








LUNCH

 Vegetarian  Gluten free

BREADS AND STARTERS

- Garlic bread**  4.9
- Pesto bread**  6.9
With basil pesto and parmesan cheese
- Bruschetta bread**  7.9
Tomato, spanish onion, basil and sweet balsamic glaze
- Homemade Mediterranean dips**  14.9
Baba ganoush (smokey eggplant), Tzatziki (cucumber, yogurt and dill)
Beetroot and fetta cheese, served with warm pitta bread
- Beer battered fries**  8.9
Served with tomato sauce
- Kumara fries**  9.9
Hand cut sweet potato with sour cream and sweet chilli sauce
- Tender chicken skewers** 17.9
Grilled chicken tenderloins marinated in garlic and sweet soy sauce, with a sesame, honey and balsamic dipping sauce served with baby spinach salad
- Salt and pepper calamari** 17.9
Served with a mixed leaf salad and aioli

MEZZE

- Lattetude platter for two** 44.9
Moroccan spiced falafels, Italian meatballs, salt and pepper calamari,
Mediterranean dips, Greek salad, beer battereed fries and warm pitta bread

SALAD

- Greek lamb** 24.9
Cherry tomatoes, cucumber, spanish onion, fetta cheese, olives and cos lettuce in oregano vinaigrette topped with succulent marinated herb and garlic lamb tenderloins
- Cajun spiced prawns** 22.9
With cherry tomatoes, mango, avocado and mixed leaves drizzled with vinaigrette
- Chicken and avocado**  21.9
Grilled chicken tenderloins, avocado, cherry tomatoes, cucumber and mixed leaves with honey mustard vinaigrette
- Sweet potato and beetroot**  18.9
Roast sweet potato and beetroot, toasted cashews, corriander and a honey balsamic dressing
- Greek salad**  18.9
Cherry tomatoes, cucumber, spanish onion, fetta cheese, olives and cos lettuce in oregano vinaigrette
- Caesar** 18.9
Crisp bacon bits, cos lettuce, shaved parmesan and tortilla croutons in our home made Caesar dressing
- Caesar with smoked salmon** 22.9
- Caesar with grilled chicken tenderloins** 22.9

CREPE

Chicken and mushroom crepe 22.9
Chicken and mushroom in a white wine cream sauce topped with melted tasty cheese served with beer battered fries on the side

Meatball crepe 22.9
Italian beef meatballs in a Napoli sauce with garlic, chilli and basil topped with melted tasty cheese served with beer battered fries on the side

BRUNCH

Bacon and eggs on Turkish bread 18.9
Bacon rashers, fried eggs and rocket leaves with mayonnaise and tomato sauce dressing served with beer battered fries

B-L-T on Turkish bread 17.9
Bacon rashers, rocket leaves and fresh tomato drizzled with seeded mustard mayonnaise served with beer battered fries

Homemade scones (V) 8.9
Served with double cream and strawberry jam

PANCAKE

Choc hazelnut (V) 17.9
Stack of three pancakes topped with whipped chocolate butter, crushed hazelnuts, maple syrup and toasted coconut served with vanilla gelato

Sweet strawberry and orange (V) 17.9
Stack of three pancakes topped with strawberry and segmented orange coulis, double cream and candied zest served with vanilla gelato

Banana (V) 17.9
Stack of three pancakes served with caramelized banana and maple mascarpone drizzled with honey served with vanilla gelato

Maple (V) 13.9
Stack of three pancakes with maple syrup served with vanilla gelato

PASTA

Penne siciliana 21.9
Meatballs, eggplant and chilli in a Napoli sauce

Creamy smoked salmon 22.9
Penne pasta with smoked salmon and asparagus in a dill cream sauce

Mediterranean fettuccini 22.9
Grilled mediterranean vegetables and tender chicken pieces in a white wine and Napoli sauce

Fettuccini boscaiola 21.9
Bacon, mushrooms and garlic in a white wine cream sauce

Linguine roma 22.9
Spicy garlic prawns and cherry tomatoes in a white wine and olive oil sauce

Vegetarian linguine (V) 20.9
Sundried tomatoes, baby spinach, pine nuts and mild chilli in a basil pesto and extra virgin olive oil sauce

GF *Gluten free penne pasta for extra \$2.9*

Gnocchi with burnt butter and sage (V) 20.9
Homemade potato gnocchi with burnt butter sauce, toasted pinenuts, currants and fried sage topped with shaved parmesan

Gnocchi with chicken and basil pesto 22.9
Homemade potato gnocchi with tender chicken pieces, toasted pinenuts and topped with fetta cheese and rocket leaves

RISOTTO

Lime 23.9
Prawns, bacon and garlic in a white wine, lime and dill cream sauce

Creamy butternut pumpkin (V) 20.9
With button mushrooms and wilted baby spinach

GOURMET BURGER

Served on toasted Turkish bread with a mixture of beer battered fries and hand cut sweet potato fries

Classic beef 'n cheese 19.9
Homemade beef patty with caramelized onion, thyme mushrooms, tomato, beetroot, mixed leaves, tasty cheese and barbecue sauce

South African lamb 25.9
Succulent fillets of lamb tenderloins marinated in a spiced apricot sauce with bacon, mixed leaves, tasty cheese and sour cream

Mexican chipotle chicken 22.9
Tender chicken breast marinated in spicy chipotle sauce with tasty cheese, tomato and mixed leaves topped with lime guacamole

Moroccan spiced falafel (V) 18.9
Homemade falafel infused with Moroccan herbs and spices with rocket leaves topped with baba ganoush and aioli

(GF) *Gluten free bread for extra \$1.5*

MAIN MEAL

Garlic chicken 27.9
Pan fried chicken breast in a white wine and garlic cream sauce with caremelized onions and spinach topped with prawns served with seasonal vegetables

Lamb souvlaki 26.9
Marinated tender grilled lamb, basmati rice, Greek salad, tzatziki and warm pitta bread

Veal Scallopini 27.9
Served with grilled pancetta, rocket, roasted chat potatoes with a creamy marsala reduction

FROM THE SEA

Grilled Atlantic salmon 26.9
Served with roasted chat potatoes, cherry tomatoes and asparagus with a lemon cream sauce

Salt and pepper calamari 25.9
Served with beer battered fries, mixed leaf salad and aioli

Flathead fillets 19.9
Battered flathead fillets served with beer battered fries, mixed leaves and tartare sauce