

**BREAKFAST – order until 11:30am**

**Coconut Yoghurt Fruit Bowl \$18.50**

(coconut yoghurt with seasonal fruits)  
nut free/dairy free/gluten friendly

**Big Breakfast \$28**

2 eggs (fried /poached or scrambled ) grilled tomato, baked beans, sausage ,bacon, 2 hashbrowns on sourdough

**Smashed Avo \$ 21**

- add poached egg +\$3

Smashed avo, cherry tomatoes, feta, beetroot hummus on 2 slices sourdough

**Egg Benny \$24**

your choice of bacon ,ham or spinach

2 poached eggs on English muffin with hollandaise shallots and balsamic glaze

**The Pier Omelette \$23**

fetta cheese, capsicum, onion, olives, oregano

**Baked Eggs \$24**

eggs in Napoli sauce, sausage, fetta, oven baked served in a hot dish with sourdough bread

**Eggs Your Way \$15**

scrambled, fried or poached on sourdough bread

**Pancakes \$19**

served with berry coulis, fresh fruit, ice cream and maple syrup

**Breaky Focaccia \$16**

2 fried eggs on focaccia bread with bacon, cheese and tomato relish

**OPTIONAL EXTRAS**

egg \$3 | hashbrown \$4 | fetta /haloumi \$6  
bacon \$6 | greek sausage \$7 | salmon \$8  
tomato relish \$3 | mushrooms \$5 | tomato \$4  
spinach \$5 | baked beans \$5 | avocado \$5  
hollandaise \$4 | nutella \$4

**KIDS' BREAKFAST**

**egg and bacon \$11**

scrambled egg and bacon on sourdough

**pancakes \$11**

2 pancakes with maple syrup and ice cream

**SMALL PLATES / MEZE**

**Dip Platter \$20.50**

tzatziki, spicy capsicum, taramosalata, eggplant dip with warm pita bread

**Mount Zero Olives \$9.50**

brine cured in water salt and vinegar lives

**Fried Zucchini Chips \$16**

Greek fried zucchini chips with grated saganaki cheese on top

**House Marinated Octopus \$21**

poached octopus in vinegar, olive oil and oregano

**Grilled Saganaki Cheese \$16**

**Loukaniko \$18**

grilled Greek pork sausage served with red onion and lemon

**Fried Calamari \$23**

fried calamari with side salad and tartare sauce

**Fried White bait \$14.50**

deep fried white bait with tartare sauce and lemon

**Prawn Saganaki \$24.50**

5 prawn cutlets, olives, garlic, feta, cooked in house-made marinara sauce served with warm pita bread

**Grilled Sardines \$ 18.50**

3 grilled sardine filets with chimichurri, olive oil and crispy potatoes

**Beetroot and Feta Bruschetta \$18**

roast balsamic glazed beetroot with whipped feta chives, tomato confit garlic and lemon on bread

**SALADS**

**Watermelon Fetta and Mint Salad \$16.50**

- add Prosciutto for \$9

**Greek Salad \$16.50**

tomato, cucumber, olives, capsicum, red onion, feta, olive oil

**Calamari Salad \$29.50**

garden salad with lemon dressing and grilled calamari

**Grilled Haloumi Salad \$24**

grilled haloumi, garden salad, beetroot hommus and crispy fried pita strips

**LUNCH FROM 12PM**

**MEAT**

**Meat Platter for One \$42.50**

lamp skewer, chicken skewer, bifteki, loukaniko, roast lemon potatoes, mix lamb and chicken gyros with tzatziki and pita bread

**Deconstructed Souvlaki \$28**

mixed lamb and chicken gyros on open plate with salad, pita, tzatziki and chips

**Kalamaki Chicken \$32**

3 grilled chicken skewers served with lemon potatoes, pita and tzatziki

**Kalamaki Lamb \$38**

3 grilled lamb skewers served with lemon potatoes pita and tzatziki

**Traditional Greek Mousaka \$32**

potato, eggplant, beef mince, zucchini and bechamel sauce served in a hot dish

**Chicken Parma \$28**

classic style Parma with ham ,Napoli and mozzarella cheese served with chips and salad

**Beef Burger \$22.50**

home made beef patty, grilled caramelized onions bacon, cheese, beetroot, relish salad mix with side of chips

**Souvlaki Wrap \$19.50**

mix of lamb and chicken gyros, tzatziki, lettuce, tomato red onion in pita wrap with side of chips

**SEAFOOD**

**Fish of the day/ Market Price**

**Kataifi Prawns \$29.50**

6 prawns wrapped in crispy shredded pastry served on avocado mousse, drizzled with honey and almond flakes

**King Prawns \$38**

5 grilled king prawns served with lemon potatoes and garden salad

**Seafood Platter \$38**

scallops, king prawn, 2 small prawns, flake, mussels, fried calamari and white bait served with tartare sauce

**Chorizo Chilli Mussels \$26**

local mussels with mild chorizo cooked in house made marinara sauce with fresh chilli served with toasted ciabatta bread

## PASTA

### di Mare Linguini \$32

linguini pasta cooked with selection of fresh seafood in olive oil, garlic and white wine sauce

### Prawn Linguini \$28

6 prawn cutlets cooked with cherry tomatoes garlic parsley and white wine sauce

### Mediterranean Spaghetti \$26 (Vegan)

cherry tomatoes, red onion, spring onion, capsicum, olives, with white wine, olive oil, garlic and vegan pesto

## KIDS' MENU

### Kids' Pasta \$11

spaghetti with house made Napoli sauce

### Kids' Nuggets \$12.50

house make chicken breast nuggets with chips

### Kids' Fish and Chips \$14

2 pieces of panko crumbed fried flathead tails with chips

## SIDES

### Chips \$9

fried chips with tomato sauce

### Greek chips \$11

fried chips with feta and oregano

### Lemon Roast Potatoes \$11

oven roast potatoes with lemon, oregano and olive oil

### Pita Bread \$5

grilled pita bread

## COFFEE & ESPRESSO

### Espresso \$4.20 / Double \$4.50

black espresso

### Long Black \$4.20 / Large \$4.50

double espresso with added water

### Macchiato \$4.20 / Long \$4.50

espresso with milk froth

### Latte \$4.50 / Long \$5.00

espresso with steamed milk

### Cappuccino \$4.50 / Long \$5.00

espresso with extra frothy steamed milk

### Flat White \$4.50 / \$5.00

espresso with steamed milk

## HOT DRINKS

### Mocha \$5.00 / Large 6.00

espresso with chocolate and milk steamed

### Hot Chocolate \$5.00 / Large \$6.00

delicious chocolate and milk steamed

### Turmeric Latte \$5.00 / Large \$6.00

steamed milk with turmeric powder

### Chai Latte \$5.00 / Large \$6.00

chai powder or fresh spiced chai leaf with steamed milk

## GREEK ICED DRINKS

### Greek Frappe \$5.50

whipped Nescafé coffee with ice (add milk)

### Freddo Espresso \$5.50

blended espresso on ice

### Freddo Cappuccino \$5.50

blended espresso on ice topped with whipped milk

## ICED DRINKS

### Iced Latte \$5 / Large \$5.50

espresso with cold milk and ice

### Iced Coffee \$8

espresso with ice cream and whipped cream

### Iced Mocha \$8

expresso and chocolate with ice cream and whipped cream

### Iced Chocolate \$8

chocolate mix with ice cream and whipped cream

## TEA POTS

### English Breakfast \$4.80

strong blend of organic tea

### Earl Grey \$4.80

organic black tea with blue corn flowers

### Gunpowder Green \$4.80

organic green tea with a smoky flavour

### Lemongrass \$4.80

blend of organic ginger and lemongrass

### Peppermint \$4.80

organic Egyptian peppermint

### Chamomile \$4.80

sweet chamomile flower tea

## MILK SHAKES

### Milkshake \$7.50 ~ Kids \$5.50

chocolate, vanilla caramel, banana, strawberry

## EXTRAS

Coffee Syrup Shot: 20 cts

Alternative Milk: 50 cts / \$1

Extra Shot / Decaf: 60 cts Extra Ice

Cream: \$1

**EFTPOS Surcharge 1.2%**

## BEERS

Mythos \$10

Jetty Road \$10

Carlton draught \$10

Corona \$10

Cascade Light \$9

Apple Cider \$10

## SPIRITS

Smirnoff Vodka \$10.50

Grey Goose \$13.00

Jim Beam \$10.50

Jack Daniels \$10.50

Bacardi \$10.50

Canadian Club \$10.50

Ouzo \$12.50 - Bottle \$35

Gin \$10.50

Johnnie Red \$10.50 black \$13

Wild Turkey \$10.50

Tequila \$10.50

Southern comfort \$10.50

Baileys \$11

Kahlua \$11

Frangelico \$11

## WINES

### RED

Pinot Noir - glass \$9.50 - bottle \$34

Shiraz - glass \$9.50 - bottle \$34

Merlot - glass \$9.50 - bottle \$34

Cab. Sauvignon - glass \$9.50 - bottle \$34

### WHITE

Chardonnay - glass \$9.50 - bottle \$34

Sauvignon Blanc - glass \$9.50 - bottle \$34

Pinot Grigio - glass \$9.50 - bottle \$34

**ROSE** - glass \$9.50 - bottle \$34

**PROSECCO** - glass \$13.50 - bottle \$55

### BY THE BOTTLE ONLY:

Pinocchio Pinot Grigio \$48

Crittenden Chardonnay \$48

Spring Seed shiraz \$48