

SHARE/BREAD

'Vasko' Garlic bread with herbs (available with gluten free bread)	10
Dips Beetroot & feta, hommus, ajvar, served with grilled Turkish bread (available with gluten free bread)	14.9
Marinated olives Pan tossed with mixed dry herbs	9.9
Cevapcici Char-grilled homemade skinless Balkan sausages on roasted red pepper, Spanish onion, mint & feta salad	16.9
Salt & pepper calamari Fried calamari, rocket, extra virgin olive oil, white balsamic & aioli	18.9
Polpette (3 pieces or order more!) House-made chicken, beef & pork meatballs, in sugo with grated pecorino cheese	12.9
Arancini of the day (3 pieces or order more!) Freshly made Italian rice balls	12.9
Polenta chips (3 pieces or order more!) Fried parmesan polenta chips, with aioli	12.9
Shopska salad (Macedonian specialty) tomato, cucumber, onion, grated feta & olive oil	14.9

\$28.90 A La Carte 'SELECT LUNCH'

(inc. glass of house wine or coffee/tea or soft drink)

The Balkan

Pljeskavica pork, veal & onion burger without the bun! With Mediterranean salad **OR**
Cevapcici pork & veal skinless sausage with Mediterranean salad

Pasta a l'agira Sicilian style penne of eggplant & tomato ragu, basil purée & salted ricotta (G)

3 Cheese Chicken parmigiana crumbed, free-range chicken fillet breast, homemade Napoli sauce, mozzarella, asiago, & pecorino cheese, served with fries & mixed salad

Risotto of marinated chicken breast & sun-dried tomato, homemade basil purée & parmesan

Risotto of mushroom, zucchini, spinach, sage & parmesan

Ricotta gnocchi homemade tossed through a black angus beef & tomato ragu, black olives & parmesan (G)

Penne of marinated chicken fillet, zucchini, basil puree, creamy Napoli sauce (pink sauce) (G)

SALADS

Calamari salad grilled baby calamari, mixed leaves, tomato, croutons, olives, onion, roasted red peppers & red wine dressing

Chicken salad marinated chicken, cos & spinach leaves, roasted pumpkin, sun-dried tomato, croutons & honey mustard dressing

Lamb salad marinated lamb fillet, mixed leaves, sun-dried tomato, fetta, cucumber, roasted capsicum, Spanish onion, mint & sweet balsamic dressing

MAIN/GRILL SECTION ON THE FLIP SIDE

Ps. Not all ingredients used in our dishes have been listed. Please notify your waiter if you have any specific dietary requirements or allergies to any food.

ALL dishes are GLUTEN FREE, unless specified with (G).

LARGE PLATES

Spaghetti of black tiger prawns, cherry tomatoes, Spanish onion, garlic, chilli, olive oil & fried capers (G)	35.9
Pork belly (with crackling) Slow roasted belly on pumpkin purée, fresh apple & mint salad	37.5
"The Wilderness" Tasmanian beef cheeks Slow braised cheeks, served with parmesan & truffle oil mash & broccolini	38.9
Fish of the day	market price
Collinson & Co. Black Angus Sirloin Steak (3+ Marble score) 300gm, grass fed, served with parmesan & truffle mash, green beans & chimmi churri sauce	54
Whole lamb shoulder (for 2) Slow roasted, served with roasted potatoes & lamb sauce	78

SIDES

Mixed leaf salad cucumber, tomato, onion & white balsamic dressing	9.5
Baked lemon and oregano potatoes	10.9
Rocket, pear & parmesan salad	11.9
Shoe-string fries with garlic aioli & tomato sauce	9.5
Green beans with feta & mint	13.9
Shopska salad (Macedonian specialty) tomato, cucumber, onion & grated feta	16.9

DESSERT

Mövenpick vanilla bean ice-cream Drizzled with Australian extra virgin olive oil, sea salt & fried capers	13.9
Flourless orange & coconut cake Homemade with pistachio ice-cream & coconut tuile	14.9
Chocolate pudding (allow 12 minutes cooking time approx.) Soft-centre, white chocolate ice-cream & Persian fairy floss	17.9
Toblerone tiramisu Traditional tiramisu flavoured with baileys, frangelico & kahlua on amaretto anglaise (G)	16
Crème brûlée Traditional vanilla brûlée, with mövenpick hazelnut ice-cream & fresh strawberries	14.5
Cheese of the day (for one) Lavosh, home-made jam, apple & roasted walnuts	16

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