



*danté*

Restaurant | Bar | Functions

## SMALLER.

- Crumbed olives and herbs (vg, gf) 9
- Natural oysters, mignonette (gf) 6
- Natural oysters, chilli & mint crisps (gf) 6
- Grilled corn ribs, paprika, mayonnaise, lime, parsley (v, gf) 11
- Dakos bruschetta, tomatoes, basil infused olive oil, crumbled feta, oregano (vg) 14
- Octopus, olive oil, vinegar, red onion, capsicum, chilli flakes, oregano 19
- Smoked burrata, cherry tomato, basil-infused olive oil, rosemary (vg, gf) 19
- Saganaki kefalograviera, Ouzo, lemon (vg) 16
- Grilled feta, honey, wrapped in filo pastry, sesame seeds (vg) 17
- Moussaka croquettes - Beef bolognese, eggplant, parmesan cheese 14

## SIDES.

- Pita flatbread, herbs and olive oil (v, vg, df) 10
- Chips 10
- Tzatziki - Greek yogurt, cucumbers, garlic, olive oil (vg) 6
- Taramosalata - white Australian tarama, Tasmanian trout roe 6
- Beetroot Dip - Baby beetroot, olive oil (v) 6
- Hommus - chickpeas, tahini, lemon, garlic (v) 6

(v) **vegan**, (vg) **vegetarian**,  
(gf) **gluten free**

## LARGER.

- Eggplant Moussaka - Beef bolognese, bechamel sauce, eggplant 28
- Soutzoukakia - Greek herby minced beef rissoles, potato purée, Napoli sauce 27
- Prawns saganaki, Napoli sauce, feta cheese, sourdough 27
- Grilled calamari, mayo jalapeño sauce, rocket salad (gf) 26
- Chicken tenderloin, Moroccan spices, pita bread, tzatziki 25
- Lamb cutlets, heirloom vegetables, seeded mustard (gf) 32
- Slow-cooked lamb shank, red wine sauce, Greek yogurt, ancient grains 36
- Gemista - Stuffed capsicum, rice, tomato, potato (v, gf) 24
- Fresh Market Fish with condiments (vg)
- Mixed Grill - Lamb cutlets, lamb backstrap skewers, chicken tenderloin, beef rissoles, pork sausage, chips, Greek salad, tzatziki, pita bread 79

## SALADS.

- Seasonal sautéed vegetables (v, gf, df) 12
- Greek - tomatoes, cucumber, onions, feta cheese, oregano, VGOO 15 (gf)
- Beetroot, feta, rocket 12 (vg, gf) 12

**We are dedicated to accommodating dietary requirements with prior notice. Danté cannot guarantee an allergen-free kitchen.**

**1.6% surcharge on all credit cards. 15% surcharge on Public Holidays**

# DESSERTS.

Ice cream (gf) 6

Lemon Kataifi - Kataifi pastry  
lemon curd, swiss meringue 14

Karidopita - Light, fluffy walnut  
sponge cake (gf, n) 12

Affogato -vanilla ice-cream,  
espresso, Frangelico liqueur (gf) 17

Bougatsa - Filo pastry, semolina  
custard, demerara syrup 14

Vegan Board - dolmades, roasted capsicums,  
olives, pickles, ancient grains, artichokes (v)30

Charcuterie Board - salami, prosciutto,  
bresaola, olives, roasted capsicums, pickles 32

Cheese board - Selection of Brie, Blue, and  
Yellow Cheese (vg) 32

(v) vegan, (vg) vegetarian,  
(gf) gluten free, (n) contains nuts