



Entrée

PATATES	V VG	
PLAIN CHIPS		7.9
CHIPS WITH FETA & OREGANO		12.9
WEDGES	V VG	
SOUR CREAM & SWEET CHILLI SAUCE		8.9
DOLMADES	GF V VG	
HOUSE MADE VINE LEAVES STUFFED WITH FRGRANT RICE & GREEK HERBS		8.9
KALAMATA OLIVES	GF V VG	
PITTED MARINATED KALAMATA OLIVES SERVED WITH PITA BREAD		8.9
FETA	GF V	
OLYMPUS FETA WITH OLIVE OIL & OREGANO		7.9
FETA PSITI	GF V	
BAKED FETA WITH CHILLI, TOMATO & PEPPERS		11.9
SAGANAKI	V	
GOLDEN PAN FRIED METSOVO KEFALOGRAVIERA CHEESE		13.9
HALLOUMI CHIPS	GF V	
FLASH FRIED GOLDEN CRYPTIOT HALLOUMI CHIPS		13.9
LOUKANIKO		
TRADITIONAL GREEK SAUSAGE WITH PITA & TZATZIKI		14.9
CALAMARI (ENTRÉE)		
LIGHTLY FLOURED FRIED OR GRILLED CALAMARI, SERVED WITH LEMON AND A SIDE OF TARTAR SAUCE		19.9
OCTOPUS XIDATO	GF	
PICKLED OCTOPUS MARINATED IN ACETO BIANCO VINEGAR, OILIVE OIL, & OREGANO, SERVED WITH CHAR GRILLED BREAD		22.9
PRAWN & LOUKANIKO		
SAGANAKI		23.9
TIGER PRAWNS & TRADITIONAL LOUKANIKO, MIXED WITH KALAMATA OLIVES, FETA, PEPPERS & SPINACH, SERVED IN A RICH NAPOLI SAUCE, WITH CHAR GRILLED BREAD		
KIDS’ BOLOGNESE		
SPAGHETTI TOSSED WITH HOUSE MADE BOLOGNESE SAUCE, TOPPED WITH SHAVED PARMESAN		13.9

House Made Dips

ALL DIPS SERVED WITH PITA BREAD		
TZATZIKI	GF V	
GREEK STRAINED YOGHURT WITH CUCUMBER, GARLIC, & DILL		7.9
TARAMA	GF V	
RED FISH ROE BLENDED WITH LEMON, GARLIC, & OLIVE OIL		7.9
MELITZANOSALATA	GF V	
CHAR GRILLED EGGPLANT BLENDED WITH LEMON, GARLIC, & OLIVE OIL		7.9
HOMMUS	GF V	
CREAMY CHICK PEAS BLENDED WITH TAHINI, CUMIN, GARLIC, LEMON, OLIVE OIL & PAPRIKA		7.9
TRIO OF DIPS	V	
TRIO OF MIXED DIPS, TZATZIKI, TARAMA, MELITZANOSALATA		16.9

Gourmet Salads

GREEK SALAD	GF V	
CHEF’S COMBINATION OF FRESH INGREDIENTS INCLUDING CUCUMBER, TOMATOES, OLIVES & FETA		14.9
CHICKEN CAESAR SALAD		
GRILLED CHICKEN & BABY COS ACCOMPANIED BY EGG, CRISPY BACON, & CROUTONS, TOPPED WITH SHAVED PARMESAN & CAESAR DRESSING		23.9
SUPER FOOD SALAD	GF	
QUINOA TOSSED WITH GRILLED CHICKEN, SEEDS, ROASTED CAPSICUM, TOPPRF WITH TZATZIKI, MIXED IN AN ONION & HERB SALAD, FINISHED WITH A DRIZZLE OF POMEGRANATE MOLASSES		23.9
CALAMARI SALAD	GF	
CHAR GRILLED CALAMARI MARINATED IN LEMON PEPPER, SERVED ON A BED OF ROCKET, FENNEL & CHERRY TOMATOES FINISHED WITH A REMOULADE DRESSING		24.9
LAMB SALAD		
MARINATED GRILLED LAMB BACK STRAP, ON A BED OF GARDEN SALAD FINISHED WITH A DRIZZLE OF OLIVE OIL AND OREGANO		25.9

Traditional Cuisine

MOUSSAKA		
LAYERS OF BEEF MINCE, EGGPLANT & POTATO, TOPPED WITH A CREAMY HOUSE MADE BÉCHAMEL SAUCE, SERVED WITH A FRESH GARDEN SALAD		23.9
PASTITSIO		
LAYERS OF PENNE PASTA & BEEF MINCE, TOPPED WITH A CREAMY HOUSE MADE BÉCHAMEL SAUCE, SERVED WITH A FRESH GARDEN SALAD		23.9
GEMISTA	GF	
2 PIECES OF CHAR-GRILLED CAPSICUM, STUFFED WITH FRAGRANT RICE, SERVED WITH A FRESH GARDEN SALAD		21.9
TIRPOITA	V	
TRADITIONAL GREEK CHEESE PIE MADE WITH A SELECTION OF IMPORTED MEDITERRANEAN CHEESE, & LAYERS OF BUTTERED PHYLLO, SERVED WITH A FRESH GARDEN SALAD		19.9
SPANAKOPITA	V	
TRADITIONAL GREEK SPINACH AND CHEESE PIE MADE WITH LAYERS OF BUTTERED PHYLLO, SERVED WITH A FRESH GARDEN SALAD		19.9
PRASOPITA	V	
TRADITIONAL GREEK LEEK AND SPINACH PIE, MADE WITH LAYERS OF BUTTERED PHYLLO, SERVED WITH A FRESH GARDEN SALAD		19.9

Gyros Plates

LAMB		
LAMB GYROS SERVED WITH TZATZIKI, CHIPS, SALAD & A SIDE OF PITA BREAD		25.9
CHICKEN		
CHICKEN GYROS SERVED WITH TZATZIKI, CHIPS, SALAD & A SIDE OF PITA BREAD		24.9
MIXED		
LAMB & CHICKEN GYROS SERVED WITH TZATZIKI, CHIPS, SALAD & A SIDE OF PITA BREAD		25.9

Skewer Plates

LAMB		
2 LAMB FILLET SKEWERS SERVED WITH TZATZIKI, CHIPS, SALAD & A SIDE OF PITA BREAD		25.9
CHICKEN		
2 CHICKEN FILLET SKEWERS SERVED WITH TZATZIKI, CHIPS, SALAD & A SIDE OF PITA BREAD		24.9
PORK		
2 PORK FILLET SKEWERS SERVED WITH TZATZIKI, CHIPS, SALAD & A SIDE OF PITA BREAD		24.9
TRIO KALAMAKI		
1 LAMB FILLET SKEWER, 1 CHICKEN FILLET SKEWER, 1 PORK FILLET SKEWER SERVED WITH TZATZIKI, CHIPS, SALAD & A SIDE OF PITA BREAD		29.9

Pasta & Risotto

CHOICE OF SPAGHETTI, FETTUCCINE, GNOCCHI, PENNE		
RAVIOLI	V	
RICOTTA & SPINACH FILLED RAVIOLI, TOSSED IN A CREAMY NAPOLI SAUCE, WITH SEASONAL VEGETABLES, TOPPED WITH SHAVED PARMESAN		22.9
BOLOGNESE		
HOUSE MADE BOLOGNESE SAUCE, TOPPED WITH SHAVED PARMESAN		23.9
CARBONARA		
BACON, MUSHROOMS, SPRING ONION & GARLIC, COOKED IN A CREAMY WHITE WINE SAUCE, TOPPED WITH SHAVED PARMESAN		25.9
POLLO AVOCADO		
MARINATED CHICKEN BREAST, MIXED WITH ROASTED CAPSICUM, TOMATO, SPINACH & AVOCADO, IN A CREAMY NAPOLI SAUCE, TOPPED WITH SHAVED PARMESAN		25.9
PRAWN & PISTACHIO		
TASMANIAN TIGER PRAWNS, WITH ROASTED CAPSICUM, FRESH CHILLI, BASIL, PISTACHIOS, SPINACH &, SUN DRIED TOMATOES, TOSSED IN A HOUSE MADE NAPOLI SAUCE, TOPPED WITH SHAVED PARMESAN		27.9
MARINARA		
TASMANIAN TIGER PRAWNS, SCALLOPS, MUSSELS, FISH, CALAMARI, TOMATOES, FRESH CHILLI, OLIVE OIL & GARLIC, TOSSED IN A WHITE WINE SAUCE, TOPPED WITH SHAVED PARMESAN		27.9

CHICKEN & MUSHROOM	GF	
RISOTTO		
MARINATED CHICKEN BREAST, MIXED WITH SAUTÉED MUSHROOMS, SPINACH, & BASIL PESTO IN A GARLIC CREAM SAUCE, TOPPED WITH SHAVED PARMESAN		25.9
TIGER PRAWN RISOTTO	GF	
TASMANIAN TIGER PRAWNS WITH SUN DRIED TOMATOES, ROASTED CAPSICUM, TOSSED IN A CREAMY NAPOLI SAUCE, TOPPED WITH SHAVED PARMESAN		27.9
VEGAN RISOTTO	GF V VG	
ROASTED CAPSICUM, SPINACH, MUSHROOM, TOMATO, BASIL PESTO, & SEASONAL VEGETABLES, TOSSED IN A NAPOLI BASED SAUCE		23.9

Main Plates

KENTRO PARMA		
SUCCULENT FREE RANGE CRUMBED CHICKEN BREAST, TOPPED WITH HOUSE MADE NAPOLI SAUCE, BERKSHIRE HAM & MOZZARELLA, SERVED WITH CHIPS & SALAD		25.9
PARMA EL GRECO		
SUCCULENT FREE RANGE CRUMBED CHICKEN BREAST, TOPPED WITH HOUSE MADE NAPOLI SAUCE, KALAMATA OLIVES, FETA CHEESE, MOZZARELLA, PARMESAN & OREGANO, SERVED WITH CHIPS & SALAD		25.9
MEDITERRANEAN LAMB	GF	
SHANK		
SLOW COOKED LAMB SHANK IN A RICH NAPOLI BASE, SERVED ON A BED OF CREAMY POTATO MASH, WITH A SIDE OF SEASON VEGETABLES		28.9
T-BONE STEAK		
400G GRASS FED BLACK ANGUS PORTHERHOUSE STEAK COOKED TO YOUR LIKING, SERVED WITH CHIPS AND SALAD, WITH A CHOICE OF PEPPERCORN OR MUSHROOM SAUCE		29.9
PORTERHOUSE STEAK	GF	
300G GRASS FED BLACK ANGUS PORTHERHOUSE STEAK COOKED TO YOUR LIKING, SERVED WITH CREAMY POTATO MASH AND SEASONAL VEGETABLES, WITH A CHOICE OF PEPPERCORN OR MUSHROOM SAUCE		29.9
WILD BARRAMUNDI		
GRILLED WILD BARRAMUNDI FILLET, TOPPED WITH A DICED TOMATO, ONION & PARSLEY SALSA, DRIZZLED WITH OLIVE OIL, SERVED WITH A SIDE OF CHIPS & SALAD		24.9
MUSSELS		
FRESHLY STEAMED MUSSELS SERVED IN A TOMATO, GARLIC & CHILLI BASE, SERVED WITH A SIDE OF CHARRED BREAD		24.9
CALAMARI (MAIN)		
FRIED OR GRILLED CALAMARI, SERVED WITH CHIPS, SALAD & A SIDE OF TARTAR SAUCE		24.9
TIGER PRAWNS	GF	
TASMANIAN TIGER PRAWNS MARINATED IN YOUR CHOICE OF A CREAMY GARLIC SAUCE, OR A NAPOLI BASED CHILLI SAUCE, SERVED WITH FRGRANT RICE		28.9
TASMANIAN SALMON	GF	
CRUSTED SALMON ON A BLENDED PISTACHIO BASE, SERVED WITH SEASONAL VEGETABLES & ROASTED POTATOES, TOPPED WITH A TOMATO, ONION & PARSLEY SALSA		28.9
TROPICAL SALMON	GF	
CRUSTED SALMON ON A BED OF TOSSED SALAD, ROASTED POTATOES, SEASONAL VEGATBLES, & CHERRY TOMATOES, TOPEED WITH PARMESAN, OUR HOUSE MADE DRESSING, & A FRESH MANGO SALSA		28.9

Burgers

THE KENTRO BURGER		
HOUSE MADE 100% AUSSIE BEEF BURGER PATTY, LAYERED WITH FRIED EGG, BACON, CHEESE, ONION, PICKLES, ICEBURG LETTUCE, AMERICAN MUSTARD, HOUSE MADE BURGER SAUCE IN A TOASTED BUN, SERVED WITH CHIPS AND KETCHUP		23.9
CHICKEN BURGER		
FLAME GRILLED FREE-RANGE CHICKEN BREAST FILLET, STACKED WITH LETTUCE, SLICED TOMATO, CHEESE, HOUSE MADE BURGER SAUCE IN A TOASTED BUN, SERVED WITH CHIPS & KETCHUP		23.9