

SPECIALS:

Please read the board menu or ask your waiter for all our chef's specials, such as small plates of the day, soup or curry of the day and dessert specials.

- STARTERS -

Traditional Style Greek	65
Feta, olives, tomato, cucumber, pickled onions and carrots, served on a bed of greens	
Large salad for the table	98
Garden Salad	45
Tomato, cucumber, pickled onions and carrots, served on a bed of greens	
Large salad for the table	75
Fish Cakes (homemade)	55
Panko crusted served w/ side salad	

- KIDDIES (UNDER 12) -

Fish & chips	45
Beef or vegan burger	45
Chicken strips	45
Calamari	45
Ice cream cone	15

- MAINS -

Mussels (11 / 22)	60 / 110
In white wine & cream sauce served w/ ciabatta	
Deep Fried Calamari Strips	85
Served w/ potato chips & side salad	
Fish & Chips	85
Beer battered hake & chips served w/ side salad	
Linefish	135
Served w/ crushed potatoes	

- BURGERS -

	Served with triple fried hand cut chips
Free range beef	85
Free range chicken	65
Vegan	65

ADD YOUR OWN TOPPINGS OVERLEAF >>

Please inform your waiter of any allergies or dietary needs



PIZZAS:

Garlic Focaccia	35
W/ tomato sauce and mozzarella	
Margarita	63
Le Trio	78
Bacon, feta & peppadew	
Zesty Chicken	78
Chicken, peppadews, lemon zest & sweet chilli	
Nyami	78
Ground beef, capers, mushroom & feta	
Nutty Veg	75
Roasted veg with peppadews & nuts	
Oasis	75
Pesto, feta, red onions & fresh tomatoes	
Priscilla	85
Spinach, anchovies & feta	
Scarborough Fair	95
Bacon, pear, blue cheese & red onion	

Gluten free base add R15.
 Ingredients: tapioca flour, rice flour, corn starch,
 sunflower oil and xanthan gum

EXTRA TOPPINGS:

FOR BURGERS / PIZZAS

Fresh tomato	7/7
Garlic, Spinach	8/8
Peppadew	10/10
Fried egg, feta, cheddar, mozzarella, olives, chilli	12/12
Blue cheese or capers	14/14
Avo (seasonal), nut & seed mix	15/15
Chicken	16/16
Bacon, anchovies	18/18
Brie	24/24

DESSERTS:

Gourmet cakes	49
Triple stacked cakes	59
Desserts	45

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