

*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 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
15.5

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

Antipasto
Selections of marinated vegetables, house delicatessen cold meats,
smoked salmon, white anchovie fillets and char grilled calamari
20

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

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

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

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

*All entrées are gluten-free and can be made main-course size.
Gluten free bread is available.*

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	29.5	<i>grass-fed</i>
Cherry Tree Organics	Rump steak	400g	40	<i>grass-fed</i>
Black Angus Beef	Porterhouse	250g	27.5	<i>grass-fed</i>
Teys Gold Beef	Eye Fillet	220g	34	<i>grain-fed 120 days</i>
King Eye Beef	T-Bone steak	600g	40	<i>grain-fed 100 days</i>
STEAK SAUCES	Brandy pepper sauce		4.5	
	Aged muscat and mushroom 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 Involtni, 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 250g, cooked to your liking, served on rosemary and garlic roasted potato and creamy mushroom sauce
31

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

*Please note all entrées can be made main-course size.
All mains are gluten-free. Gluten-free bread is available.*

PLATTERS

Minimum for two people.

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
38 per person

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
65 per person

SIDES

Mediterranean 'Shopska' salad with grated Bulgarian 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

Potato Chips
7

Chunky polenta chips
11

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

All platters and sides are gluten-free. Gluten free bread is available.

DESSERTS

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

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

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

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

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

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

Vanilla Bean Crème Brûlée *
12.5

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

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