

HOUSE WINE

Bleasdale Langhorne Crossing White	SA	8	30
Bleasdale Langhorne Crossing Cabernet Sauvignon Shiraz Malbec	SA	8	30

SPARKLING

Louis Bouillot Perle D'Ivoire Blanc de Blancs	Burgundy, France	12	55
Redbank Emily Chardonnay Pinot Noir Brut Cuvée	King Valley, VIC	9	45

WHITE WINE

West Cape Howe Moscato	Mount Barker, WA		42
Haha Sauvignon Blanc	Marlborough, NZ	9	38
O'Leary Walker Polish Hill Riesling	Clare Valley, SA	10	48
Wirra Wirra Adelaide Hills Chardonnay	Adelaide Hills, SA	9	38
Corte Giara Pinot Grigio	Veneto, Italy		45
Marc Bredif Vouvray	France		60

ROSÉ

Lark Hill Rosé	Canberra District, NSW		49
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RED WINE

Ata Rangi Crimson	Martinborough, NZ	12	65
Bleasdale Mulberry Tree Cabernet Sauvignon	Adelaide Hills, SA	10	48
O'Leary Walker Blue Cutting Road Cabernet Merlot	Clare Valley, SA	9	42
Langmeil Long Mile Shiraz	Barossa Valley, SA		48
Wirra Wirra Church Block Cabernet Sauvignon Shiraz Merlot	McLaren Vale, SA	10	48

ACT WINES

Long Rail Gully Pinot Gris	Murrumbateman, NSW	10	45
Collector Marked Tree Shiraz	NSW		52
Lark Hill Shiraz Viognier	NSW		65

BOTTLED BEER

Fix Hellas Lager (330ml)	9	James Boags Premium Lager (375ml)	8
Bringing a taste of the old country to Australia		Acclaimed both at home and internationally, thanks to its rich Tasmanian heritage and smooth, sophisticated style	
Corona (355ml)	8	Great Northern Brewing Co (330ml)	7.5
Smooth, refreshing taste. It displays a well-rounded character with pleasant malt and hop aromas		Super crisp mid strength larger created in Queensland	
Stella Artois	8.5	Cascade Premium Light (375ml)	7
Light to moderate fruity, cooked pineapple aroma and creates a clean, crisp medium bodied flavour pilsner		Perfect balance of master brewing skills, the finest malt, hops and premium yeast culture. Sparkling bright amber with a spicy hop aroma and tightly packed head.	
Peroni Nastro Azzuro (330ml)	8.5		
Brewed to the authentic Italian recipe originating in Lombardia, Italy in the 19th century			

HOT DRINKS

T2 Pot of Tea : Green, English Breakfast,		Macchiato	4.5
Camomile, Earl Grey, Peppermint	5	Piccolo Latte	4.5
Long Black	4.5	Cappuccino	4.5
Short Black	4.5	Latte	4.5
		Mocha	5

COLD DRINKS

Soft Drink : Coke / Zero / Lift / Sprite	4.5 glass /	13 jug
Juice		5
Lemon Lime and Bitters		5
Soda Water add lime .50		4
Souroti Sparkling Mineral Water (750ml) Greece		10



olive
AT HAWKER

Shop 2a/78 Hawker Place, Hawker

SPIRITS AVAILABLE ON REQUEST | CORKAGE \$10 PER BOTTLE | CAKEAGE \$2PP | NO BYO ON GROUP BOOKINGS

STARTERS

Stone Baked Bread (per serve) Fresh stone baked pide bread served with either: Olive tapenade / Roasted garlic oil	9
Mediterranean Dips Fresh stone baked pide bread, served with mixed homemade dips	18
Sicilian Marinated Olives	10
Foccaccia Tomato Bruschetta Roughly chopped Roma tomatoes, garlic, basil, rocket, onions drizzled in olive oil and balsamico	20
Crispy Fried Olives Deep fried large green olives, stuffed with roast capsicum and feta with a side of aioli	12
Zucchini Fritters Made with fresh zucchini and selected herbs, drizzled with Greek yoghurt sauce and smoked red pepper	18
Meat Balls Traditional meat balls served with garlic yoghurt sauce	18
Saganaki Grilled Kefalograviera cheese with lemon oregano and drizzled in our very own olive oil	18
Spanakopita Greek savoury pastry filled with spinach, feta, eggs onions and fresh herbs	17
Tempura Prawns Fried extra-large Australian banana prawns, coated in tempura batter, served with seafood sauce	22
Minestrone Soup Classical soup full of seasonal vegetables, served with bread	18
Chargrilled Octopus Drizzled in lemon oregano olive oil	22
Salmon Carpaccio Drizzled with lemon and olive oil, served with thin crusty bread	22
Grilled Pork Belly Served with a Greek honey lemon dressing	20

SALADS

Traditional Greek Salad	12
Fennel Salad with Orange	12

MEZZE PLATTERS (PER PERSON)

Patras Bread and dip, zucchini fritters, lamb meat balls, baked spicy sausage with banana peppers, lemon roasted potatoes	25
Limnos Bread and dip, saganaki, chargrilled octopus, calamari, chicken and lamb kebabs, lemon roasted potatoes	35

PASTA / RISOTTO

Butternut Pumpkin Cannelloni Roasted butternut pumpkin, ricotta and feta cheese wrapped in our fresh pasta, served with Napoli basil sauce	28
Penne Zingara Tender chicken pieces, capsicum puree, onion, garlic and pesto served in a light creamy sauce finished with fresh parmesan	29
Seafood Spaghetti Served with large Australian prawns, black mussels, scallops, fresh fish fillets in our own Napoli basil sauce	31
Penne Garlic Prawns Large Australian prawns with shallots, onion, garlic in a cream sauce	31
Lamb Ragu Tagliatelle pasta with slow cooked lamb ragu and fresh parmesan	29
Chicken Risotto Chicken risotto with mushrooms, roasted capsicum, pesto and fresh cream	28
Ravioli Home made spinach and ricotta ravioli with olive oil, basil and shaved parmesan	29

PLEASE ADVISE STAFF OF ANY DIETARY REQUIREMENTS

STONE BAKED PIZZAS

Bianca Crumbled feta, drizzled with olive oil and sprinkled with black pepper	20
Margherita Classic Italian pizza, served with buffalo cheese and fresh basil	20
Con Salsiccia Piccante Homemade double smoked pork and spicy beef sausage, mozzarella, cherry tomatoes, thyme and mushrooms with a hint of chilli	24
Verdura A selection of seasonal grilled vegetables, buffalo mozzarella, tomato and basil	24
Black Mussels Fresh black mussels cooked traditionally in a tomato broth with fresh basil and served with bread	34
Veal Medallions Pan seared veal medallions with prosciutto in a lemon sage sauce, served with mashed potato and steamed greens	34
Lamb Shoulder Slow cooked lamb shoulder served with steamed greens, lemon potatoes, and a side of garlic yoghurt sauce	34
Moussaka Layers of eggplant, potatoes, lamb and beef ragu with béchamel sauce, baked and served in a ceramic dish	29
Stuffed Calamari Whole QLD calamari stuffed with spinach and feta, fresh herbs and served on bed of rissoni	32
Country Style Pork Chargrilled pork steak in a Greek fig and red currant sauce, served with seasonal vegetables	32
Chicken & Prawn Pan seared chicken breast with prawns, onions, Kalamata olives, Napoli sauce with a hint of chilli served with mash potatoes	34
Angus Sirloin Grain fed Angus served with, mash potato and a pepper tarragon jus	34
Souzoukakia Delicious lamb meat balls with cumin and herbs, baked and served in a tomato sauce	30
Salmon With Prosciutto Pan seared salmon fillet wrapped with prosciutto, served with mash potato and vegetables and drizzled in a lemon caper sauce	34