

DIMITRI'S MEDITERRANEAN RESTAURANT







Calamari Salad- tender fried on a Greek salad with grilled lemon slice

\$18.00 GF/V

Octopus Greek Salad- Char Grilled Bite size drizzled with Greek olive oil, lemon and Balsamic Vinegar

\$24.00

\$10.00

Santorini Salad Bowl – Made from cucumbers, tomato, red onions, olives, feta and house dressing with grilled lemon juice and oregano \$18.00 GF/V

| Bruschetta trio with basil, tomato, red onion/ parmesan shavings | \$14.00 |
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| Arancini – with cheese, served with a smoked pepper dip | \$14.00 V |
| Chef's Soup of the Day with crusty bread | \$12.00 V |
| Garlic Bread- | \$8.00 |

Cheesy Garlic Bread-



Spaghetti Marinara – selected local prawns, scallops, cuttlefish, NZ mussels, smothered in a tasty tomato/Cream sauce with fine herbs \$48.00

Ocean King Prawn cutlets - pan-fried in a roasted garlic, Cream or Napolitana sauce with herbed tomato couscous and salad bowl \$38.00

Fresh Fish Friday (Barramundi or Salmon) pan-fried with couscous salad and fries (Normal or Sweet Potato) or chat potatoes and vegetables \$38.00

Dimitri's Pasta Special – Ocean king prawns smothered in a Napolitana/Cream sauce drizzled with a fine extra virgin olive oil with spaghetti \$42.00

Chicken Fettuccine – Tossed in slivers of chicken breast meat with mushrooms, salami in a cream or Pesto sauce with parmesan shaving \$29.00 V

Vegetarian Options

Ricotta Ravioli in a fresh Napolitana sauce with parmesan shaving \$26.00 **Mushroom Fettuccine** – Pan-fried with red onion, tomato mushrooms, garlic confit in a Cream or Napolitana sauce, with parmesan shaving \$26.00

Moussaka (Mark's recipe) Grilled seasonal vegetables topped with napolitana sauce and creamy bechamel sauce served with toasted focaccia bread \$26.00

Fresh and Fried

Chicken Parmi Schnitzel topped with tomato sauce, eye of Corned beef, generous amount of cheese served with fries and green salad bowl \$29.00

Chicken Breast Schnitzel golden and crispy served with chips and green salad. \$26.00





Meats from the Open Flame Grill

Lamb Cutlets marinated in lemon, herb and garlic with chat potatoes and Garden Salad with Fragrant Pilaf Rice or Pitta Bread \$42.00 GF

MSA Beef Scotch Fillet Steak (330gr) grilled to your liking with chat potatoes or chips, green salad - Including choice of sauce \$46.00GF

MSA Beef Sirloin Steak (250gr) grilled to your liking with chat potatoes, green salad - Including choice of sauce \$38.00GF

Venison Tenderloin (Med-rare or med-pink) with au jus, chat potatoes and seasonal vegetables \$48.00GF

Chicken Breast, pan-fried topped with avocado and grilled prawn cutlets with chat potatoes, garden salad & Mushroom sauce \$34.00 GF

Sides & Sauces

| Bowl of Potato Chips | \$8.00 |
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| Bowl of Sweet Potato Fries | \$8.00 |
| Creamy mushroom sauce | \$6.00 |
| Three pepper sauce | \$6.00 |
| Dimitri's special au jus | \$6.00 |





Any choice includes juice or soft drink and two scoops of ice-cream/sprinkles for Dessert \$18.00

- *Fish and Chips crispy fried fish fillets and chips, with tartar sauce and lemon
- *Nana's Chicken Schnitzel Fingers and chips with tomato sauce
- *Spaghetti with beefy meatballs in Napolitana sauce
- *Beef or Chicken Burger, plain or with cheese, served with chips
- *Fettuccini Pasta in cream or mushroom sauce

Desserts, Fruits and Cheese

Baklava – a tasty middle eastern dessert made from mixed nuts in phyllo pastry, soaked in a spiced honey syrup \$14.00

New York Cheesecake with cream \$14.00

Rich, Dark Swiss Chocolate Tarte with seasonal berries and cream \$14.00

Selection of Ice-Cream and Sherbet \$10.00

Fresh Fruits and Berries array – in season \$14.00

Churros 4 pcs Freshly Homemade W/Chocolate syrup & Dolce de leche

\$18.00

Tiramisu Homemade coffee flavored desert \$14.00

