



facebook.com/onfirebroadbeach



@onfirebroadbeach

## BREADS AND DIPS

<b>MELITZANOSALATA (GF)</b> Eggplant dip served with pita bread	\$7.5
<b>TZATZIKI (GF)</b> Yoghurt, cucumber, garlic dip served with pita bread	\$7.5
<b>HUMMUS (GF)</b> Chickpea based dip served with pita bread	\$7.5
<b>TARAMOSALATA (GF)</b> Salmon roe dip served with pita bread	\$7.5
<b>SKORDALIA (GF)</b> Potato and garlic dip served with pita bread	\$7.5

## SIDES

<b>GREEK SALAD</b> Tomato, onion, olives, cucumber & feta mixed with olive oil & lemon	\$10.9
<b>FRIES</b> Fries with oregano & seasoned salt	\$6.5
<b>PITA BREAD</b> Toasted lightly with Greek olive oil & parsley	\$4.5
<b>SEASONAL VEGETABLES</b> Steamed seasonal vegetables in light lemon butter	\$9.9
<b>LEMON POTATOES</b> Oven baked potatoes in light lemon dressing	\$6.9
<b>RICE</b> Steamed rice with charred silverbeet & fragrant herbs	\$5.9

## MEZEDES

<b>WHOLE CHILLI KING PRAWNS (GF)</b> Mooloolaba king prawns chargrilled in chilli oil	\$17.9
<b>GRILLED OCTOPUS TENTACLES (GF)</b> Pickled octopus chargrilled and served with tomato oil	\$16.9
<b>CHARGRILLED CALAMARI (GF)</b> Chargrilled served with aoli	\$15.9
<b>FALAFEL (GF)</b> Fava beans with fragrant herbs shallow fried and served with tahini	\$12.9
<b>DOLMADAKIA</b> Vine leaves stuffed with dill, mint & rice served with tomato chutney	\$12.9
<b>GRILLED HALLOUMI CHEESE (GF)</b> Pan-fried in a light Greek olive oil & oregano	\$12.9
<b>SAGANAKI (SIZZLING)</b> Traditionally served on a sizzling plate with honey & oregano	\$14.9
<b>FETA CHEESE WITH KALAMATA OLIVES</b> Serve of Greek feta & imported olives	\$10.9
<b>CRUMBLLED FETA CHIPS</b> Shallow fried fries with crumbled feta on top	\$10.9
<b>WARMED OLIVES</b> Imported olives warmed in fragrant oil	\$7.9
<b>FETA ME MELI</b> Feta wrapped in filo pastry shallow fried until crispy, served with honey & sesame seeds	\$12.9
<b>LOUKANIKO</b> Chargrilled Greek sausage served with chutney and skordalia	\$10.9

## COMBOS

<b>TRIO OF DIPS</b> Your choice of any 3 dips served with pita bread	\$18.9
<b>TRIO OF MEZEDES</b> Your choice of any 3 Mezedes	\$42.9



facebook.com/onfirebroadbeach



@onfirebroadbeach

## SHARED PLATTERS

<b>CHARGRILLED MEAT FEAST FOR 2</b>	<b>\$90</b>
Tzatziki dip and pita bread, goat stifado, lamb cutlets, chicken souvlaki, lamb souvlaki, Greek sausage, lemon potatoes and Greek salad with chips	
<b>EXTRA SERVE</b>	<b>\$45</b>
<b>CHARGRILLED SEAFOOD FEAST FOR 2</b>	<b>\$98</b>
Tzatziki dip and pita bread, chargrilled king prawns, calamari, Morton Bay bugs, mussels, octopus, fish fillets, lemon potatoes and Greek salad with chips	
<b>EXTRA SERVE</b>	<b>\$49</b>

## MEAT

<b>SOUVLAKI MEAT PLATTER (GF OPTION AVAILABLE) CHICKEN: \$27.9, LAMB: \$29.9, MIXED \$29.9</b>	
Lamb or chicken served with tzatziki, Greek salad and pita bread with chips	
<b>EXTRA CHICKEN SKEWER</b>	<b>\$9</b>
<b>EXTRA LAMB SKEWER</b>	<b>\$9.9</b>
<b>GF BREAD OPTION</b>	<b>\$4</b>
<b>CHARGRILLED LAMB CUTLETS (GF)</b>	<b>\$33.9</b>
Marinated lamb served with lemon potatoes and seasonal vegetables	
<b>MOUSSAKA</b>	<b>\$28.9</b>
Layers of eggplant, potatoes and ground beef baked with white sauce, served with Greek salad	
<b>LAMB SHOULDER (GF OPTION AVAILABLE)</b>	<b>\$33.9</b>
250gm slow cooked lamb shoulder served with seasonal vegetables in a light tomato sauce and pita bread	
<b>LAMB SHOULDER FOR 2 (GF OPTION AVAILABLE)</b>	<b>\$79.9</b>
1.2kg slow cooked lamb shoulder on the bone served with lemon potatoes, Greek salad and tzatziki dip with pita bread (25 min wait time)	

## SEAFOOD

<b>FISH OF THE DAY (CHANGES WEEKLY)</b>	<b>MARKET PRICE</b>
Ask your server	
<b>VILLAGE FISH TAGINE (GF OPTION AVAILABLE)</b>	<b>\$33.9</b>
Fish fillet, prawns, calamari, octopus, mussels served in a light prawn saffron and tomato broth with lemon potatoes and pita bread	
<b>CHARGRILLED CALAMARI (GF)</b>	<b>\$29.9</b>
Served with lemon potatoes, seasonal vegetables and aoli	
<b>CHARGRILLED OCTOPUS TENTACLES (GF)</b>	<b>\$33.9</b>
Served with lemon potatoes, seasonal vegetables and tomato oil	
<b>CHARGRILLED CHILLI KING PRAWNS (GF)</b>	<b>\$33.9</b>
Butterflied king prawns served with seasonal vegetables and charred silverbeet rice	
<b>OCTOPUS SALAD</b>	<b>\$24.9</b>
Served on a Greek salad of tomato, onion, feta, cucumber and olives mixed with olive oil and lemon	

## VEGETARIAN

<b>SPANAKOPITA</b>	<b>\$24.9</b>
Spinach and feta filo pie, served with seasonal vegetables and tomato sauce	
<b>FALAFEL, HALOUMI AND FAVA BEANS</b>	<b>\$24.9</b>
Cucumber, tomato, onion with haloumi, falafel, pita bread, citrus dressing and side of fava beans	
<b>DOLMADES (GF OPTION AVAILABLE)</b>	<b>\$24.9</b>
Traditional Greek vine leaves stuffed with rice, served with tomato chutney, Greek salad and pita bread	
<b>VEGE MOUSSAKA</b>	<b>\$25.9</b>
Layers of eggplant, potatoes and lentils baked with white sauce, served with Greek Salad	



facebook.com/onfirebroadbeach

**ON FIRE**  
CREEK TAVERNA



@onfirebroadbeach

## SPARKLING WINE

### DUNES AND GREENE

South Australia

GLASS: \$8.5 BOTTLE: \$32

### CORTE GIARA PROSECCO D.O.C.

Italy

GLASS: \$10.5 BOTTLE: \$46

### YALUMBA CHRISTOBELS MOSCATO

South Australia

GLASS: \$8 BOTTLE: \$30

## WHITE WINE

### EARTHWORKS RIESLING

New Zealand

GLASS: \$8 BOTTLE: \$30

### HAHA SAUVIGNON BLANC

New Zealand

GLASS: \$8.5 BOTTLE: \$34

### WEST CAPE HOWE SEMILLON SAUVIGNON BLANC (HOUSE)

Mt Barker

GLASS: \$8 BOTTLE: \$30

### CORTE GIARA PINOT GRIGIO D.O.C.

Italy

GLASS: \$8.5 BOTTLE: \$34

### DOMAINE ZAFEIRAKIS CHARDONNAY ASSYRTIKO

Greece

GLASS: \$9.5 BOTTLE: \$39

### HEGGIES VINEYARD CHARDONNAY

Eden Valley

GLASS: \$9 BOTTLE: \$36

### PAPAGIANNAKOS RETSINA

Greece

GLASS: \$10 BOTTLE: \$40

## RED WINE

### LA VILLE FERME COTES-DU-VENTOUX ROSE

France

GLASS: \$8.5 BOTTLE: \$34

### HAHA PINOT NOIR

New Zealand

GLASS: \$9 BOTTLE: \$36

### SMITH AND HOOPER MERLOT

South Australia

GLASS: \$8.5 BOTTLE: \$34

### ALAMOS MALBEC

Argentina

GLASS: \$9 BOTTLE: \$34

### DOMAINE ZAFEIRAKIS SYRAH MERLOT

Greece

GLASS: \$9.5 BOTTLE: \$39

### SISTER'S RUN CALVARY HILL SHIRAZ

Barossa Valley

GLASS: \$8.5 BOTTLE: \$34

### EARTHWORKS CABERNET SAUVIGNON

Barossa Valley

GLASS: \$8.5 BOTTLE: \$34



facebook.com/onfirebroadbeach

**ON FIRE**  
CREEK TAVERNA



@onfirebroadbeach

## BEER, SPIRITS, SOFTDRINKS

JUICE, SOFT DRINKS	\$5
XXXX GOLD	\$7.5
CASCADE PREMIUM LIGHT	\$8
ASAHI, CORONA, JAMES SQUIRE 150 LASHES, PERONI NASTRO AZZURO	\$8.5
GREEK BEER - FIX LAGER, MYTHOS	\$9.5
5 SEEDS APPLE CIDER	\$8.5
LIQUEURS	\$8.5
BASIC SPIRITS	\$8.5
PREMIUM SPIRITS	\$9.5
TOP SHELF SPIRITS	\$10.5

## CLASSIC COCKTAILS

BLACK/WHITE RUSSIAN, CAIPIROSKA, COSMOPOLITAN, LONG ISLAND ICED TEA, MAGARITA, MOJITO	\$17
AMARETTO SOUR, BLOODY MARY, ESPRESSO MARTINI, NEGRONI	\$18

## SIGNATURE COCKTAILS

<b>APEROL SPRITZ</b>	\$15
Refreshing blend of Aperol, Prosecco, Soda and Orange	
<b>ARTEMIS' KISS</b>	\$17
Midori, Blue Curacao, Strawberry Liqueur, Orange Juice and Pineapple Juice	
<b>GREEK MARTINI</b>	\$17
Chambord, Skinos Mastiha and Lemon Juice	
<b>SOKOLATA</b>	\$17
Fresh mango, Baccardi, Malibu and Triple Sec Liqueurs Blended with Pineapple Juice	
<b>APHRODITE'S FRIZZ</b>	\$18
Chambord Liqueur, Fresh Mixed Berries and a Dash of Lime Topped with Prosecco	
<b>ACHILLES' HEEL</b>	\$18
Vodka, Chambord, Lychee Syrup, Fresh Lime, Strawberry Liqueur, Fresh Strawberries and Apple Juice	



facebook.com/onfirebroadbeach

**ON FIRE**  
GREEK TAVERNA



@onfirebroadbeach

## KIDS

### SOUVLAKI PLATE

**\$9.95**

Lamb or chicken with pita bread, chips and sauce

### FISH AND CHIPS

**\$9.95**

Battered fish served with chips and tomato sauce

### CHICKEN NUGGETS AND CHIPS

**\$9.95**

Crispy nuggets with chips and tomato sauce

### PASTA

**\$9.95**

Served with Napoli Sauce

**All kid's meals come with a bowl of ice cream and choice of topping**



facebook.com/onfirebroadbeach

**ON FIRE**  
GREEK TAVERNA



@onfirebroadbeach

## DESSERT

### BAKLAVA

**\$11.9**

Lush filo pastry filled with mixed nuts and lemon honey syrup

### GALAKTOBOUREKO

**\$11.9**

Greek specialty filled with creamy custard and lemon vanilla syrup

### STICKY DATE PUDDING

**\$11.9**

Served with butterscotch and vanilla ice cream

### AFFOGATO

**\$18**

Vanilla bean ice cream served with a shot of espresso and a liqueur of your choice

### ESPRESSO MARTINI

**\$18**

Special decadent recipe

### COFFEE OR TEA

**\$4**

Your selection of barista coffee or Greek coffee