

BREADS, BRUSCHETTAS & CRUSTS

GARLIC BREAD 5

melted cheese add 2

BRUSCHETTA

Roman 9.9

Balsamic Diced Roma tomatoes, Spanish onions, basil

Athenian 9.9

Olive tapenade, crumbled fetta, oregano

Italian 9.9

Pesto, parmesan

Parisian 11.5

Semi-dried tomato, goat's cheese, chives

Norwegian 12.5

Smoked salmon, cream cheese, Spanish onion, capers, dill

Exotic 11.9

Sweet spiced avocado & tomato salsa

DIPS PLATE 14.9

Grilled pita bread w fetta & sun-dried tomato dip, olive tapenade, tzatziki & taramosalata

DUKKAH DIPS 12.9

Grilled pita bread, dukkah, olive oil & balsamic dipping glaze

STRETCH HALOUMI PITA PARCEL 12.9

warm folded pita, melted haloumi, oregano, olive oil

HERB PIZZA CRUST 9.5

mixed herbs, rosemary, olive oil

EURO BITES, APPETISERS, LIGHT MEALS, TAPAS &

MEZE

GRILLED HALOUMI CHEESE 12.9

lemon, olive oil, balsamic glaze

SPANISH CHORIZO BOWL 13.9

pan-fried, chilli, nap sauce

WARM BABY OCTOPUS 16.5

crumbled fetta, oregano, lemon, olive oil

LAMB CUTLETS (2) 14.9

fresh lemon, mint yoghurt

SALT & PEPPER CALAMARI 14.9

lemon, aioli

ARANCINI BALLS (3) 12.5

mozzarella cheese, Napolitana sauce, grated parmesan

PORTABELLA MUSHROOMS 13.5

grilled, smashed avocado, crumbled fetta

SOFT SHELL CRAB 15.9

tempura batter, chilli salt, aioli

BEEF SHORT RIBS 12.9

onion ring, chimichurri sauce

GARLIC PRAWNS 16.5

olive oil, lemon, white wine, garlic & parsley + crusty bread

BAKED 'KEFALOGRAVIARA' CHEESE 14.5

honey baked Greek pan-fried cheese

ONION RINGS 11.5

salt & vinegar, aioli dip

OYSTERS NATURAL (6) 19.9 chimichurri sauce, fresh lemon

OYSTERS KILPATRICK (6) 22.9

worcestershire sauce, crisp bacon

OYSTERS MORNAY (6) 22.9

cream mornay sauce, grated parmesan

BUFFALA MOZZARELLA 14.9

tomato, basil, olive oil, balsamic glaze

NAXOS SPUDS 13.9

chat potatoes, crisp bacon bits, sour cream, sweet chilli sauce, melted cheese

NACHOS 'A LA BILL' 13.9

corn chips, Bolognese beef mince sauce, melted cheese, sweet spiced avocado & tomato salsa, sour cream, euro sauce

BURGERS

SERVED WITH OUR FAMOUS EUROCHIPS + DIPPING SAUCE

Sweet Potato Fries - Add \$2

THE 'PURE CHEESE' BURGER 17.9

beef, American Jack cheese, diced onion, sliced gherkin, yellow mustard, tomato sauce

THE 'ROYALE' BURGER 21.9

beef, bacon, egg, American Jack cheese, caramelised onions, lettuce, tomato, smoked bbq sauce & aioli

THE 'EURO' BURGER 23.9

grilled chicken breast, lettuce, tomato, onion, grilled haloumi, roasted red capsicum, chargrilled eggplant, Euro sauce

THE 'GREEN' BURGER 18.9

chargrilled portabella mushrooms, onion jam, grilled haloumi, rocket, tomato, roasted red capsicum, chilli jam

THE 'BERLIN' BURGER 19.9 chicken schnitzel, bacon, lettuce, tomato, onion,

avocado smash, cheese, sweet chilli mayo

THE 'CRAB ATTACK' BURGER 22.9

soft shell crab, oak lettuce, chilli aioli, coriander, cucumber, onion

THE 'BIRD' BURGER 20.9

grilled chicken breast, oak lettuce, tomato, onion, bacon, sliced avocado, Bearnaise sauce

THE 'PORTOGALO' BURGER 19.9 grilled chicken breast, lettuce, mayo, special peri peri sauce, double cheese

THE 'SOUTH BRIGHTON' BURGER 21.5

fried chicken breast, lettuce, tomato, onion, Jack cheese, smoked hickory sauce

THE 'BARRA' BURGER 23.9

grilled barramundi, fresh herbs, sweet spiced avocado & tomato salsa, oak lettuce, onion, tomato, tartare sauce

THE 'STEAK' BURGER 23.9

premium grilled rump steak, lettuce, tomato, caramelised onions, bacon, melted cheese, tomato relish

THE STANDARD

SALADS

GARDEN 12.9

oak lettuce, cos lettuce, rocket, tomato, cucumber, onion, capsicum, mushrooms, herb lemon dressing

CAESAR 15.9

cos lettuce, crisp bacon bits, herb croutons, shaved parmesan, Caesar dressing

GREEK 15.9

tomato, cucumber, red onion, capsicum, Kalamata olives, fetta, oregano, olive oil

ROCKET PARMESAN 15.5

roasted red capsicum, toasted pine nuts, olive oil & balsamic dressing

CYPRUS GRAIN 14.9

lentils, chickpeas, quinoa, onions, almonds, raisins, pine nuts, parsley, yoghurt, honey

CAPRESE 15.9 roma tomatoes, buffalo mozzarella, fresh basil, red onion, extra virgin olive oil, balsamic reduction

KALE 15.9 Quinoa, roast red peppers, pumpkin seeds, parsley, shallots, crumbled fetta, almond flakes, currants, olive oil, herb lemon lime dressing

ADDITIONS

Half avocado **4** / Grilled chicken breast **6** / Smoked salmon **7** / Salt & Pepper calamari **7** / Warm octopus **8** / Prawns (8) **9**

Grilled rump steak **9** / Spanish chorizo **6** / Grilled Haloumi **5**

TWO HANDED SANDWICHES

SERVED WITH OUR FAMOUS EUROCHIPS

Sweet Potato Fries - Add \$2

CLUB 'EUROBAY' SANDWICH 19.9

Toasted - chicken, bacon, lettuce, tomato, cheese, mayo

CHOPPED CHICKEN PITA WRAP 15.9

rustic cut grilled chicken, lettuce, tomato, onion, shredded mozzarella, mayo, herb dressing

BAT! MAN SANDWICH 13.9

bacon, avocado smash, tomato, mayo – toasted

RUSTIC PIZZA

MARGHERITA 19.5

tomato, buffalo mozzarella, basil

HAM 21.9

mushrooms, fetta, olives, oregano, olive oil

HALOUMI & PRAWN 24.9

sun-dried tomatoes, Spanish onion, parsley, sweet chilli tomato salsa

PRIMAVERA 21.9

roast capsicum, mushrooms, onions, olives, oregano, basil

CHICKEN SCHNITZEL

ALL SCHNITZELS TOPPED WITH NAPOLITANA SAUCE, MELTED MOZZARELLA CHEESE, GRATED PARMESAN!

AND WITH YOUR CHOICE OF ANY TWO (2) SIDES

Parisian Mash

Rosemary Salted Chat Potatoes

Euro Chips

Garden Salad

Seasonal Vegetables

MILANESA 23.9

Napolitana sauce

PARMIGIANA 24.9

Napolitana sauce, ham, eggplant

GRECO 25.9

Napolitana sauce, olives, tomato, crumbled fetta

BOLOGNA 24.9

bolognese beef mince sauce

OHHH MY AVOCADO! 24.9

avocado smash, ham

I BRIGHTON 23.9

just pure mushroom or Diane sauce!

No nap, No cheese!

PASTA & RISOTTO

SPINACH & RICOTTA RAVIOLI 21.9

Napolitana sauce, basil

CORTECE NAPOLI 21.9

slow cooked Napolitana sauce, garlic, basil, mozzarella & grated parmesan

OVEN BAKED GNOCCHI 23.9

in a cream bechamel gorgonzola, pecorino & parmesan cheese sauce

PENNE CARBONARA 23.5

bacon, onion, egg, parmesan, cream, parsley

PENNE POLLO 24.5

cream pesto sauce, grilled chicken breast, sun-dried tomatoes, mushroom

PENNE BARCA 23.5

chorizo, roasted red capsicum, black olives, fresh chilli, tomato, garlic, basil, smoky paprika Napolitana sauce

RIGATONI AMATRICIANA 22.9

bacon, Pecorino cheese, onion, basil, chilli, Napolitana sauce

CORTECE RICOTTA 22.9

Semi-dried tomatoes, basil, olives, chilli, olive oil & fresh ricotta

RIGATONI BEEF RAGU 24.9

slow cooked braised beef, Napolitana sauce

CHILLI PRAWN LINGUINE 26.5

sauteed prawns, slow roast tomatoes, haloumi, truffle oil, spinach

LINGUINE MARINARA 26.5

sauteed prawns, calamari, fish, octopus ROSSA w garlic, chilli & Napolitana sauce or BIANCA with olive oil, garlic, chilli & parsley sauce

SPAGHETTI GRECO GAMBERI 26.5

grilled prawns, diced tomato & Spanish onion mix, crumbled fetta, parsley, Napolitana sauce

SPAGHETTI PUTTANESCA 22.5

capers, black olives, anchovies, parsley, cherry tomatoes, garlic, olive oil (chilli optional)

CHICKEN RISOTTO 24.9

mushrooms, grilled chicken

SEAFOOD RISOTTO 26.5

prawns, calamari, fish, octopus, Napolitana sauce

PUMPKIN RISOTTO 22.9

pumpkin puree, fresh herbs, pine nuts

LAMB RISOTTO 26.5

lamb fillets, roasted red capsicum, fetta, spinach, semi-dried tomatoes, Napolitana sauce

CHICKEN & VEAL

**SERVED WITH SEASONAL VEGETABLES &
ROSEMARY SALTED CHAT POTATOES**

CHOOSE CHICKEN OR VEAL C V

Choice of:

LIMONE 22.9 24.9

lemon, wine, parsley, butter

BOSCAIOLA 22.9 24.9

bacon, mushrooms, shallots, parsley, parmesan, cream

FUNGHI 22.9 24.9

mushrooms, cream, shallots, parsley

POMODORO 22.9 24.9

tomato, fetta, Napolitana sauce

DIANA 22.9 24.9

garlic, cream, shallots, Worcestershire

MUSTARDA 22.9 24.9

seeded mustard, creamy white wine sauce

CACCIATORE 22.9 24.9

roasted capsicum, olives, fresh chilli, mushrooms, Napolitana sauce

OSCAR 22.9 24.9

ham, cheese, cream

PITA

BOARD

**DESIGNED FOR 1 PERSON
NO ALTERATIONS**

**‘MAKE YOUR
OWN PITA!’**

26.5

Choose your meat:

Grilled Chicken breast

Grilled rump steak

Fish

Lamb

Portobello Mushroom

Spanish chorizo

Salt & Pepper Calamari

All boards come with:

Chopped lettuce
Sliced onion & tomato
Side of shredded cheese House dips & sauces
Hot grilled pita bread
Euro chips.

Double item (same) **6**
Grilled Haloumi (2 pcs) **5**
Fetta slab **3**

MAIN MEAL SALADS

AEGEAN OCTOPUS SALAD 27.9

char-grilled octopus, fetta, Spanish onion, roasted red capsicum, tomatoes, cucumber & black olives w mixed lettuce in an olive oil & lemon dressing

MEDITERRANEAN LAMB SALAD 27.9

lamb fillets, baby spinach & rocket, fetta, olives, mixed tomatoes, Spanish onion & cucumber in a light balsamic olive oil dressing

'EURO THAI' BEEF SALAD 24.9

tender beef fillets tossed lettuce, shallots, cherry tomatoes, cucumber, Spanish onion, capsicum, coriander & mint in a mild chilli, peanut & lime dressing

'EURIN' ASIA' BBQ SALMON SALAD 26.5

grilled salmon flakes, red onion, coriander leaves, mint, shallots, vermicelli noodles, teriyaki dressing, mixed lettuce & roast peanuts

YELLOWFIN TUNA SALAD 24.9

rare seared yellowfin tuna, green beans, potatoes, cherry tomatoes, olives, seeded mustard dressing

GRILLED PRAWN & HALOUMI SALAD 27.9

grilled prawns & haloumi, mixed leaves, spinach, cherry tomatoes, zucchini, toasted almond flakes, herb lemon dressing

FISH STEAKS

CRISPY SKIN SALMON 32.9 pan roasted, sweet spiced avocado & tomato salsa,

rocket & rosemary salted chat potatoes

CRISPY SKIN WILD BARRAMUNDI 29.9

pan roasted, roast vegetables, rosemary
salted chat potatoes & salsa verde

YELLOWFIN TUNA 28.9

pan roasted, chat potatoes, tomato & olive salsa, green beans, lemon vinaigrette

THE EUROPEAN CLASSICS

BEEF BOURGUIGNON 24.9

Braised slow cooked beef in red wine, pearl onions,
mushrooms & herbs served w Parisian mash
& seasonal vegetables

STEAK 'FRITES' 32.9

sirloin steak 400 gms w/ Cafe de Paris butter
& pommes frites

'EURO BANGERS' & MASH 23.9

Greek style lamb merguez sausages & Spanish
chorizo sausages, Parisian mash, caramelised onions,
red wine jus

VEAL WEINER SCHNITZEL 24.9

Giant crumbed veal schnitzel, fresh lemon,
garden salad & Eurochips

FRITTO MISTO 26.9

fried calamari, prawns, fish, tartare, fresh lemon,
rocket parmesan salad & Eurochips

THE 'FRENCHMANS' BURGER 25.9

beef patty, cafe de paris butter, pomme frites,
oak lettuce, tomato, caramelised onions & melted
French gruyere cheese & rosemary salted chat potatoes

HOUSE SPECIALS

SOUVLAKI CHICKEN (3) 26.9

Euro chips, Greek salad, tzatziki, fresh lemon
& grilled pita bread

SOUVLAKI LAMB (3) 28.5

Euro chips, Greek salad, tzatziki, fresh lemon
& grilled pita bread

LAMB CUTLETS (4) 32.9 Euro chips, Greek salad, tzatziki, fresh lemon

& grilled pita bread

CRISPY SKIN CHICKEN 27.9

Double chicken breast char-grilled in your choice of:

Olive oil, lemon juice & mustard marinade,

Hickory Smoked BBQ Sauce or Special Peri Peri Sauce

served with rosemary salted chat potatoes & side salad

SURF & TURF 36.9

NY Sirloin steak 400gms, king prawns, herbed
garlic butter, Euro chips and seasonal vegetables

BABY LAMB RUMP 31.9

oven roast seasonal vegetables, red wine jus
& Parisian mash

FISH & 'EURO CHIPS' 26.5

market fresh, beer batter, garden salad, tartare

FROM THE GRILL

AUSTRALIA'S FINEST GRILLS SELECTED BY OUR CHEF:

NY SIRLOIN 32.9 400gm

WAGYU RUMP MS6 34.9
300gm

DOUBLE BREAST CRISPY SKIN CHICKEN 27.9
400gm

CRISPY SKIN SALMON 32.9 300gm

CRISPY SKIN WILD BARRAMUNDI 29.9 300gm

YELLOWFIN TUNA 28.9 300gm

SERVED WITH YOUR CHOICE OF SAUCE:

Cafe De Paris Butter

Chimichurri

Salsa Verde

Lemon Vinaigrette

Mushroom Sauce

Diane Sauce

Pepper Sauce

Creamy Seeded Mustard Sauce

Red Wine Jus

AND WITH YOUR CHOICE OF ANY TWO (2) SIDES:

Parisian Mash

Rosemary Salted Chat Potatoes

Euro Chips

Garden Salad

Seasonal Vegetables

SIDES

SEASONAL VEGETABLES 7

olive oil, herbs

ROCKET LEAVES 7

parmesan, balsamic

SPRING LEAF SALAD 6

herb lemon dressing

CHAT POTATOES 6 rosemary, rock salt

PARISIAN MASH 7

butter, chives

MODERN MIXED GRILL 49.9

lamb cutlet, lamb souvlaki, chicken souvlaki, beef short ribs & pork chorizo w grilled haloumi cheese, onion rings, Euro chips, red wine jus
& Euro sauce

BBQ SEAFOOD PLATE 54.9

grilled octopus, king prawns & fish fillets, calamari, soft shell crab, oysters kilpatrick, oysters mornay w grilled haloumi cheese, Euro chips, fresh lemon & tartare sauce

SWEET TREATS

TIRAMISU 12.5 traditional Italian dessert made in-house

CHOCOLATE INDULGENCE 13.9

warm, chocolate fudge, vanilla ice cream

STICKY DATE PUDDING 13.9

warm, butterscotch sauce, vanilla ice cream

CREME CATALANA 13.5

baked vanilla custard, crisp toffee topping

EUROBAR 'MARS BAR' CHEESECAKE 13.9 chocolate fudge, vanilla ice cream

MORTAL SIN CAKE 13.9

triple layer of baked cheesecake, chocolate mousse & caramel cream, vanilla ice cream

ICE CREAM 'PAVLOVA SMASH' 14.9

passionfruit sauce, fresh strawberries, pavlova, vanilla ice cream & cream

NUTELLA BUN BURGER 12.9

Nutella, vanilla ice cream, sliced banana & caramel sweet flakes in a warm milk bun

PROFITEROLES 14.5

custard filled, chocolate fudge, vanilla ice cream & toasted almond flakes

BAILEY'S PANNACOTTA 12.5

salted caramel bananas & vanilla ice cream

ADULTS ONLY AFFOGATO 14.9

Frangelico liqueur, vanilla ice cream, caramel sweet flakes & double espresso pour over

'DON'T MESS WITH MYKONOS' MEGA WAFFLE 18.9

large Mykonos town inspired waffle topped w/ Nutella & chocolate fudge, fresh strawberries, fresh sliced bananas, toasted almond flakes, vanilla ice cream & whipped cream

WINE

SPARKLING 150ml

SPARKLING NV CUVÉE - 42

The Duchess, Hunter Valley NSW

PICCOLO - 200ml - 16

Varichon et Clerc Blanc de Blancs

Burgundy, FRANCE

PROSECCO Ponte, Veneto ITALY 9.9 45

WHITE

SAUVIGNON BLANC 8.5 36

Baby Doll, Marlborough NZ

RIESLING 8 34

Madfish, WA

PINOT GRIGIO 9 38

Villa Calappiano, ITALY

CHARDONNAY 8.5 36

Geoff Merrill Pimpala Road, McLaren Vale SA

CHARDONNAY 9 39

Petersons Chardonnay, Hunter Valley NSW

SEMILLON SAUVIGNON BLANC 8.5 39

Longview, Adelaide Hills SA

VERDELHO 9 38

Dreaming, Margaret River WA

PINOT GRIS 8 34

Evans & Tate Breathing Space,

Margaret River WA

MOSCOFILERO - RODITIS 8.5 36

Skouras Prestige, Argos GREECE

ROSE' & MOSCATO

ROSE' 8.5 36

Flametree Embers, Margaret River WA

MOSCATO 8.5 38

La Gioisa Moscato, Veneto ITALY

RED

MERLOT 8.5 36

Round Two, Barossa Valley SA

CABERNET SAUVIGNON 9 38

Dunsborough Hills, Margaret River WA

SHIRAZ 9 39

Maxwell Silver Hammer, McLaren Vale SA

SAN GIOVESE SHIRAZ 8.5 39

Pindarie Tempranillo, Barossa Valley SA

CABERNET MERLOT 9 38

Ingram Road, Yarra Valley VIC

PINOT NOIR 8.5 36

McWilliams Tumbarumba, NSW

CABERNET SAUVIGNON AGHIORGHITIKO 8.5 36

BEER & CIDER

bottle

AUSTRALIAN

VB, Boag's Premium Light 6.5

AUSTRALIAN CRAFT

Pigs Fly Pilsener 8.5

Little Creatures Pale Ale 8.5

Coopers Original Pale Ale 8.5

Mountain Goat, Certified Organic Steam Pale Ale 9

EURO

Peroni, Italy 8.5 Mahou, Spain 8.5 Mythos, Greece 8.5

Heineken, Holland 8.5

Stella Artois, Belgium 8.5

Kronenbourg 1664, France 8.5

Carlsberg Deluxe Green, Denmark 8.5

EURO CRAFT 330ml 750ml

LABI La Bianca, Italy 10.5 19.9

LABI La Bionda, Italy 10.5 19.9

LABI La Dorata, Italy 10.5 19.9

LABI La Ambrata, Italy 10.5 19.9

NON EURO

Corona, Mexico 8.5

Asahi Super Dry, Japan 8.5

Budweiser, USA 8.5

CIDER

Sweden - 500ml

Rekorderlig, Pear 4% 12.5

Rekorderlig, Apple 4.5% 12.5

Rekorderlig, Strawberry & Lime 4% 12.5

COCKTAILS

ICY SPRITZERS

THE ITALIAN SPRITZER 14.5

Aperol, Italian Prosecco, soda

THE FRENCH SPRITZER 14.5

Chambord, dry white wine, soda

SPARKLING

FLIRTINI 14.9

Vodka, pineapple juice topped with sparkling wine

CHAMBORD ROYALE 14.9

Chambord, raspberry topped with sparkling wine

MARTINIS

APPLE MARTINI 15.5

apple liqueur, apple juice, vodka, cinnamon sugar, fresh lime

FRENCH MARTINI 15.5

chambord, vodka, pineapple juice

ESPRESSO MARTINI 15.5

vodka, kahlua, espresso coffee

FROZEN

STRAWBERRY DAIQUIRI 16.5

Strawberry liqueur, Bacardi, fresh lime & fresh strawberries

MANGO DAIQUIRI 16.5

Mango liqueur, Bacardi, fresh lime & fresh mango

MARGARITA 16.5

tequila, triple sec, fresh lime, sugar

'SHAKEN' SHORT & LONG DRINKS

COSMOPOLITAN 16

Vodka, Cointreau, fresh lime, cranberry juice

ABSOLUT CHUNK 16.5

Absolut Vanilla vodka, pineapple juice, sugar syrup
& fresh lime

CARNIVALE 18

Jose Cuervo Especial Tequila, Midori, watermelon liqueur, pineapple juice & fresh lemon squeeze

PINA COLADA 15.5 white rum, coconut cream, pineapple juice

MUDDLED

FRANGELICO MULE 16.5

Frangelico, muddled fresh limes & fresh mint topped w ginger beer

MOJITO 15.5 white rum, sugar, fresh mint leaves, limes, ice, soda water

FRENCHIE 14.5

rose wine, cointreau, cane sugar cubes, summer berry mix

STRAWBERRY FIZZ 14.9

vodka, strawberry jam, fresh