

SUBTERRANEAN BAR & GRILL

Lunch: Food will be served when ready

Dinner: Greek Mezze/Entrees will be served prior to main courses being served

ENTREE

GREEK MEZZE (Share Plates)

Baby Calamari – Mezze Fried Baby Calamari served with Tomato Salsa and Tirokafteri	16.00
Octopus – Mezze Chargrilled Marinated Octopus with Cherry Tomato, Fresh Herbs and Lemon Olive Oil Dressing	16.80
Zucchini & Haloumi Fritters Crumbed Zucchini & Haloumi Fritters, Lightly Fried with Garlic and Basil Aioli	11.50
Spinach Filo (Spanakopita) – Mezze Size <i>(Please allow 20 minutes)</i> Feta Cheese, Spinach and Fresh Herb wrapped in Filo Pastry	14.60
Haloumi Cheese Pan Fried Cyprus Haloumi Cheese with Tomato Salsa, Honey Pepper Figs, Lemon Olive Oil Dressing	14.60
Greek Salad Tomato, Cucumber, Spanish Onion, Kalamata Olives, Feta Cheese Dressed with Red Wine Vinaigrette and Oregano	13.90
Dips One Dip served with Warm Pita Bread	
Taramosalata - Classic Salted Fish Roe Dip	7.90
Tzatziki - Yoghurt, Garlic, Cucumber and Fresh Herbs	7.90
Tirokafteri - Feta Cheese, Roast Capsicums, Chilli	7.90
Hummus - Chickpeas, Tahini, Lemon Oil, Olive Oil	7.90
Melitzanosalata - Eggplant, Lemon, Olive Oil	7.90
Combination of Any Three Dips with Warm Pita Bread	16.50
Bread Grilled Pita Bread with Sea Salt and Rosemary	3.20

MAIN COURSES FROM THE GRILL

SOUVLAKI PLATES (House Made)

Chicken , Thigh Fillet (Skin Off), 200g, Served on our housemade grilled Pita Bread with Salad, Tzatziki and Seasoned Chips (Extra Chicken Skewer 8.00)	17.50
Prawn , Tiger Prawns, Served on our housemade grilled Pita Bread with Salad, Tzatziki and Seasoned Chips (Extra Prawn Skewer 11.50)	22.50
Lamb , Premium Tender Lamb, 200g, served medium Served on our housemade grilled Pita Bread with Salad, Tzatziki and Seasoned Chips (Extra Lamb Skewer 10.50)	20.50
Mixed Grill (Chicken, Prawn and Lamb) Chicken, Lamb and Prawn Skewers served with Seasoned Chips, Warm Pita Bread, Tzatziki and Tirokafteri	36.00

MEAT & POULTRY

Chicken Spit Roast Served with Salad, Grilled Pita Bread and Tzatziki	19.50
Lamb Spit Served with Salad, Grilled Pita Bread and Tzatziki	21.50
Lamb Loin Chargrilled Lamb Loin on Bone served with Salad, Warm Pita Bread and Tzatziki	21.50
Pork Belly Slow Roasted then Grilled served with Honey Peppered Figs and Salad	21.50

SEAFOOD

Octopus – Main Size Chargrilled Marinated Octopus with Cherry Tomato, Fresh Herbs and Lemon Olive Oil Dressing served with Salad	22.50
Grilled Atlantic Salmon Fillet (Medium) Served with Seasoned Chips and Salad	23.50
Grilled Barramundi Fillet Served with a Lemon Wedge, Seasoned Chips and Salad	23.50

PASTA & MOUSSAKA

Pastitsio Baked Pasta with a Rich Meat and Béchamel Sauce served with Salad	18.50
Moussaka Baked Layers of Eggplant, Zucchini, Potato and Capsicum with Tomato, Béchamel Sauce and Salad	18.50

VEGETARIAN & SALADS

Spinach Filo (Spanakopita) with Mixed Leaf Salad <i>(Please allow 20 minutes)</i> Feta Cheese Spinach and Fresh Herb Filo Pastry Parcel served with a Salad	16.90
Greek Salad with Pita Bread Tomato, Cucumber, Spanish Onion, Kalamata Olives, Feta Cheese dressed with Red Wine Vinaigrette and Oregano served with Pita Bread	16.90

RIBS *(Please allow 20 minutes)*

Our ribs are richly seasoned with spices and slow roasted then chargrilled and basted for extreme tenderness and flavour.

Lamb Ribs and Chips	28.50
Beef Ribs and Chips	28.50
Pork Ribs and Chips	31.50
Your choice of sauce: Housemade BBQ Spicy Creole BBQ Sauce with Chilli, Garlic and Paprika Lemon & Oregano	

BURGER

Greek Haloumi Angus Burger With Chips	15.50 19.50
Premium Black Angus patty with Tzatziki (Yoghurt, Garlic, Cucumber and Fresh Herbs), Shaved Haloumi Cheese, Fresh Tomato, Fresh Lettuce and Onion on a Milk Bun	
<i>Our Black Angus beef patty is housemade from 100% grain fed premium certified Black Angus topside mince.</i>	
Vegetarian Burger With Chips	15.50 19.50
Grilled Housemade Sweet Potato, Sweet Corn, Chickpea, Quinoa and Haloumi Cheese Pattie topped with Avocado, Fresh Lettuce, Fresh Tomato, Housemade Roasted Tomato Chilli Jam, Tahini Cream, Mayonnaise and Gruyere Cheese on a Milk Bun	

SIDES

Seasoned Chips Seasoned Diamond Cut Chips with Semi-Dried Tomato Aioli	7.90
Mixed Leaf Salad Mixed Leaf with, Tomato, Cucumber, Spanish Onion and our house made Salad Dressing	10.50

MINI SIDES WITH YOUR MAIN COURSE

Mini Dip	2.50 each
Mixed Leaf Salad	4.50
Chips	4.50
Greek Salad	6.50

COFFEE & DESSERT MENU

Baklava , Layers of Filo Pastry with Almonds, Walnuts and Honey	5.90
With Vanilla Bean Ice Cream	9.40
Katifi , Walnuts wrapped in Crispy Katifi Pastry Covered in Lemon scented Honey Syrup	5.90
With Vanilla Bean Ice Cream	9.40
Bougatsa , Filo Pastry Parcel with Semolina Custard, Served warm	6.90
With Vanilla Bean Ice Cream	10.40
Galaktoboureko , Filo Pastry with Semolina Custard, Served cold	5.90
With Vanilla Bean Ice Cream	9.40
GELATO & SORBET	
One Scoop	4.50
Two Scoop	7.20
Three Scoop	8.50
Gelato: Chocolate, Vanilla Sorbet: Mango	
Coffee	
Flat White, Cappuccino, Cafe Latte, Long Black	4.50
Macchiato, Espresso	3.90
Extra Shot of Coffee	0.50
Soy Milk	0.50
Chai Latte, Mocha, European Drinking Chocolate	4.80
Tea (Double Strength Luxury Pyramid Tea Bags)	4.50
English Breakfast, Peppermint, Honeydew Green, Chamomile (Cleopatra Champagne)	

BEVERAGE LIST

Soft Drinks - Bottled

Coke Cola, Diet Coke, Coke-No Sugar	4.40
Bundaberg: Lemonade; Apple Cider; Blood Orange; Pink Grapefruit; Lemon, Lime and Bitters	4.40
Bundaberg Ginger Beer	4.40
Lipton Ice Tea: Lemon or Peach	4.40

Fruit Juices - Glass

Apple, Pineapple, Orange	4.80
Cranberry	5.20

Water

San Pellegrino Natural Sparkling Mineral, 250ml	4.00
San Pellegrino Natural Sparkling Mineral, 500ml	5.80
Acqua Panna Natural Still Mineral, 250ml	4.00
Acqua Panna Natural Still Mineral, 500ml	5.80

Champagne & Sparkling Wine

	Glass	Bottle
NV Houghton, 'Quills' Chard/Pinot Noir	8.50	39.00
NV Paul Louis, Brut Blanc de Blancs, Loire Valley, France	11.50	54.00
NV Gosset Champagne, Brut Grande Reserve, Ay, France		145.00

White Wine

	Glass	Bottle
Greek Lafazani, Retsina, Nemea, Greece	8.40	38.00
Australian/New Zealand		
13 Pimpala Road, Chardonnay , SA	8.50	39.00
17 Long Row, Moscato , SA	8.60	39.00
17 Catlin Cove, Sauvignon Blanc , Marlborough, NZ	9.40	42.00
17 De Bortoli, 'La Bossa', Pinot Grigio , NSW	9.50	43.00
17 Mr Mick, Riesling , Clare Valley, SA	11.50	52.00
16 Mondiale, Sauvignon Blanc , Marlborough, NZ	12.50	56.00

Rosé

Australian 17 Nine Vines, Grenache/Shiraz , SA	9.80	44.00
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Red Wine

Greek Lafazani, Agiorgitiko, Nemea, Greece	10.40	49.00
Australian/New Zealand		
17 Angove, 'Studio Series', Shiraz , SA	8.50	39.00
17 Deakin Estate, Cabernet/Sauvignon , VIC	8.80	40.00
17 Trapiche, Malbec , Argentina	9.90	45.00
17 Zilzie, Regional Collection, Pinot Noir , Adelaide Hill, SA	9.80	45.00
15 La Biblioteque, 'Travel Writing', Shiraz , McLaren Vale, SA	12.50	56.00
17 Radio Boka, Tempranillo , Valencia, Spain	11.50	52.00

House Spirits

Beluga Noble Vodka	9.90
Chivas Regal Extra Scotch	9.90
Woodford Reserve Bourbon	9.90
Jack Daniel's Gentleman Jack Bourbon	9.90
Star of Bombay Gin	9.90
El Dorado – White Rum (3 y.o Cask Aged)	9.90
El Dorado – Gold Rum (5 y.o Cask Aged)	11.00
El Dorado – Dark Rum (8 y.o Cask Aged)	13.00
Patron Tequila – Silver	9.90
Patron Tequila – Reposado	15.00
Patron Tequila – Añejo	17.00

Cider

Thatchers Cider (Tap)	8.50
Bonamy - Apple (Bottle)	9.50
The Hills Cider – Pear (Bottle)	9.50

Tap Beer (425ml Schooner)

Tiger Lager	8.40
Pure Blonde (Low Carb)	8.80
Coopers Pale Ale	8.80

Local Bottled Beer

Crown Lager	9.50
Little Creatures Pale Ale	9.80
James Boag's Premium Light	7.50

Imported Bottled Beer

Stella Artois	9.20
Asahi	9.50
Corona	9.50
Heineken Lager	9.50
Peroni	9.50
Mythos	9.50



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Nº1 Martin Place