

*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
12.5

Chorizo al vino bianco
Spanish style spicy sausage slices sizzling in freshly diced tomato,
shallot and white wine
14.5

Char grilled marinated Quail served on wilted spinach,
butternut pumpkin and Portabella mushroom
16

Australian Calamari, stuffed with barramundi, dill and shallot, char grilled
and served on Balkan style potato salad
17.5

Antipasto to share
A selection of air-dried delicatessen cold meats, smoked salmon,
white anchovie fillets, char grilled calamari fillet and marinated vegetables
20

Char grilled scallops and double smoked pancetta brochettes on
a grana padano, pear and rocket salad
18.5

Garlic prawns, extra large Australian banana prawn cutlets sizzling in olive oil,
garlic, parsley and a pinch of chilli
25

'Cevapcici', skinless Angus beef sausages, served traditionally on
freshly diced Spanish onion and 'ajvar', a red pepper relish
14

Mediterranean vegetable and polenta stack dressed with
roasted pine nut and basil pesto
13.5

*Please note all entrées can be made main-course size.
All entrees are gluten-free. We serve complimentary bread which contains gluten.
Gluten-free bread can be ordered \$2 per serve.*

MAINS

A selection of finest quality steaks, 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	29.5	<i>grass-fed</i>
Certified Angus Beef	Porterhouse	250g	27.5	<i>grass-fed</i>
Teys Gold Beef	Eye Fillet	200g	34	<i>grain-fed 120 days</i>
King Eye Beef	T-Bone	550g	40	<i>grain-fed 100 days</i>
Cherry Tree Organic	Rump steak	500g	45	<i>grass-fed</i>

<i>Optional Steak Sauce:</i>	Aged muscat and mushroom sauce	4.5
	Brandy and pepper sauce	4.5
	Burnt butter, garlic and cream sauce	4.5
	Home-made chunky chimichurri	4.5

Fish of the Day rested on extra virgin olive oil potato mash and steamed vegetables
32

Char grilled free-range spatchcock rested on wilted spinach and chickpea puree
33

Seafood Kebab, skewer of extra large Australian banana prawn cutlets, scallops, fresh fish and calamari fillets, char-grilled, on paella rice and steamed vegetables
36

Vegetarian Stuffed Pepper, Red pepper stuffed with portabella mushroom, rice, chickpeas and grana padano, slow-cooked and served on wilted spinach and olive oil mashed potato
29

French-cut spring lamb cutlets served with polenta chips and chunky chimichurri
36

Venison Involtini, Yarra Valley venison fillets, stuffed with pan-fried tomato, olive and chorizo, wrapped in prosciutto, char grilled, on olive oil mashed potato
36.5

Goulash, Hungarian style beef stew served with mashed potato and steamed beans
28

'Cevapcici', house-made Balkan skinless Angus beef sausages, on freshly diced Spanish onion, with sweet potato crisps and 'ajvar', a red pepper relish
27

Yarra Valley kangaroo tenderloin, cooked to your liking, served with freshly made steak chips and creamy mushroom sauce
34

'Pljeskavica', Balkan-style extra-large Angus beef Burger, with cabbage salad
Plain 27 or Topped with house-made kajmak cheese 32

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PLATTERS

Minimum for two people

Char grilled Meat Platter

A selection of grilled meat: tenderloin beef skewers, lamb cutlets, semi-smoked pork loin, house-made Angus beef cevapcici and spicy burgers, chorizo and chicken fillets on homemade fresh chips and grilled Portobello mushroom
38 per person

Char grilled Seafood Platter

Australian seafood: Fresh crab, Morton Bay Bug, King Prawns, fresh fish fillet, stuffed calamari, skewers of prawn cutlet and calamari fillets, dressed with lemon butter sauce; on a bed of paella rice with mussels, baked parmesan half shelf scallops and crispy white bait
65 per person

SIDES

'Shopska', a Balkan tomato and cucumber salad topped with grated fetta
11

Grana padano, pear and rocket salad
9.5

Garden Salad with fresh avocado and balsamic dressing
9.5

Char grilled Mediterranean vegetables
9.5

Grilled hot chillies marinated in olive oil and garlic
8

Grilled sweet paprika marinated in olive oil and garlic
9.5

Balkan-style cabbage salad
7.5

Chunky polenta chips
11

Home made fresh chips
7

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DESSERTS

(*) NOT gluten-free

Crêpe Suzette,
French-style pancakes cooked in a caramel orange butter sauce,
flambé with Grand Manier, served with vanilla bean ice-cream
20

Warm spiced sticky date pudding with vanilla bean ice cream,
butterscotch sauce and Persian tea date
13.5

Vanilla Bean Crème Brûlée
12.5

Chocolate flourless almond cake with Belgian chocolate grenache
and double chocolate ice cream
14

Lemon lime panna cotta with cinnamon poached pear,
raspberry coulis and almond brittle
14.5

A selection of Jock's famous sorbets: mixed berries, mango and lemon
12

Four cheeses: Adelaide Hills Organic Triple-cream Brie, Blue Stilton,
Yarra Valley Goat and King Island Vintage Cheddar with fresh pear, house-made
organic fig & walnut paste, Mary's Gone multi-seed crackers and
Orgran wafer crackers
22.5

Tiramisu
Traditional Italian dessert made of layers of hand-beaten vanilla mascarpone,
coffee, Kahlua infused sponge biscuits and dark chocolate Grenache *
14

Balkan-style walnut baklava with candied zest, honey lemon syrup
and lemon sorbet *
11.5