresh salmon grilled, atop lettuce, tomato, cucumber, spanish onion, capers, orange, with a light citrus dressing \$28.00

Snacks

bowl of potato chips with tomato sauce \$10.00

potato wedges with sour cream & sweet chilli \$12.00

australian cheese plate served with toasted fruit loaf & fruit \$30.00

fresh fruit platter a selection of seasonal fruit (GF) \$25.00