

STARTERS

| | |
|--|-----------------------|
| Garlic Bread | 12 |
| | Add Cheese +3.0 |
| | Add Vegan Cheese +5.0 |
| Garlic Bread Bruschetta | 15 |
| House-made garlic bread topped with tomato, red onion, balsamic glaze & parmesan | |
| Arancini (5) (Veg) | 21 |
| House-made pumpkin & spinach rice balls served over a rich Napoli sauce, topped with aioli | |
| Chips (GF) | 12 |
| Chunky steak chips with Anatoli seasoning | |
| Wedges | 12 |
| Served with sweet chilli & sour cream | |
| Sweet Potato Fries (GF) | 12 |
| Pita & Dips | 18 |
| House-made dips with warmed pita bread | |
| Warm Olive Medley (Veg) | 12 |
| Lemon Pepper Calamari (GF) | 22 |
| Served with lemon, tartare on a bed of rocket | |
| Spanakopita (Veg) | 20 |
| Yiayia's fresh puff pastry filled with ricotta & spinach | |
| Minestrone Soup (Veg) | 19 |
| The Italian classic, made fresh, served with crusty bread | |
| Meatballs (GF) | 23 |
| House-made meatballs served with crusty bread | |

SALADS

| | |
|---|-----------------------------|
| Mediterranean (Veg) | 19 |
| Mixed leaves, vine-ripened tomato, cucumber, red onion, feta & olives finished with balsamic dressing and olive oil | |
| Caesar | 24 |
| Cos lettuce, bacon, egg, anchovies, croutons & parmesan with a creamy caesar dressing | |
| | Add Chicken 29 |
| Roasted Pumpkin (Veg) | 22 |
| Baby spinach, roasted pumpkin, balsamic onion & feta finished with a balsamic dressing | |
| | Add Chicken 29 |
| Salmon & Rocket | 28 |
| Rocket, vine-ripened tomato, cucumber, red capsicum, smoked salmon & avocado finished with a balsamic dressing | |
| | Change to Grilled Salmon 34 |

VEGAN

| | |
|---|------------------------------------|
| Vegan Rigatoni | 30 |
| Roasted pumpkin, sun-dried tomato, mushrooms & baby spinach in a creamy vegan sauce | |
| Veggie Pizza | 28 |
| Tomato base, vegan mozzarella, roasted pumpkin, sun-dried tomato, mushrooms & spinach | |
| | Change to standard mozzarella +3.0 |
| | Add Vegan Chick'n +5.0 |

PAPPOU'S MIXED GRILL FEAST

Pappou has got it covered (min. 2 pax)
65pp
Assorted fresh grilled meats served with pita bread, dips, chips & Greek salad

ANATOLI.

CHEF'S CHOICE

| | |
|---|----|
| Dolmades (5) (Veg) | 12 |
| Fresh, hand-rolled vine leaves filled with seasoned rice | |
| Yiayia's Risotto (GF) | 33 |
| Risotto cooked with fresh tomato, chilli, garlic, loukaniko & fresh prawns topped with feta | |
| Chilli Prawn Rigatoni | 35 |
| King prawns sautéed in a rosé sauce topped with chilli and shaved parmesan | |
| Veal Scallopini | 42 |
| Tenderloins topped with scallopini sauce, served with mashed potatoes & seasonal vegetables | |
| Open Souvlaki Plate | 44 |
| Grilled lamb skewers with pita bread, Greek salad, chips and house-made tzatziki | |

MAINS

| | | | |
|--|----|--|----|
| Porterhouse (350g) | 42 | Chicken Scallopini | 37 |
| Gippsland Premium beef cooked to your liking served with a side & sauce of your choice | | Tenderloins topped with scallopini sauce, served with a side of your choice | |
| Scotch Fillet (350g) | 46 | Grilled Chicken Breast | 29 |
| Gippsland Premium beef cooked to your liking served with a side & sauce of your choice | | Char-grilled and served with a side & sauce of your choice | |
| Chicken Schnitzel | 30 | Grilled Salmon | 35 |
| Shallow fried until golden, served with a side & sauce of your choice | | Freshly grilled, topped with basil oil & served with mashed potato | |
| Chicken Parmigiana | 33 | Grilled Barramundi | 35 |
| Topped with Napoli sauce & mozzarella, served with a side of your choice | | Freshly grilled, topped with lemon, served with a side of your choice | |
| Veal Schnitzel | 36 | Seafood Plate | 42 |
| Shallow fried until golden, served with a side & sauce of your choice | | Assorted shallow-fried seafood served with a side of your choice | |
| Veal Parmigiana | 40 | SIDES - CHIPS, SALAD, VEG, MASHED POTATO SAUCE - GRAVY, MUSHROOM, VINO BLANCO HOLLANDAISE, PEPPER ADD AN ADDITIONAL SIDE TO ANY MAIN +5.5 | |
| Topped with Napoli sauce & mozzarella, served with a side of your choice | | | |

PASTA & RISOTTO



RIGATONI



FETTUCCINI



SPAGHETTI



HOUSEMADE
GNOCCHI



BEEF
TORTELLINI

GLUTEN FREE PENNE AVAILABLE +5.5

| | |
|--|--|
| Napolitana (Veg) 24 | Carbonara 27 |
| Our house made Napoli sauce topped with freshly shaved parmesan | Our house made cream sauce cooked with bacon and spring onion topped with parmesan |
| Bolognese 27 | Chicken & Avocado 27 |
| Perfectly seasoned beef mince sauteed in Napoli sauce topped with freshly shaved parmesan | Chicken and fresh avocado tossed in a creamy pasta sauce topped with parmesan |
| Meatballs 28 | Chicken & Mushroom 27 |
| Hand-rolled meatballs sautéed in our house made Napoli sauce topped with parmesan | Chicken and mushrooms tossed in a creamy pasta sauce topped with parmesan |
| Alla Matriciana 27 | Chicken Pesto 27 |
| Bacon, fresh capsicum, onions tossed in a chilli Napoli sauce topped with parmesan | Chicken and pesto tossed in a creamy pasta sauce topped with parmesan |
| Calabrese 27 | Mushroom (Veg) 25 |
| Salami, fresh capsicum, onions and olives tossed in a chilli Napoli sauce topped with parmesan | Mushrooms tossed with a creamy pasta sauce topped with parmesan |
| Marinara 35 | Make it Vegan +3.0 |
| Fresh seafood medley tossed with garlic in Napoli sauce topped with parmesan | Creamy Salmon 29 |
| Pescatore 35 | Smoked salmon ribbons in a creamy pasta sauce topped with freshly shaved parmesan |
| Fresh seafood medley tossed in white-wine and garlic topped with parmesan | Beef Lasagna 28 |
| Cannelloni (Veg) 28 | Rich layers of bolognese and pasta sheets topped with béchamel, baked fresh daily |
| Hand-rolled pasta tubes filled with whipped ricotta & baby spinach | |

RISOTTO (GLUTEN FREE)

| | |
|---|--|
| Chicken & Mushroom Risotto 31 | Creamy Prawn Risotto 31 |
| Creamy risotto with mushrooms and chicken topped with parmesan | Creamy risotto cooked with garlic & king prawns topped with parmesan |
| Pumpkin Risotto (Veg) 28 | |
| Creamy risotto with pumpkin and baby spinach topped with parmesan | |
| Make it Vegan +3.0 | |

PIZZA

| | |
|--|--|
| Pork Sausage 22 | Aussie 20 |
| Tomato base, mozzarella, pork sausage, basil & olive oil | Tomato base, mozzarella, ham & egg |
| Supreme 22 | Mexicana 20 |
| Tomato base, mozzarella, ham, salami, olives, mushrooms, capsicum & anchovies | Tomato base, mozzarella, capsicum & salami |
| Traditional 22 | Capricciosa 22 |
| Tomato & garlic base, oregano, mozzarella, salami, olives, bacon & anchovies | Tomato base, mozzarella, ham, mushrooms, olives & anchovies |
| Vegetarian (Veg) 22 | Hot N' Spicy 22 |
| Tomato base, mozzarella, mushrooms, pineapple, capsicum & olives | Tomato base, mozzarella, salami, pork sausage, jalapeños, capsicum & chilli flakes |
| BBQ Chicken 24 | Calabrese 22 |
| Tomato base, mozzarella, chicken, pineapple & BBQ sauce | Tomato base, mozzarella, salami, red capsicum, olives, onions & chilli |
| The Lot 25 | Prosciutto 24 |
| Tomato base, mozzarella, ham, salami, mushrooms, capsicum, pineapple, onions, olives, shrimps, bacon & anchovies | Tomato base, mozzarella, prosciutto, rocket, parmesan & balsamic glaze |
| Meat Lovers 24 | Spicy Chicken 24 |
| Tomato base, mozzarella, ham, salami, pork sausage & bacon | Tomato base, mozzarella, chicken, capsicum, mushroom, hot chilli sauce & chilli mayo |
| Add BBQ Sauce +1.5 | Pollo Classic 24 |
| Garlic & Cheese (Veg) 17 | Tomato base, mozzarella, chicken, onion, capsicum & chilli, topped with avocado |
| Mozzarella & garlic | Prawn 25 |
| Margherita (Veg) 17 | Tomato base, mozzarella, tiger prawns, hot chilli & chorizo |
| Tomato base, mozzarella & oregano | Salmon 25 |
| Hawaiian 20 | Tomato base, mozzarella, smoked salmon, olive oil & basil |
| Tomato base, mozzarella, ham & pineapple | Seafood 25 |
| Pepperoni 20 | Tomato base, mozzarella, garlic, king prawns, squid, scallops & mussels |

ADDITIONAL TOPPINGS FROM +1.50
GLUTEN FREE BASES AVAILABLE +5.9

ALTHOUGH CARE IS TAKEN, OLIVE PIPS MAY BE PRESENT IN OUR FOOD.
FAMILY OWNED, ALL FRESHLY MADE, LOCAL PREMIUM INGREDIENTS.

GF - GLUTEN FREE, VEG - VEGETARIAN

PLEASE TALK TO STAFF ABOUT DIETARY REQUIREMENTS. *WE ARE NOT A COMPLETELY GLUTEN FREE KITCHEN.

*PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

1.25% EFTPOS SURCHARGE. 15% SURCHARGE ON PUBLIC HOLIDAYS.