

*The Landscape is as harsh as silence,  
It hugs to its breast the scorching stones,  
Claps in its light the orphaned olive trees and Vineyards.  
There is no water. Light.*

**Y. Ritsos, Romiosini**

The passage has succeeded in distilling the very essence of the Mediterranean. Olive, wine and light, elements that describe so eloquently the place where western culture was born, are the very source that characterizes the Mediterranean in a wider context. According to Greek mythology, the olive was the Goddess Athena's gift to the first inhabitants of the eastern Mediterranean, the source of life and sustenance. The wine God, Dionysus, came somewhat later with the vine. The olive and the wine that came together to characterize the life and civilization of the Mediterranean, together with the other foods that took root in the sparse soil, all flourished in the unrelenting light of the region. These aromatic and rich flavours are the fruits of *MEDiterraneo* and our basis to bring you the most enjoyable dining experience.

**Michael Popovic**

# ENTRÉE

Soup of the Day

11

Chorizo al vino bianco

Spanish sausage slices sizzling in freshly diced tomato, shallot  
and white wine

12.5

Char grilled marinated Quail served on wilted spinach,  
butternut pumpkin and Portabella mushroom

13.5

Char grilled fresh Calamari on a Balkan style potato salad

14.5

Antipasto

Selections of marinated vegetables, house delicatessen cold meats,  
smoked salmon, white anchovie fillets and char grilled calamari

19

Char grilled scallops and pancetta brochettes served on  
a grana padano, pear and rocket salad

18.5

Garlic prawns sizzling in extra virgin olive oil, parsley and  
a pinch of chilli

17.5

Mediterranean vegetable and polenta stack dressed with  
roasted pine nut and basil pesto

11

*Please note all entrées can be made main-course size*

## MAINS

A selection of finest quality steaks, MSA graded and aged for minimum 28 days, cooked to your liking and served on roasted potatoes and red wine beef jus

**King Island Beef**    Scotch Fillet    250g    27.5                      *grass-fed*

**Certified Black Angus Beef**    *grass-fed*

   Rump steak    500g    34.5    Porterhouse    250g    26.5

**Teys Gold Beef**    Eye Fillet    220g    32.5                      *grain-fed 120 days*

**King Eye Beef**    T-Bone steak    550g    38.5                      *grain-fed 100 days*

**STEAK SAUCES**    Brandy pepper sauce                      4.5

   Aged muscat and mushroom sauce                      4.5

Fish of the Day rested on extra virgin olive oil potato mash and seasonal vegetables  
29.5

Venison Involtini, Yarra Valley venison fillets, stuffed with pan-fried tomato, olive and chorizo, wrapped in prosciutto and served on potato mash  
34.5

Char grilled spatchcock rested on wilted spinach and a chickpea puree  
28.5

Seafood Kebab simply char-grilled and served on paella rice and steamed vegetables  
34.5

French-cut lamb cutlets on ratatouille and a roasted pine nut and black currant couscous  
33

Char grilled semi-smoked pork strip-loin on roasted parsnip and a chunky mushroom ragout  
28.5

'Cevapcici', Skinless beef sausages, traditionally on freshly diced Spanish onion  
22

'Pljeskavica'

Spicy Burger on a bed of cabbage salad and topped with 'kajmak'  
25

Vegetarian Stuffed Pepper served with spinach, olive oil mashed potato and shaved grana padano  
26.5

*Please note most entrées can be made main-course size*

## PLATTERS

*Minimum for two people.*

*Priced per person.*

### **Char grilled Meat Platter**

A selection of grilled meat: eye fillet shashliks, lamb cutlets, pork loin, spicy burgers, cevapcici, chorizo and chicken fillets served on rough-cut potato chips and grilled Portobello mushrooms

37.5

### **Char grilled Seafood Platter**

Char grilled crab, Moreton Bay Bug, King Prawns, half shelf scallops, fresh fish fillet, skewers of calamari and tiger prawn cutlets, dressed with lemon butter sauce and served with Provencal Spring Bay mussels, crispy white bait and paella rice

48

## SIDES

Mediterranean 'Shopska' salad with grated Bulgarian fetta

11

Grana padano, pear and rocket salad

8

Garden Salad with fresh avocado and balsamic dressing

9

Char grilled Mediterranean vegetables

8

Rough-cut Potato Chips

6

Grilled hot chillies marinated in olive oil and garlic

6

Grilled sweet paprika marinated in olive oil and garlic

8

Balkan-style cabbage salad

6

# DESSERTS

Crêpe Suzette

16

Vanilla Bean Crème Brûlée

12.5

Tiramisu - traditional mascarpone and coffee cake

12

Chocolate flourless cake with dark chocolate sauce  
and Belgian chocolate ice cream

12.5

Sticky date Pudding with vanilla bean ice cream  
and butterscotch sauce

12

A selection of home-made sorbets

10.5

Lemon Tart with poached pear and King Island cream

14.5

Fresh fruit salad simply served with vanilla bean ice cream  
and wild berry coulis

11.5

A selection of King Island cheeses: vintage blue, double brie,  
goat and vintage cheddar with fresh fruits and nuts

20

Balkan-style walnut baklava with lemon sorbet

11.5