



CHEF'S SPECIAL MENU

STARTERS

Beetroot Falafel balls (VG, V) 4Pcs

\$13

House made with Chickpeas, Beetroot, Cumin, Coriander,
Parsley, Garlic & Lemon, Chili
Served with houmus and micro herbs {4pcs}

MAINS

PASTA

Penne (V, VGO) \$21

Spaghetti (V, VGO) \$21

Gnocchi (V, VGO, GF) \$25

Napoli: garlic, onion,
crushed fresh tomatoes

Basil Pesto: garlic, olive oil, walnuts,
vegan Parmesan

ADDITIONS

- Chilli chicken, Beef, Pepperoni, Ham \$4
- Mushrooms, Olives, Zucchini, Pumpkin, Eggplant \$3

SALAD (V, VGO)

Traditional Greek Salad \$16

Cucumbers, cherry tomatoes,
Kalamata olives, Sliced Red onions,
Sliced Red peppers, Dried
oregano, Vegan Feta
Dressing & seasoning
Olive oil with Red wine vinegar

PIZZA

Pizza Friarielli \$28

Mozzarella cheese,
Friarielli, cherry tomatoes,
Fennel sausage, fresh
chili, parsley

DESSERT

Housemade Tiramisu

\$11

DIETARY GUIDE

V

VEGETARIAN

VG

VEGAN

GF

GLUTEN FREE

N

CONTAINS NUTS

VGO

VEGAN OPTION AVAILABLE

GFO

GLUTEN FREE OPTION AVAILABLE