

MUSSEL

KITCHEN

STARTERS

DOLMADES **12**

Seasoned rice wrapped in vine leaves served with tzatziki

TZATZIKI **10**

Greek yoghurt with garlic herbs cucumber served with bread

PIZZA BREAD **9/13**

Pizza base olive oil garlic sprinkled with cheese

HALF SHELL MUSSELS (4X3) COMBO **28**

- Crumbed herbed garlic butter
- Basil pesto olive oil and parmesan
- Romano cheese olive oil and chilli flakes

OYSTERS **20/36**

- Natural with mignonette sauce
- Tempura battered with lemon wedges

SAGANAKI PRAWNS **15/25**

Prawns baked in garlic tomato salsa top with feta herbs served with bread

MUSSEL CHOWDER **16/22**

Mussels cooked in veg stock with bacon sweetcorn potz a little fresh chilli and cream served with bread

SEAFOOD CHOWDER **18/24**

Creamy scallop mussel fish prawns and oyster chowder served with bread

SALADS & SIDES

GREEK SALAD **10/16**

Tomato capsicum red onion cucumber feta olives oregano olive oil dressing

VILLAGE SALAD **10/16**

Salad greens red onion cucumber tomatoes capsicum and olive oil dressing

GREEN SALAD **8/12**

Salad greens spring onion olive oil dressing

FRIES **7**

CIABATTA SLICES **4 FOR 7**

MAINS

MUSSEL POTZ 1KG SERVED WITH BREAD **29**

- With herbed garlic butter steamed open in a creamy dry white sauce

- With herbed garlic butter parsley tomatoes chorizo steamed open in dry wine white

- Thai green curry with coconut cream lemongrass and kefir lime

- Mussel au natural steamed opened **25**

MUSSEL FRITTERS With Salad **26**

FISH & CHIPS **28**

Beer battered fish salad fries tartare and lemon

FISH OF THE DAY **POA**

Served with gourmet potz seasonal vegetables and hollandaise sauce

SEAFOOD SOUVLAKI **28**

Skewered scallops prawns mussels halloumi served with salad fries tartare and lemon

LAMB SOUVLAKI

Skewered marinated lamb red onion capsicums served with salad fries and tzatziki

CHICKEN SOUVLAKI

Skewered marinated chicken red onion capsicums served with salad fries and tzatziki

SCOTCH FILLET **34**

250 gram scotch fillet served with seasonal vegetables fries and wine jus mushroom sauce

CHICKEN MARSALA **30**

Chicken breast pane' pan fried served with a creamy marsala mushroom sauce gourmet potatoes and seasonal vegetables

MUSSEL

KITCHEN

STANDARD – PIZZA

ALL PIZZA COME WITH TOMATO SALSA & MOZERELLA UNLESS STATED DIFFERENTLY

MARGHERITA
Fresh sliced tomatoes and sundried tom pesto

HAWAIIAN
Ham and Pineapple

CAPRICCIOSSA
Anchovies olives and capers

PEPPERONI

QUATTRO STAGIONI
Mushroom ham salami and shrimps

MEXICANA
Pepperoni jalapeno chorizo capsicum and bacon (optional) a swirl of chilli sauce

MEAT LOVERS
Salami ham bacon beef chorizo and swirl of BBQ

20 GOURMET PIZZA

SMOKED CHICKEN
Cranberry sauce red onion moz brie and avocado

LAMB
Marinated lamb pickled mushrooms red onion feta swirled with tzatziki sauce

CAJUN CHICKEN
Apricots red onion crispy bacon swirled with aioli

TANDOORI CHICKEN
Mushroom red onion capsicum cashew nuts served with sour cream

VERDI
Spinach red onion sundried tomatoes olives feta roasted capsicum with a swirl of basil pesto

MARINARA
Scallops prawns squid fish anchovies and red onions

25

KIDZ MEALS

12

CRUMBED CHICKEN TENDERS
Served with salad fries and tomato sauce

BEER BATTERED FISH or MUSSELS
Served with salad fries tartare and tomato sauce

FETTUCCHINE CARBONARA
Creamy mushroom bacon ham sauce

SOUVLAKI MINI SKEWERS
Chicken or Lamb served with salad fries tomato sauce

KIDZ DESSERTS

8

BROWNIE ice-cream chocolate sauce No Nuts

SUNDAES vanilla chocolate or berry

KIDZ DRINKS

CANS zero coke zero sprite 3

FRUIT JUICE Apple Orange or Pineapple 3/5

MILKSHAKE 7
Banana caramel chocolate strawberry vanilla

DESSERTS

14

BROWNIE
Warmed chocolate brownie with ice cream and hazelnut crumbled

BAILEYS CHEESECAKE
Flavoured with Baileys served with coulis and whipped cream

LIME AND LEMON G/FREE
Gluten Free cheesecake served with coulis and gluten-free whipped cream

AFFOGATO
Espresso shot with vanilla ice cream your choice of liqueur (Liqueurs listed under Special Coffees)

SPECIAL COFFEES

Strong espresso coffee paired with a bracing shot of alcohol and whipped cream 12

Amaretto Baileys Brandy Cointreau Drambuie Frangelico Marnier Kahlua or whiskey

Regular Coffees Teas and Herbal Teas 5