

SIDES

|                                 |    |
|---------------------------------|----|
| STEAMED SEASONAL VEGETABLES (V) | 9  |
| CHIPS                           | 14 |
| LEMON POTATOES                  | 13 |
| SIDE GREEN SALAD                | 9  |

DESSERT

|                                                                                                             |     |
|-------------------------------------------------------------------------------------------------------------|-----|
| TIRAMISU                                                                                                    | 15  |
| PANNA COTTA (GF)<br>Topped with fresh strawberries                                                          | 10  |
| STICKY DATE<br>Served with butterscotch & ice cream                                                         | 15  |
| BAKLAVA<br>Layered filo pastry, filled with chopped nuts,<br>& sweetened with syrup                         | 15  |
| AFFOGATTO                                                                                                   | 9   |
| AFFOGATTO FRANGELICO                                                                                        | 19  |
| TRADITIONAL YOGHURT<br>Hand-strained extra thick Greek-style yoghurt<br>smothered with crushed nuts & honey | 10  |
| HALVA ICE CREAM<br>Vanilla ice-cream topped halva shaving                                                   | 9   |
| ADD: Shot of espresso                                                                                       | 4.5 |



NEED THE PERFECT VENUE  
FOR YOUR FUNCTION?  
LOCK IN YOUR EVENT WITH OUR STAFF TODAY!

(V) Vegetarian | (VE) Vegetarian Option | (VG) Vegan  
(GF) Gluten Free | (GFO) Gluten Free Option

Individuals with specific allergies or dietary  
requirements must let our staff know when ordering.

No major changes to items will be made.

GRISSINI

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MEDITERRANEAN  
RESTAURANT

# MEZE / ANTIPASTO

|                                                                                                            |    |
|------------------------------------------------------------------------------------------------------------|----|
| <b>PANE ALL'AGLIO (V)</b><br>Sourdough bread with homemade garlic butter                                   | 9  |
| <b>WARM PITA BREAD (VE)</b>                                                                                | 5  |
| <b>TZATZIKI (GF/V)</b><br>Greek yoghurt, garlic, cucumber                                                  | 11 |
| <b>FAVA (V)</b><br>Yellow split peas, onion                                                                | 11 |
| <b>TIROKAFTERI (V)</b><br>Spiced feta, red peppers                                                         | 11 |
| <b>HUMMUS (GF/VE)</b><br>Chickpea, tahini, lemon juice                                                     | 11 |
| <b>TARAMOSALATA</b><br>Cured roe, soaked bread, olive oil & lemon juice                                    | 11 |
| <b>KEFALOGRAVIERA</b><br>Kefalograviera cheese fried in a saganaki (pan) served sizzling with warm olives  | 19 |
| <b>ARANCINI (4) (V)</b><br>Mushroom arancini, truffle sauce, shaved parmesan                               | 19 |
| <b>CHILLI MUSSELS (GFO)</b><br>Sautéed fresh mussels, white wine, chilli, oregano, napoletana sauce, bread | 32 |
| <b>CALAMARI FRITI</b><br>Lightly dusted fried calamari, rocket, lemon, tartare sauce                       | 22 |
| <b>SAGANAKI PRAWNS</b><br>Flavoursome tomato sauce, tender prawns, crumbled feta, garlic & chilli          | 26 |
| <b>CHARGRILLED OCTOPUS (GF)</b><br>Marinated octopus, wine vinegar, olive oil, garlic, oregano & fava      | 25 |
| <b>POLPETE AL SUGO</b><br>Beef meatballs, napoletana sauce, bread                                          | 19 |



# SALADS

|                                                                                                                        |    |
|------------------------------------------------------------------------------------------------------------------------|----|
| <b>GREEK VILLAGE SALAD (GF/V/VEO)</b><br>Tomato, cucumber, feta, olives, green capsicum, oregano, Greek dressing       | 18 |
| <b>CAPRESE (GF)</b><br>Fresh mozzarella, prosciutto di parma, tomatoes                                                 | 26 |
| <b>ROCKET &amp; FETA (GF/V)</b><br>Rocket sundried tomatoes, feta, walnuts, shaved parmesan, olive oil, balsamic glaze | 18 |
| <b>AVOCADO &amp; COS (GF/V)</b><br>Cos lettuce, avocado, parmesan, cherry tomatoes, creamy mustard dressing            | 18 |
| <b>CAESAR</b><br>Crisp cos lettuce, egg, bacon, croutons, parmesan<br>ADD: Chicken - 6.5                               | 19 |



# PASTA

|                                                                                                         |    |
|---------------------------------------------------------------------------------------------------------|----|
| <b>SPAGHETTI BOLOGNESE (GFO)</b><br>Homemade beef ragú                                                  | 29 |
| <b>SPAGHETTI CARBONARA (GFO)</b><br>Pancetta, herbs, black pepper, cream or traditional sauce           | 29 |
| <b>SPAGHETTI MARINARA (GFO)</b><br>Mussels, prawns, clams, calamari, fish, white wine, napoletana sauce | 36 |
| <b>GNOCCHI PESTO (GFO)</b><br>Homemade gnocchi, creamy pesto sauce<br>ADD: Chicken - 6.5                | 29 |
| <b>GNOCCHI VODKA</b><br>Homemade gnocchi, vodka, prawns, napoletana sauce, cream                        | 33 |
| <b>POSEIDON'S PLATE</b><br>Paccheri pasta, rich seafood purée, large skull island prawns & clams        | 48 |
| <b>LASAGNA</b><br>Layers of homemade pasta, beef bolognese, bechamel sauce, mozzarella, parmesan        | 29 |

# FROM THE CHARCOAL & MAINS

|                                                                                                                                  |    |
|----------------------------------------------------------------------------------------------------------------------------------|----|
| <b>SOUVLA (GREEK MARINATED SKEWERS)</b><br>Choice of marinated meat cooked on a spit over a charcoal barbecue, served with chips |    |
| <b>CHICKEN</b>                                                                                                                   | 38 |
| <b>LAMB</b>                                                                                                                      | 39 |
| <b>SEE BLACK BOARD FOR OUR WEEKLY CHARCOAL BBQ SPECIALS</b>                                                                      |    |
| <b>MOUSSAKA</b><br>Eggplant, minced beef, tomato sauce, bechamel                                                                 | 29 |
| <b>LAMB KLEFTIKO</b><br>Slow roasted Greek style lamb served with lemon potatoes                                                 | 48 |
| <b>PESCE DEL GIORNO (GF)</b><br>Fish of the day with seasonal vegetables                                                         | MP |
| <b>SCOTCH FILLET (GF)</b><br>Seasonal vegetables & peppercorn sauce                                                              | MP |
| <b>SCALOPPINE AL FUNGHI (GF)</b><br>Pork fillets, mushrooms, cream, mixed vegetables, roast potatoes                             | 34 |

