

SUBTERRANEAN BAR & GRILL

Lunch: Food will be served when ready

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

GREEK MEZZE (Share Plates)

Baby Calamari – Mezze	18.00
Fried Baby Calamari served with Tomato Salsa and Tirokafteri	
Octopus – Mezze	20.80
Chargrilled Marinated Octopus with Cherry Tomato, Fresh Herbs and Lemon Olive Oil Dressing	
Zucchini & Haloumi Fritters (V)	13.50
Crumbed Zucchini & Haloumi Fritters, Lightly Fried with Garlic and Basil Aioli	
Spinach Filo (Spanakopita) (Please allow 20 minutes) (V)	15.60
Feta Cheese, Spinach and Fresh Herb wrapped in Filo Pastry	
Vegan Spanakopita (Please allow 20 minutes) (V)	17.60
Cashew Nut Cheese, Spinach and Fresh Herb wrapped in Filo Pastry	
Haloumi Cheese (V)	15.60
Pan Fried Cyprus Haloumi Cheese with Tomato Salsa, Honey Pepper Figs, Lemon Olive Oil Dressing	
Greek Salad (V)	14.50
Tomato, Cucumber, Spanish Onion, Kalamata Olives, Feta Cheese Dressed with Red Wine Vinaigrette and Oregano	
with Pita Bread	16.90
Mixed Leaf Salad (V)	10.50
Mixed Leaf with, Tomato, Cucumber, Spanish Onion and our house made Salad Dressing	
Seasoned Chips (V)	7.90
Seasoned Diamond Cut Chips with Semi-Dried Tomato Aioli	
French Fries (V, GF)	7.90
Served with Semi-Dried Tomato Aioli	
Dips	
One Dip served with Warm Pita Bread	
Taramosalata - Classic Salted Fish Roe Dip	7.90
Tzatziki - Yoghurt, Garlic, Cucumber and Fresh Herbs (V)	7.90
Tirokafteri - Feta Cheese, Roast Capsicums, Chilli (V)	7.90
Hummus - Chickpeas, Tahini, Lemon Oil, Olive Oil (V)	7.90
Melitzanosalata - Eggplant, Lemon, Olive Oil (V)	7.90
Combination of Any Three Dips with Warm Pita Bread	16.50
Bread	3.00
Grilled Pita Bread with Sea Salt and Rosemary (V)	

GREEK MAIN PLATES

SOUVLAKI PLATES (House Made)

Chicken , Thigh Fillet (Skin Off)	18.50
Served on our housemade grilled Pita Bread with Salad, Tzatziki and Seasoned Chips (Extra Chicken Skewer 9.00)	
Prawn , Tiger Prawns,	24.50
Served on our housemade grilled Pita Bread with Salad, Tzatziki and Seasoned Chips (Extra Prawn Skewer 13.00)	
Lamb , Premium Tender Lamb, served medium	22.50
Served on our housemade grilled Pita Bread with Salad, Tzatziki and Seasoned Chips (Extra Lamb Skewer 12.00)	
Mixed Grill (Chicken, Prawn and Lamb)	41.00
Chicken, Lamb and Prawn Skewers served with Seasoned Chips, Warm Pita Bread, Tzatziki and Tirokafteri	

MEAT & POULTRY

Chicken Spit Roast	20.50
Served with Salad, Grilled Pita Bread and Tzatziki	
Lamb Spit	22.50
Served with Salad, Grilled Pita Bread and Tzatziki	
Lamb Loin	22.50
Chargrilled Lamb Loin on Bone served with Salad, Warm Pita Bread and Tzatziki	
Pork Belly	24.50
Slow Roasted then Grilled served with Honey Peppered Figs and Salad	

SEAFOOD

Grilled Atlantic Salmon Fillet (Medium)	25.50
Served with Seasoned Chips and Salad	
Grilled Barramundi Fillet	25.50
Served with a Lemon Wedge, Seasoned Chips and Salad	
Octopus – Main Size	27.50
Chargrilled Marinated Octopus with Cherry Tomato, Fresh Herbs and Lemon Olive Oil Dressing served with Salad	

PASTA

Pastitsio	20.50
Baked Pasta with a Rich Meat and Béchamel Sauce served with Salad	

MINI SIDES WITH YOUR MAIN PLATES

Mini Dip	3.50 each
Mixed Leaf Salad	4.90
Chips	4.90
Greek Salad	7.50

VEGETARIAN

Spinach Filo (Spanakopita) (Please allow 20 minutes) (V)	19.50
Feta Cheese, Spinach and Fresh Herb wrapped in Filo Pastry Served with Mixed Leaf Salad	
Vegan Spanakopita (Please allow 20 minutes) (V)	21.50
Cashew Nut Cheese, Spinach and Fresh Herb wrapped in Filo Pastry, served with Mixed Leaf Salad	
Moussaka (V)	20.50
Baked Layers of Eggplant, Zucchini, Potato and Capsicum with Tomato, Béchamel Sauce and Salad	
Vegetarian Burger (V)	16.90
With Chips	
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	

BURGERS – With Artisan Farmhouse Cheeses

Swiss Gruyere Burger	15.90
With Chips	
Premium Black Angus Patty with Gruyere Cheese, Dijon Mayonnaise, Bacon, Fresh Tomato, Fresh Lettuce and Onion on a Milk Bun	
French Coulommiers Truffle Brie Burger	17.90
With Chips	
Premium Black Angus Patty with Truffle Brie Cheese, housemade Truffle Mayonnaise, Bacon, Fresh Tomato, Fresh Lettuce and Onion on a Milk Bun	
Italian Blue Gorgonzola Burger	17.90
With Chips	
Premium Black Angus Patty with Gorgonzola Blue Cheese, housemade Honey Pepper Fig Jam, Bacon, Mayonnaise, Fresh Tomato, Fresh Lettuce and Onion on a Milk Bun	
Greek Haloumi Burger	16.90
With Chips	
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	

COFFEE & DESSERT MENU

Baklava , Layers of Filo Pastry with Almonds, Walnuts and Honey	6.50
With Vanilla Bean Ice Cream	10.40
Katifi , Walnuts wrapped in Crispy Katifi Pastry Covered in Lemon scented Honey Syrup	6.50
With Vanilla Bean Ice Cream	10.40
Bougatsa , Filo Pastry Parcel with Semolina Custard, Served warm	7.50
With Vanilla Bean Ice Cream	11.90
Galaktoboureko , Filo Pastry with Semolina Custard, Served cold	6.50
With Vanilla Bean Ice Cream	10.40
GELATO & SORBET	
One Scoop	4.80
Two Scoop	7.70
Three Scoop	9.40
Gelato: Chocolate, Vanilla Sorbet: Mango	
Coffee	
Flat White, Cappuccino, Cafe Latte, Long Black	5.20
Macchiato, Espresso	4.40
Extra Shot of Coffee	0.50
Soy Milk	0.50
Chai Latte, Mocha, European Drinking Chocolate	5.20
Tea (Double Strength Luxury Pyramid Tea Bags)	
English Breakfast, Peppermint, Honeydew Green, Chamomile (Cleopatra Champagne)	5.20

BEVERAGE LIST

Soft Drinks - Bottled

Coke Cola, Diet Coke, Coke-No Sugar	4.60
Bundaberg: Lemonade; Apple Cider; Blood Orange; Pink Grapefruit; Lemon, Lime and Bitters	4.50
Bundaberg Ginger Beer	4.50
Lipton Ice Tea: Lemon or Peach	4.50

Fruit Juices - Glass

Apple, Pineapple, Orange	4.90
Cranberry	5.40

Water

San Pellegrino Natural Sparkling Mineral, 250ml	4.20
San Pellegrino Natural Sparkling Mineral, 500ml	5.90
Acqua Panna Natural Still Mineral, 250ml	4.20
Acqua Panna Natural Still Mineral, 500ml	5.90

Champagne & Sparkling Wine

	Glass	Bottle
NV Angove Chalk Hill Blue, Chardonnay/Pinot Noir, SA	8.90	41.00
NV Paul Louis, Brut Blanc de Blancs, Loire Valley, France	11.90	54.00
NV Gosset Champagne, Brut Grande Reserve, Ay, France		145.00

White Wine

	Glass	Bottle
Greek		
17 Domaine Papagiannakos, Retsina Mesogaia, Savatiano , Attica, Greece	14.00	56.00
17 Thymiopoulos Vineyards, Atma, Malagousia/Xinomavro , Greece	14.50	58.00
Australian/New Zealand		
13 Pimpala Road, Chardonnay , SA	8.90	41.00
17 Long Row, Moscato , SA	9.00	41.00
17 Catlin Cove, Sauvignon Blanc , Marlborough, NZ	9.90	44.00
17 De Bortoli, 'La Bossa', Pinot Grigio , NSW	10.00	45.00
17 Atlas Wines, Rhinelander, Riesling , Clare Valley, SA	11.90	54.00
16 Mondiale, Sauvignon Blanc , Marlborough, NZ	12.90	58.00

Rosé

	Glass	Bottle
Australian		
18 Rose Rose, Sangiovese , King Valley, Victoria	10.20	46.00
18 Excuse My French, Rose, Languedoc, France	11.50	54.00

Red Wine

	Glass	Bottle
Greek		
17 Douloufakis Entoria, Liatiko/Kotsifali/Syrah , Crete, Greece	14.50	58.00
Australian/New Zealand		
17 Checkerboard, Shiraz , South East Australia	8.90	41.00
17 Kingston Estate, Cabernet Sauvignon , Coonawarra, SA	9.90	44.00
17 Zilzie, Regional Collection, Pinot Noir , Adelaide Hill, SA	9.90	47.00
17 Trapiche, Malbec , Argentina	10.30	47.00
17 Danese, Rosso Italiano, Montepulciano/Merlot , Verona, Italy	11.90	54.00
15 The Source, Shiraz , Barossa Valley, SA	12.90	58.00

House Spirits

Grey Goose Vodka	10.50
Chivas Regal XV Scotch	10.50
Woodford Reserve Bourbon	10.50
Jack Daniel's Gentleman Jack Bourbon	10.50
Star of Bombay Gin	10.50
El Dorado – White Rum (3 y.o Cask Aged)	10.50
El Dorado – Gold Rum (5 y.o Cask Aged)	11.50
El Dorado – Dark Rum (8 y.o Cask Aged)	13.50
Patron Tequila – Silver	10.50
Patron Tequila – Reposado	15.00
Patron Tequila – Añejo	17.50

Cider

Thatchers Cider (Tap)	8.90	
Bonamy - Apple (Bottle)		9.90
The Hills Cider – Pear (Bottle)		9.90

Tap Beer (425ml Schooner)

Sapporo	8.80
Pure Blonde (Low Carb)	9.20
Coopers Pale Ale	9.20

Local Bottled Beer

Crown Lager	9.90
Little Creatures Pale Ale	10.50
James Boag's Premium Light	7.90

Imported Bottled Beer

Stella Artois, Asahi, Corona, Heineken Lager, Peroni, Mythos	9.90
--	------



SUBTERRANEAN
GRILL

Nº1 Martin Place

RESTAURANT DINING MENU