MEZÉ

TRIO OF DIPS 18
TARAMA, MELITZANA AND TZATZIKI W/PITA

WHITE TARAMOSALATA 12
FISH ROE DIP

TZATZIKI(V) | **MELITZANA**(VG) | **TIROKAFTERI**(V) 10

SAGANAKI (GF) (V) 19

HALLOUMI (GF) (V) 17
GRILLED W/SESAME & HONEY

KOLOKITHOKEFTEDES (V) 18
ZUCCHINI FRITTERS W/ TZAZTIKI

HORTA (VG) (GF) 15
DRESSED IN OLIVE OIL & LEMON

HOUSE BREAD 8

FOCCACIA BREAD 8

ANTIPASTO BOARD 29
SELECTION OF CURED MEATS, CHEESE & FOCCACIA

SOUTZOUKAKIA 13
GRILLED SPICY LAMB MINCE W/ TIROKAFTERI

LOUKANIKO (GF) 13
GREEK BEEF & FENNEL SAUSAGE

CHICKEN TENDERS 16
W/ DILL MAYO

WARM OLIVES (GF) (VG) 12

GRILLED GREEK PEPPERS (GF) 16
DRESSED IN FETA & OLIVE OIL

WICKED CHICKEN WINGS 19
W/ PICKLED GREEK PEPPERS & DILL MAYONNAISE.

SEAFOOD MEZÉ

WHITEBAIT (GF) 19
ONIONS & HERB SALAD W/ AIOLI

BABY CALAMARI (GF) 26
W/ AOILI

GRILLED OCTOPUS (GF) 28
LEMON, OLIVE OIL & CHILLI DRESSING

PRAWN SAGANAKI 25
OUZO TOMATO SAUCE, CRUMBED FETA & FOCCACIA

PICKLED ANCHOVIES 17
W/ FOCCACIA

GRILLED KING PRAWNS (GF) 29
BURNT LEMON DILL BUTTER

PASTA | RISOTTO

NAPOLI GNOCCHI (V) 32
HOME MADE IN A RICH TOMATO SUGO
ADD WAGYU BOLOGNESE [+4]

LAMB RAGU 37
SLOW BRAISED TOMATO LAMB, PENNE PASTA, PANGRATTATO & PECORINO CHEESE

BUG SEAFOOD LINGUINI 43
MORETON BAY BUG, PRAWNS, MUSSELS, SCALLOPS, CALAMARI, CHILLI & WHITE WINE SAUCE

PRAWN LINGUINI 37
TOMATO SUGO, OUZO & FENNEL W/ PANGRATTATO

PUMPKIN RISOTTO (GF) (VG) 30
ROASTED PUMPKIN & TOASTED SEEDS

LINGUINE CARBONARA 33
PANCETTA, CREAMY EGG YOLK & PECORINO

WAGYU BOLOGNESE 34
BEEF & PORK BOLOGNESE W/ LINGUINI

CHICKEN & CHORIZO RISOTTO 33
W/ TOMATO & SMOKED PAPRIKA

CREAMY MUSHROOM GNOCCHI (V) 29
W/ SAUTÉED MUSHROOMS IN A TRUFFLE CREAM SAUCE, PARMESAN AND HERBS

SALADS

GREEK SALAD (GF) (V) 23
ONION, TOMATO, CUCUMBER, CAPSICUM, FETA, OLIVES & CAPERS

BURRATA (GF) (V) 27
JUICY TOMATOES, BALSAMIC REDUCTION & CREAMY BURRATA

MEDITERRANEAN COUS COUS (V) 26
CHIMICHURRI, PEARL COUS COUS, ONION, TOMATO, CUCUMBER, CAPSICUM, TZAZTKI FETA & OLIVES

VILLAGE SALAD (GF) (VG) 13
FINE SHREDDED LETTUCE DILL LEMON AND OLIVE OIL DRESSING

PULLED LAMB SALAD 35
PULLED LAMB SHOULDER, PICKLED FENNEL, SPANISH ONION, CHERRY TOMATOES, OLIVES, WHIPPED FETA & TZATZIKI ON PITA

CAESAR SALAD 27
BACON, POACHED EGG, PICKLED ANCHOVIES, PANGRATTATO & PARMESAN
ADD GRILLED CHICKEN [+5]

DAKOS SALAD (V) 23
TOMATO, OLIVES, FETA & DARK RYE SOAKED PAXIMADI SALAD

SHARING PLATTERS
FOR 2

MEAT PLATTER 90
ROAST CHICKEN, PORK SKEWER, CHICKEN SKEWER, SOUTZOUKAKIA, LOUKANIKO, SLOW COOKED LAMB SHOULDER, W/GREEK SALAD, TZATZIKI, LEMONATES PATATES & PITA BREAD

[NO PORK OPTION +10]

SEAFOOD PLATTER 135
MORETON BAY BUG, OCTOPUS, KING PRAWNS, MUSSELS, WHITE BAIT, CALAMARI, BATTERED FLAT-HEAD, TAVERN POTATOES, VILLAGE SALAD & TARTARE

OUR PRODUCTS MAY CONTAIN TRACES OF NUTS & GLUTEN. PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES.

FROM THE CHAR GRILL

RIB EYE RIVERINE MSA 2+ (GF) 58
400G COOKED TO YOUR LIKING

SCOTCH FILLET RIVERINE MSA 3(GF) 58
300G COOKED TO YOUR LIKING

PORTERHOUSE RIVERINE MSA 3 (GF) 48
300G COOKED TO YOUR LIKING

BRIZOLA (GF) 40
GREEK-STYLE PORK RIB EYE W/ SWEET JAM JUS

SERVED WITH GARDEN SALAD AND CHIPS [+5 SWAP FOR VEGGIES AND PATATES]

CHOICE OF SAUCE - CHIMICHURRI | MUSHROOM |RED WINE JUS | PEPPER SAUCE [+3 FOR SAUCE]

FROM THE OVEN

PASTITSIO 34
WAGYU BEEF & PORK TRADITIONAL GREEK PASTA BAKE W/ VILLAGE SALAD

VEGETARIAN MOUSSAKA (V) 35
W/ VILLAGE SALAD

ROAST CHICKEN (GF) 34
LEMON HERB HALF ROAST CHICKEN W/ FETA CHIPS & SALAD

GOAT KLEFTIKO 38
WHITE WINE & MUSTARD SLOW COOKED GOAT W/ FOCCACIA BREAD

SEAFOOD

BARRAMUNDI (GF) 39
SERVED W/ TAVERN POTATOES, SALAD & TARTARE

LEMON PEPPER CALAMARI (GF) 34
SERVED W/ CHIPS, SALAD & TARTARE

FRIED FISH & CHIPS 35
BATTERED FLAT-HEAD W/ CHIPS SALAD & TARTARE

WHOLE BABY SNAPPER (GF) 43
SERVED W/ TAVERN POTATOES, SALAD & TARTARE

SALMON & COUS-COUS (GF) 39
CRISPY SKIN SALMON FILLET & MEDITERRANEAN SALAD

CALAMARI DUET (GF) 36
FRIED LEMON PEPPER CALAMARI, PAN FRIED SWEET CHILLI CALAMARI, SALAD, CHIPS & TARTARE.

MELISSA FAVOURITES

SLOW BRAISED BEEF CHEEKS (GF) 39
IN RED WINE JUS W/ LEMONATA PATATES & SEASONAL GREENS

CHICKEN SCHNITZEL 32
CRUMBED CHICKEN BREAST W/ CHIPS & SALAD

CHEESEBURGER 28
BEEF BRISKET CHEESEBURGER, PICKLES, MELISSA SAUCE SERVED W/ CHIPS | XTRA PATTY +6|BACON +4

MELISSA SANDWICH 28
CHICKEN, BACON, SWISS CHEESE & MELISSA SAUCE IN TURKISH BREAD W/CHIPS

MELISSA KEBAB 35
GRILLED LAMB KEBAB ON A PITA, TZAZTKI, RED ONIONS & ROASTED TOMATOES

MELISSA MEATBALLS 29
WAGYU BEEF & PORK MEATBALLS IN A RICH TOMATO SUGO W/ HOUSE BREAD

LAMB SHOULDER 39
COBRAM REGION SLOW COOKED W/ LEMONATA PATATES & CHIMICHURRI

CHICKEN PARMA 34
CRUMBED CHICKEN BREAST, TOPPED W/ TOMATO SUGO, SHAVED HAM & THREE CHEESE SERVED W/ CHIPS & SALAD

CHICKEN TENDER BURGER 28
SOUTHERN CHICKEN TENDER, LETTUCE, CHEESE, PICKLES & DILL MAYO W/CHIPS | BACON +4

OPEN SOUVLAKI PLATE 36
CHICKEN/ PORK/ LAMB SKEWERS W/GREEK SALAD, CHIPS, TZATIKI & PITA BREAD [+3 FOR ALL LAMB]

VEAL COTOLETTA 39
PANKO-CRUMBED VEAL SCHNITZEL SERVED W SALAD, CHIPS & MUSHROOM SAUCE

SET MENU

55 SET PER PAX
MINIMUM 4 PAX

DIPS
SAGANAKI
KOLOKITHKEFTEDES

MEAT PLATTER

ADD SHARED DESSERTS
[+5 PER PAX]

70 SET PER PAX
MINIMUM 4 PAX

DIPS
SAGANAKI
KOLOKITHKEFTEDES

MEAT & SEAFOOD PLATTER

SIDES | SAUCES

CHIPS W/AIOLI 15
LEMONATAS PATATES 18
TAVERN POTATOES W/ FETA & OREGANO 17
LAMB SKEWER 10
CHICKEN/PORK SKEWER 8
SEASONAL VEGETABLES 12
SIDE GREEK SALAD 12
GLUTEN FREE PITA (GF) 8

AIOLI | TARTARE 4
MELISSA SAUCE 4
MUSHROOM SAUCE 6
PEPPER SAUCE 6
RED WINE JUS 6
CHIMICHURRI SAUCE 6
CHILLI OIL 3
CHILLI SAUCE 3

KIDS (UNDER 12)

LINGUINI BOLOGNESE 18
BURGER & CHIPS 18
CHICKEN SKEWER & CHIPS (GF) 18

CHICKEN NUGGETS & CHIPS 18
CALAMARI & CHIPS (GF) 18

(V) VEGETARIAN | (VG) VEGAN | (GF) GLUTEN FREE

WOODFIRE PIZZA

(FROM 5PM)

	REGULAR	GRANDE
GARLIC (V) GARLIC, MOZZARELLA, OREGANO	15	
MARGHERITA (V) MOZZARELLA, NAPOLI, FRESH BASIL, FIOR DI LATTE	24	29
BURRATA (V) BURRATA, CHERRY TOMATOES, NAPOLI, BALSAMIC REDUCTION, FRESH BASIL	30	35
VEGETARIAN (V) MOZZARELLA, NAPOLI, MUSHROOM, ONIONS, EGGPLANT, OLIVES, ZUCHINNI, ROAST RED PEPPERS, PARMESAN [MAKE IT VEGAN W/ VEGAN CHEESE +2]	27	32
HAWAIIAN MOZZARELLA, NAPOLI, HAM, PINEAPPLE	26	31
SALAMI MOZZARELLA, NAPOLI, HOT SALAMI	26	31
PROSCIUTTO MOZZARELLA, NAPOLI, PROSCIUTTO, ROQUETTE, FIOR DI LATTE, CHERRY, TOMATO, BALSAMIC	30	35
PERI PERI CHICKEN MOZZARELLA, NAPOLI, CAPSICUM, RED ONION, CHICKEN	27	32
MEXICANA MOZZARELLA NAPOLI SALAMI, ONION, CAPSICUM, OLIVES	28	33
DIAVOLA MOZZARELLA, NAPOLI, LOUKANIKO, SALAMI, OLIVES, CHERRY TOMATO, CHILLI	28	33
SOUVLAKI MOZZARELLA, NAPOLI, SPINACH, LAMB, ONIONS, TZATZIKI	28	33
CAPRICCIOSA MOZZARELLA, NAPOLI, SMOKED HAM, MUSHROOM, OLIVES	26	31
MEAT LOVER'S MOZZARELLA, NAPOLI, HAM, SALAMI, SOUTZOUKAKIA, LOUKANIKO, ONION, BBQ SAUCE	30	35
GAMBERI MOZZARELLA, NAPOLI, SPINACH, PRAWNS, FIOR DI LATTE, CHILLI, CHERRY TOMATO	31	36
SEAFOOD MOZZARELLA, CALAMARI, PRAWNS, MUSSELS	32	37
Mc PIZZA MOZZARELLA, NAPOLI, BEEF BRISKET, PICKLES, COS LETTUCE & SPECIAL BURGER SAUCE	29	34
PEPPERONI MOZZARELLA, NAPOLI, PEPPERONI [+2 HOT SPICY HONEY]	26	31
CALZONE FIOR DI LATTE, SMOKED HAM, SPINACH, NAPOLI, PARMESAN	28	
NUTELLA PIZZA (V) NUTELLA & SLICED STRAWBERRIES SERVED WITH VANILLA ICECREAM	28	

[GLUTEN FREE BASE +5]

WEEKENDS WILL INCUR A 10% SURCHARGE. | PUBLIC HOLIDAYS WILL INCUR A 15% SURCHARGE.

OUR PRODUCTS MAY CONTAIN NUTS AND TRACES OF NUTS.

OUR PRODUCTS MAY CONTAIN GLUTEN AND TRACES OF GLUTEN.

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES.

MELISSA
OAKLEIGH
- EST 1969 -

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