

DESSERT

SIDES

STEAMED SEASONAL VEGETABLES (V/VE)	9
CHIP BASKET (V)	14
SIDE GREEN SALAD (V/VG)	9

<b>TIRAMISU</b> ladyfinger pastries dipped in coffee, layered with whipped mixture of egg yolks, sugar, mascarpone & topped with cocoa powder	15
<b>PANNA COTTA (GF)</b> Dessert of sweetened cream, thickened with gelatine & topped with fresh strawberries	10
<b>STICKY DATE</b> Served with butterscotch & ice cream	15
<b>BAKLAVA &amp; ICE CREAM</b> Layered filo pastry, filled with chopped nuts, & sweetened with syrup	12
<b>AFFOGATTO</b> Ice cream with a shot of espresso	9
<b>AFFOGATTO FRANGELICO (GF)</b> Ice cream with espresso a shot of Frangelico	19
<b>TRADITIONAL GREEK YOGHURT (GF)</b> Hand-strained extra thick Greek-style yoghurt smothered with honey & topped with crushed nuts	10
<b>ICE CREAM WITH HALVA (GF)</b> Vanilla ice-cream topped halva shaving	9
<b>ADD:</b> 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

Follow us on our socials for exclusive updates on special themed nights, chef tastings, and much more.



GRISSINI

MEDITERRANEAN  
RESTAURANT



BREAD	GARLIC BREAD	9
	Sourdough bread with homemade garlic butter	
	GRILLED PITA BREAD (VE)	5
	PLAIN BREAD (GFO)	5

## MEZE & SMALL PLATES

COLD PLATES	<b>TZATZIKI (GFO)</b>	13
	Strained Greek yoghurt, cucumber, Olive oil, vinegar, salt & pepper served with warm pita bread	
	<b>FAVA</b>	13
	Dip made with split yellow peas, onions, olive oil & seasonings served with warm pita bread	
	<b>HUMMUS</b>	13
	Chickpea purée, tahini, lemon juice, garlic served warm pita bread	
	<b>TIROKAFTERI (GFO)</b>	13
	Greek spicy feta dip with creamy feta cheese, roasted red peppers & chilli served warm pita bread	
	<b>TARAMOSALATA (GFO)</b>	13
	Dip made from the salted cured roe of cod mixed with olive oil, lemon juice served warm pita bread	
HOT PLATES	<b>MARINATED OLIVES (VG/GF)</b>	9
	Chilli, citrus & rosemary	
	<b>BRUSCHETTA</b>	15
	Made the Italian way, juicy tomatoes, crusty bread, extra virgin olive oil, olives & basil	
	<b>SAGANAKI CHEESE</b>	19
	Greek fried kefalograviera cheese served with warm kalamata olives & lemon	
	<b>PRAWNS SAGANAKI</b>	26
	A delicious & elegant dish where prawns are cooked in a flavoursome tomato sauce finished with crumbled feta	
	<b>BABY MUSHROOM ARANCINI (4) (V)</b>	19
	Mushroom arancini, truffle sauce, shaved parmesan	
	<b>BABY MEAT ARANCINI (4)</b>	19
	Bolognese arancini, Napoli sauce, grated parmesan	
	<b>CHILLI MUSSELS (GFO)</b>	32
	Sautéed fresh mussels, white wine, chilli, oregano, napoletana sauce, served with bread	
	<b>CHARGRILLED OCTOPUS (GF)</b>	25
	Tender octopus, marinated in lemon juice, olive oil & spice, grilled on a charcoal barbecue	
	<b>POLPETTE AL SUGO</b>	19
	Meatballs served in a rich Napoli sauce with bread	
	<b>SALSICCIA ALLA DIAVOLA</b>	19
	Cacciatore sausage tossed in a fiery tomato chilli sugo, finished with fresh basil & pecorino	
	<b>IMAM BAYILIDI (VG/GF)</b>	18
	Slow roasted eggplant filled with tomato, onion, garlic & herbs, finished with extra virgin olive oil & fresh parsley	
	<b>SPETSOFAI</b>	19
	A Greek meze made with sausage, colourful capsicum, tomato, onions & spice	

## PASTA

<b>SPAGHETTI BOLOGNESE (GFO)</b>	29
Rich, thick, homemade bolognese sauce	
<b>SPAGHETTI CARBONARA (GFO)</b>	29
Traditional - eggs, pancetta, parmesan, pecorino cheese & black pepper	
<b>OPTIONS:</b> Add cream	
<b>SPAGHETTI MARINARA (GFO)</b>	36
A classic seafood pasta with mussels, prawns, clams, calamari, fish, white wine in a napoletana sauce	
<b>GNOCCHI AL PESTO (GFO)</b>	29
Homemade gnocchi, creamy pesto sauce	
<b>ADD:</b> Chicken - 6.5	
<b>GNOCCHI VODKA (GFO)</b>	33
Homemade gnocchi, prawns cooked in a rich napoletana & cream sauce with vodka	
<b>GNOCCHI SORRENTINA (GFO)</b>	29
Homemade gnocchi in a vibrant tomato sauce, mozzarella cheese & basil	
<b>PENNE ALL'ARRABBIATA (GFO)</b>	29
Hot cacciatore sausage, kalamata olives, garlic, chilli olive oil in a rich napoletana sauce	
<b>PAPPARDELLE LAMB RAGU (GFO)</b>	33
Succulent Australian lamb, simmered with onions, carrots, celery, tomatoes & fresh herbs for a rich, flavoursome sauce	
<b>PACCHERI AMALFI (GFO)</b>	34
A large pasta tube with prawns, zucchini, cherry tomatoes & napoletana sauce	
<b>POSEIDON'S PLATE</b>	48
Paccheri pasta in a thick & rich seafood sauce, topped with large skull island prawns & clams	
<b>LASAGNA</b>	29
Layers of homemade pasta, beef bolognese, béchamel sauce, mozzarella, parmesan	

\*ASK WAITSTAFF FOR GLUTEN FREE OPTIONS

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## FROM THE CHARCOAL & MAINS

**SOUVLA (GREEK MARINATED SKEWERS)**  
Choice of marinated meat cooked on a skewer over a charcoal barbecue, served with chips, tzatziki & salad

CHICKEN	38
LAMB	39

SEE BLACK BOARD FOR OUR WEEKLY CHARCOAL BBQ SPECIALS

**MOUSSAKA** 29  
A classic Greek dish of layered thinly sliced potato, eggplant & beef, topped with creamy béchamel sauce

**LAMB KLEFTIKO** 39  
A Celebratory Greek dish of slow roasted lamb served with potatoes, cooked until meltingly tender

**PESCE DEL GIORNO (GF)** MP  
Fish of the day with seasonal vegetables

**SCOTCH FILLET (GF)** MP  
Served with seasonal vegetables & peppercorn sauce

**SCALOPPINE AI FUNGHI (GFO)** 34  
Pork fillets, mushrooms, cream, mixed vegetables & roast potatoes

**SCALOPPINE AL LIMONE (GFO)** 34  
Chicken breast, lemon sauce & parmesan risotto

**CALAMARI** 35  
Lightly dusted, served with chips & salad  
**OPTIONS:** fried or grilled

**GREEK VILLAGE SALAD (V/GF)** 19  
Imported Greek feta, bell pepper, tomatoes, crispy cucumber, kalamata olives, oregano & extra virgin olive oil

**CAPRESE SALAD(GF)** 26  
Fresh mozzarella, prosciutto di parma, tomatoes, basil & extra virgin olive oil

**ROCKET & FETA SALAD (GF/V)** 18  
Rocket, sun-dried tomatoes, feta, walnuts, shaved parmesan, extra virgin olive oil & balsamic glaze

**AVOCADO & COS SALAD (GF/V)** 18  
Cos lettuce, avocado, parmesan, cherry tomatoes & homemade creamy mustard dressing

**CAESAR SALAD** 19  
Crisp cos lettuce, egg, crispy bacon, croutons, parmesan & caesar dressing  
**ADD:** Chicken - 6.5