

Entrées

Garlic or Herb Bread

6.00

Bruschetta

Home Made Turkish Bread Topped with Tomato,
Onion, Basil, Pesto, Balsamic & Marinated Fetta

8.50

Soup of the Day

Always a bit different

9.00

Saganaki

Grilled Greek Cheese served with Lemon, Olive Oil
And Crusty Bread

15.00

Mediterranean Dip Platter

Trio of Dips served with Cucumber, Tomato, Olives
And Warm Pita Bread

16.00

Spanakopita

Spinach and Fetta in a Fillo Pastry Triangle Lightly
Baked on a Greek Salad

15.00

Marinated Chicken Skewers

Tender Chicken, Capsicum & Onion
Char Grilled on a Bed of Risotto & Aioli

16.00

Garlic King Prawns & Mussels

King Prawns & New Zealand Mussels
with Fresh Australian Garlic And Chilli in a
Cream & Parsley Sauce with Risotto

18.00

29.00

Spicy Mediterranean Calamari

Calamari Pieces Coated in Flour & Chilli
Flash Fried on a Yoghurt Roquet Salad
(Main is Served with Side Chips)

16.50

25.00

Salads

Cosmo's Chicken Caesar Salad

Baby Cos with Crispy Bacon, Croutons, Grilled Chicken, Poached Egg & Traditional Dressing, Anchovies on Request. 21.50

Greek Style Lamb Salad

Marinated Lamb Slow Cooked on our Gyros on a Traditional Greek Salad with Rosemary Potatoes 24.00

Pasta & Risotto

Vegetarian Lasagne

	<u>Entrée</u>	<u>Main</u>
Wholesome Multi-layered Lasagne with Seasonal Vegies, Pumpkin, Capsicum, Napoli & Cheese	15.50	19.50

Gnocchi Chorizo

Potato Dumplings with Chorizo Sausage, Glaze Roasted Vegetables and Napoli	16.50	23.00
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Gnocchi with Three Cheese Sauce

Potato Dumplings Smothered in a Gorgonzola, Egmont, Cheddar & Pesto Sauce	17.50	24.00
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Linguini Marinara

Prawns, Scallops, Calamari, Salmon, Mussels & Baby Spinach with a Creamy Garlic & Parsley Sauce	19.50	27.00
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Duck Risotto

Duck and Wild Forest Mushrooms in a Creamy Risotto	18.50	25.00
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Risotto Pollo

Chicken Fillet, Mushrooms & Avocado in a Risotto with Napoli and a Touch of Cream	16.50	23.00
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Tortellini Carbonara

Veal Filled Tortellini in a Creamy Bacon Parmesan & Parsley Sauce	16.50	23.00
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Mains

Cider Braised Chicken

Oven Braised Breast with Apple & Creamy Cider on Rosemary Roasted Potatoes 25.00

Roast Duck

Slow Roasted Duck, Served on Buttery Mash Potato with a Red Wine Duck Jus. 29.00

Beef Wellington

Eye Fillet Topped with Pate and Mushrooms Baked in a Puff Pastry Shell with a Mushroom Glaze 29.00

Chicken Parma

Extra Large Schnitzel with off the Bone Ham, Napoli Sauce and Cheese with Chip & Salad 24.00

Lamb Gyros

Marinated Slow Cooked Lamb served on an Open Pita with Greek Salad, Rosemary Potatoes & Tzatziki 28.00

Garlic Chicken Kiev

Breast Fillet with Garlic Butter Rolled and Crumbed Served on Buttery Mash with a Vegetable Medley 24.00

Atlantic Salmon Fillet

Pan Fried with Charred Lemon and Olives on a Mediterranean Salad with Rosemary Potatoes 28.00

Gummy Shark (Flake) Fish & Chips

Coated in a Light Crispy Beer Batter Served with Chips, Salad and Tartare Sauce 24.00

Eye Fillet

Wrapped in Bacon Served on a Buttery Mash With Mushroom Jus & Wine Poached Pear 32.00

Prime Porterhouse

Char grilled to your liking with a choice of Mushroom or Pepper Sauce or Garlic Butter 32.00

T-Bone Steak

Served with Chips and Salad and a Choice of Mushroom or Pepper Sauce or Garlic Butter 28.00

Desserts

Sticky Date Pudding

Served with Lashings of Butterscotch
Sauce and Cream

10.50

Baklava

Traditional Greek Desert with Walnuts & Fillo
Pastry Drizzled with Honey Syrup

10.50

Flourless Chocolate Layered Cake

Served Warm with Chocolate Fudge Sauce
Rich and Delicious

10.50

Choc Honeycomb Cheese Cake

Cold Set Cream Cheese with Chocolate and
Honeycomb Swirls

10.50

Loukoumades

Greek Donuts Drizzled with Honey Syrup and
Served with Frozen Yogurt

10.50

Fruit Sorbet

Two Flavours Drizzled with
Lime Reduction

8.00