

SIDES

STEAMED SEASONAL VEGETABLES (V/VE)	9
CHIP BASKET (V)	14
SIDE GREEN SALAD (V/VG)	9
FRIED SMASHED POTATO - tzatziki sauce	16

DESSERT

TIRAMISU ladyfinger pastries dipped in coffee, layered with whipped mixture of egg yolks, sugar, mascarpone & topped with cocoa powder	15
PANNA COTTA (GF) Dessert of sweetened cream, thickened with gelatine & topped with fresh strawberries	10
STICKY DATE Served with butterscotch & ice cream	15
BAKLAVA & ICE CREAM Layered filo pastry, filled with chopped nuts & sweetened with syrup	12
AFFOGATTO Ice cream with a shot of espresso	9
AFFOGATTO FRANGELICO (GF) Ice cream with espresso a shot of Frangelico	19
TRADITIONAL GREEK YOGHURT (GF) Hand-strained extra thick Greek-style yoghurt smothered with honey & topped with crushed nuts	10
ICE CREAM WITH HALVA (GF) Vanilla ice cream topped halva shaving ADD: Shot of espresso	9 4.5



NEED THE PERFECT
VENUE FOR
YOUR FUNCTION?
LOCKIN YOUR EVENTWITH
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 Sour dough bread with homemade garlic butter	9
GRILLED PITA BREAD (VE)	5
PLAIN BREAD (GFO)	5

MEZE & SMALL PLATES

COLD PLATES

TZATZIKI (GFO) Strained Greek yoghurt, cucumber, Olive oil, vinegar, salt & pepper served with warm pita bread	13
FAVA Dip made with split yellow peas, onions, olive oil & seasonings served with warm pita bread	13
HUMMUS Chickpea purée, tahini, lemon juice, garlic served warm pita bread	13
TIROKAFTERI (GFO) Greek spicy feta dip with creamy feta cheese, roasted red peppers & chilli served warm pita bread	13
TARAMOSALATA (GFO) Dip made from the salted cured roe of cod mixed with olive oil, lemon juice served warm pita bread	13
MARINATED OLIVES (VG/GF) Chilli, citrus & rosemary	9
BRUSCHETTA Made the Italian way, juicy tomatoes, crusty bread, extra virgin olive oil, garlic, onion & basil	15
CAPRESE SALAD (GF) fresh mozzarella, tomatoes, basil & extra virgin olive oil	22

HOT PLATES

SAGANAKI CHEESE Greek fried kefalograviera cheese served with warm kalamata olives & lemon	19
PRAWNS SAGANAKI A delicious & elegant dish where prawns are cooked in a flavoursome tomato sauce finished with crumbled feta	26
BABY MUSHROOM ARANCINI (4) Mushroom arancini, truffle sauce & grated parmesan	19
CHARGRILLED OCTOPUS (GF) Tender octopus, marinated in lemon juice, olive oil & spice, grilled on a charcoal barbecue	25
POLPETTE AL SUGO Meatballs served in a rich Napoli sauce with bread	19
SALSICCIA ALLA DIAVOLA Cacciatore sausage tossed in a fiery tomato chilli sugo, finished with fresh basil & pecorino	19
CALAMARI FRIED Lightly spiced Cajun fried calamari	19

PASTA

SPAGHETTI BOLOGNESE (GFO) Rich, thick, homemade bolognese sauce	27
SPAGHETTI CARBONARA (GFO) Traditional - eggs, pancetta, parmesan, pecorino cheese & black pepper OPTIONS: Add cream	27
SPAGHETTI MARINARA (GFO) A classic seafood pasta with mussels, prawns, clams, calamari, fish, white wine in a napoletana sauce	36
GNOCCHI AL PESTO (GFO) Homemade gnocchi, creamy pesto sauce ADD: Chicken - 6.5	29
GNOCCHI VODKA (GFO) Homemade gnocchi, prawns cooked in a rich napoletana & cream sauce with vodka	33
GNOCCHI SORRENTINA (GFO) Homemade gnocchi in a vibrant tomato sauce, mozzarella cheese & basil	29
PENNE ALL'ARRABBIATA (GFO) Hot cacciatore sausage, kalamata olives, garlic, chilli olive oil in a rich napoletana sauce	29
PAPPARDELLE LAMB RAGU (GFO) Succulent Australian lamb, simmered with onions, carrots, celery, tomatoes & fresh herbs for a rich, flavoursome sauce	33
LASAGNA Layers of homemade pasta, beef bolognese, béchamel sauce, mozzarella, parmesan	29

*ASK WAITSTAFF FOR GLUTEN FREE OPTIONS

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FROM THE CHARCOAL & MAINS

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

CHICKEN	38
PORK	39

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

LAMB KLEFTIKO 45
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

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

ROCKET & FETA SALAD (GF) 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

