

# Lunch & Dinner Menu

(available from 12.30pm)

## Meze – “Na Xekinisoume” (Let’s Begin...)

### Dip Platter (Homemade)

Tzatziki / Spicy Capsicum / Taramasalata / Eggplant w/ pita bread **\$16.50**  
Single Dip of your choice **\$9.00**

**Marinated Olives** **\$9.50**

### Saganaki

Greek style grilled cheese **\$15.00**

**Marinated Octopus** **\$19.00**

**Hervey Bay Scallops (4)** **\$20.50**

### Loukaniko

Traditional Greek Pork Sausages **\$13.50**

### Kolokithakia Tiganita

Greek Style Fried Zucchini **\$12.00**

### Fried Calamari

Lightly Fried Fresh Calamari w/ lemon **\$16.50**

### Fried Whitebait

Lightly Fried Whitebait w/ lemon **\$13.50**

### Horta

Warm Greens in olive oil w/ lemon **\$8.00**

## Large Plates

### House-made traditional Greek specialties - your choice of

**Moussaka / Pastitsio served w/ garden salad** **\$15.50**

**Spanakopita - Spinach & Cheese Filo pie** **\$13.00**

**Variety of filled focaccias – ask your waiter for options** **\$9.50**

## *–Seafood*

### Fish of the day

Served w/ garden salad **Market Price**

### King Prawns

Grilled & served w/ garden salad **\$36.00**

### Kataifi Prawns

Served w/ avocado & lime aioli **\$28.50**

### Seafood Platter (suitable for 1 person)

Mix seafood selection w/ tartar sauce **\$34.00**

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## ~Meat

### Souvlaki Wrap

Mix lamb & chicken gyro, red onion, tomato & house-made tzatziki served w/chips in pita bread **\$16.50**

### The Rosebud Burger

Greek style beef pattie, grilled onion, beetroot, bacon, lettuce, tasty cheese, tomato relish w/ chips **\$18.00**

### Gyros Plate

Mixed lamb & chicken, patates lemonates, pita bread, tzatziki **\$29.00**

### Kalamaki

Grilled Chicken skewers (4) served w/ patates lemonates & pita bread **\$29.50**

### Chicken Parma

Classic Parma w/ ham, house-made tomato sauce served w/ chips & salad **\$24.00**

### Pier Meat Platter (suitable for 1 person)

Selection of Meat **\$32.00**

## ~Pasta

### Seafood Risotto

Prawns, scallops, whitefish, mussels, calamari **\$24.90**

### Spaghetti Marinara

Mussels, calamari, prawns, scallops, fish, parsley, in house-made tomato sauce **\$26.50**

### Mediterranean Spaghetti (V)

Cherry tomatoes, red onion, spring onion, basil, olives w/ white wine **\$22.00**

### Mushroom Risotto

Mushrooms, white wine, parsley, parmesan **\$20.50**  
add Chicken **+\$5.00**

## Kids Lunch & Dinner Menu (strictly under 12)

**Chicken Nuggets** - House-made chicken fillet nuggets w/ chips **\$10.50**

**Kids Napoli pasta** - Napoli sauce w/ spaghetti **\$10.50**

## ~Sides

Patates Tiganites (Chips) w/ feta	<b>\$10.50</b>	Marouli Salad (Mix Lettuce)	<b>\$9.50</b>
Chips	<b>\$8.00</b>	Pita Bread	<b>\$4.00</b>
Classic Greek Salad	<b>\$14.00</b>		

# Desserts

(available all day)

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<b>Galaktoboureko</b> Greek custard cream in filo pastry	<b>\$7.00</b>
<b>Baklava</b> Crushed walnuts, honey syrup, layered filo pastry	<b>\$7.00</b>
<b>Ravani</b> Light coconut & semolina cake soaked in lemon syrup	<b>\$7.00</b>
<b>Ekmek</b> Classic golden kataifi pastry w/Greek custard & cream	<b>\$7.00</b>
<b>Karithopita</b> Traditional Greek walnut cake soaked in sweet syrup	<b>\$7.00</b>
<b>Samali</b> Traditional Greek semolina cake w/ masticha	<b>\$7.00</b>
<b>Kataifi</b> Shredded filo pastry cake w/ walnuts, pistachios & honey syrup	<b>\$7.00</b>
add <b>Ice-Cream w/ Cake</b>	<b>\$2.00</b>
<b>Kids Ice Cream Scoop</b>	<b>\$3.50</b>
<b>Mixed Ice-Cream</b> ask for flavours	<b>\$8.50</b>
<b>Affogato</b> Double Espresso, vanilla bean ice-cream, baileys	<b>\$14.50</b>
<b>Waffles</b>	
<b>Nutella</b> Nutella w/ crushed roasted hazelnut	<b>\$14.00</b>
add <b>Ice-Cream w/ Waffles</b>	<b>\$2.00</b>