

Aubergine

MEDITERRANEAN DINING

Lunch

Entrees

BREAD & DIPS	10
Falafels, kalamata olives, tomatoes, hummus and pita bread and herbs	
MEZZE PLATER	14.5
Mixed bread with hummus, tazki and olive oil with aged balsamic	
GARLIC BREAD	5.5
Crisp French loaf with fresh garlic	
SOUP OF THE DAY	11
Please ask your server	

Vegetarian

VEGETARIAN COMBO	23
Mediterranean goat cheese wrapped in grilled aubergine, gratinated Parmesan set on sautéed spinach, couscous, ratatouille and blue cheese	
VEGETARIAN PASTA	18
Pappardelle cooked with Mediterranean ratatouille, red wine tomato sauce, fresh basil topped with feta cheese and pesto	

Side Orders

FRENCH FRIES	7
GREEN SALAD	8
POTATO WEDGES	8
SAUTEED VEGETABLES	8
SIDE BREAD	5
GREEK SALAD	8
HASH BROWNS (2)	5
SASAUGES (2)	5
BACON	6

Mains

Please ask your server for today's special

3-EGG OMELETTE	14.9
Spinach and feta/ham and cheese/salmon and avocado served with grilled tomato and potato fries	
STEAK SANDWICH	18.5
Grilled beef tenderloin with caramelised onions, aioli and salad on Turkish bread with potato wedges	
HOMEMADE BEEF BURGER	17.5
With cheddar cheese, tomato chutney, gherkins, aioli, salad and potato fries	
CHICKEN BURGER	17.5
Cajun marinated chicken, bacon, avocado, aioli, salad and potato fries	
LAMB SHANKS (GF)	28
Slow roasted in fresh herbs and wine with potato mash and rosemary red wine jus	
STEAK MONTE CARLO (GF)	31
Grilled beef scotch fillet with potatoes and sautéed seasonal vegetables and porcini-Portobello	
KEBAB MEDITERRANA (GF)	23.9
Two skewers of lightly spiced marinated chicken and capsicums topped with coriander sauce on a bed of steamed saffron rice and salad	
CHICKEN, BACON AND MUSHROOM PASTA	18.9
Sautéed chicken, bacon, mushroom with chardonnay cream sauce on flat pasta	
BARRAMUNDI FILLET (GF)	29.5
Pan-fried fresh fish fillet with Mediterranean ratatouille, potatoes, slow roasted tomato and citrus glaze	
FRESH SALMON AND AVOCADO SALAD	17.9
Cuts of grilled fresh Atlantic salmon fillets and sliced avocado, capsicum salsa with lemon and extra virgin olive oil dressing	
CAJUN CHICKEN SALAD (GF)	17.5
Herby chicken on a bed of fresh mixed salad tossed with lemon dressing, aioli and pepper salsa	
ARABIATA SEAFOOD PASTA	26
Sautéed calamari, prawns, scallops and fresh fish with basil leaves in vine ripened tomato capsicum sauce with a touch of Mediterranean chilli	
LEMON PEPPER CALAMARI	16.9
Crumbed lemon pepper calamari, potato fries, mesclun salad, aioli, lemon and home-made tartare	
PRAWNS AND AVOCADO SALAD (GF)	18
Poached prawns, avocado, fresh mixed salad with citrus dressing and orange	

(GF) – Gluten Free (V) - Vegetarian

GST Included. Limit 4 credit cards per check please.

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