

**SHARE/BREAD**

<b>'Vasko' Garlic bread</b> with herbs (available with gluten free bread)	10
<b>Dips</b> Beetroot & feta, hommus, ajvar, served with grilled Turkish bread (available with gluten free bread)	18
<b>Marinated olives</b> Pan tossed with mixed dry herbs	12
<b>Cevapcici (4 pieces or order more)</b> Char-grilled homemade skinless Balkan sausages on roasted red pepper, Spanish onion, mint & feta salad	19
<b>Salt &amp; pepper calamari</b> Fried calamari, rocket, extra virgin olive oil, white balsamic & aioli	22
<b>Polpette (3 pieces or order more)</b> House-made chicken, beef & pork meatballs, in sugo with grated pecorino cheese	16
<b>Arancini of the day (3 pieces or order more)</b> Freshly made Italian rice balls	16
<b>Polenta chips (3 pieces or order more)</b> Fried parmesan polenta chips, with aioli	16
<b>Shopska salad</b> (Macedonian specialty) tomato, cucumber, onion, grated feta & olive oil	18

**\$35.90 A La Carte 'SELECT LUNCH'**

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

**The Balkan**

Pljeskavica pork, veal burger without the bun! Filled with asiago & kasseri cheese, served 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)

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

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

**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**

**LARGE PLATES**

*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).*

<b>Linguine</b> of black tiger prawns, cherry tomatoes, Spanish onion, garlic, chilli, olive oil & fried capers (G)	42
<b>Pork belly (with crackling)</b> Slow roasted belly on pumpkin purée, fresh apple & mint salad	44
<b>"The Wilderness" Tasmanian beef cheeks</b> Slow braised cheeks, served with parmesan & truffle oil mash & broccolini	46
<b>Fish of the day</b>	market price
<b>Collinson &amp; Co. Black Angus Sirloin Steak (5+ Marble score)</b> 300gm, grass fed, served with parmesan & truffle mash, green beans & chimmi churri sauce	72
<b>Whole lamb shoulder (for 2)</b> Slow roasted, served with roasted potatoes & lamb sauce	86
<b>SIDES</b>	
<b>Mixed leaf salad</b> cucumber, tomato, onion & white balsamic dressing	12
<b>Baked lemon and oregano potatoes</b>	13
<b>Rocket, pear &amp; parmesan salad</b>	14
<b>Shoe-string fries</b> with garlic aioli & tomato sauce	12
<b>Green beans</b> with feta & mint	16
<b>Shopska salad</b> (Macedonian specialty) tomato, cucumber, onion & grated feta	18
<b>DESSERT</b>	
<b>Vanilla bean gelato</b> Drizzled with Australian extra virgin olive oil, sea salt & fried capers	16
<b>Flourless orange &amp; coconut cake</b> Homemade with coconut ice-cream & coconut tuile	15
<b>Chocolate pudding (allow 12 minutes cooking time approx.)</b> Soft-centre, white chocolate & raspberry ice-cream & Persian fairy floss	19
<b>Toblerone tiramisu</b> Traditional tiramisu flavoured with baileys, frangelico & kahlua on amaretto anglaise (G)	17
<b>Crème brûlée</b> Traditional vanilla brûlée, with macadamia ice-cream & fresh strawberries	18
<b>Cheese of the day (for one)</b> Lavosh & apple (G)	24

*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).*