

taste of Mediterranean

Share Plates

MARINATED OLIVES	\$10
JALAPENO POPPERS (v)	\$15
Stuffed with cream cheese served with capsicum jam	
SPICY ROASTED CAULIFLOWER (vg)	\$17
Hummus dip w/ pita	
BURRATA CHEESE (v)	\$18
Marinated grape tomato & focaccia bread	
MELON	\$18
Prosciutto, bocconcini with a drizzle of balsamic reduction	
FALAFEL (5) (vg)	\$18
With house made green tahini	
CRISPY FRIED SQUID	\$16
With lemon & aioli	
FRIES, OREGANO & FETA (v)	\$11
FRIES & AIOLI (v)	\$9

ANTIPASTO PLATE \$32

Focaccia bread, grilled eggplant, marinated grape tomato's, burrata cheese, prosciutto, bell peppers stuffed with feta

KIDS \$15

GRILLED MARINATED SKEWER CHICKEN OR BEEF
With chips & tomato sauce
PITA WRAP - GRILLED MARINATED CHICKEN OR BEEF
With chips & tomato sauce
FISH & CHIPS
Battered Flat head fish with chips and tomato sauce

Meat & Fish

MARINATED SOUVLAKI SKEWERS (2)	\$29
Chicken, Lamb or Beef	
Comes with Greek salad, chips, pita, tzatziki	
SEAFOOD BASKET	\$36
Grilled prawns, fried squid, grilled scallops, fresh oysters, crab claw, chips & salad	
GRILLED BARRAMUNDI	\$37
Broccolini, napolitana sauce with capsicum and olives.	

THE FEAST (2) \$69

CHOICE OF 4 SOUVLAKI STICKS CHICKEN, Beef
LAMB
TZATZIKI, GREEK SALAD, FALAFEL (3),
TABOULI, PITA & FRIES

SOUVLAKI PITA WRAP

CHOICE OF GRILLED
MARINATED CHICKEN, BEEF, LAMB
OR FALAFEL

Filled with chips, tabouli, tomato, cucumber, herbs
tzatziki, feta

\$18

Salads

ROCKET SALAD (v)	\$15
Shaved parmesan, balsamic	
VILLAGE GREEK SALAD (v)	\$16
Cucumber, feta, Spanish onion, green capsicum, heirloom tomato, Kalamata olives, oregano	
TABOULI (vg)	\$13
Parsley, tomato, Spanish onion, quinoa, lemon, olive oil	

Sides

TOUM	\$5
PITA BREAD	\$4
FOCACCIA	\$5
TZATZIKI	\$5
FRIES	\$5

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VEGAN: VG • VEGETARIAN: V