Ole Que Lunchtime Favourites...

1 o Start/Share		
•	Warm marinated Olives	9.00
•	*Kaikey's Bruschetta – tomatoes, onion and green olives sprinkled w feta and drizzled w our special	
	Zaatar herb dressing	15.00
•	Caprese Salad- fresh Fior di latte with heirloom tomatoes	16.00
•	French Fries with aioli	9.00

Antipasto sharing platter – chef's selection of cured meats and cheeses from all over the world with mixed preserves and warm bread
 Homemade Lebanese trio of dips incl hummus, baba ghanoush and labne, sprinkled with zataar herb

and olive oil. Served with warm bread and olives

Eggplant chips - crumbed and fried eggplant chips served with Kaikey's herbed aioli dip

15.00

14.50

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*Kaikey's Paella

Traditional Spanish dish using the original Valencian region of scafeod, shorize, shicken and rice cooked with

Traditional Spanish dish using the original Valencian recipe of seafood, chorizo, chicken and rice cooked with saffron in a traditional paella pan, complimented with our personal mix of Mediterranean spices

Chicken Pesto Risotto 22.50

Mushrooms, spinach and chicken pieces tossed with baked Arborio rice and mixed Kaikey's homemade pesto sauce with parmesan cheese

Wagyu Burger 23.50

Specially prepared 100% Wagyu patty with Kraft burger cheese and our secret homemade sauce, served in a seeded brioche bun with a side of fries and aioli

Penne Chorízo 22.50

Al dente penne pasta tossed with Chorizo, olives, bacon, and Spanish onion sitting in our homemade Napoli cream sauce (garlic and chilli)

Linguini Seafood Marinara 25.00

Fresh seafood mix prepared in-house, tossed with virgin olive oil, lemon sauce, garlic and a touch of chilli in a sizzling pan

Chicken Fatoush Salad

Grilled chicken breast strips marinated in our special herb combo served over Kaikey's special homemade Fatoush salad – cherry tomatoes, cucumber, radish, mint, parsley, capsicum, Spanish onion mixed with sumac and olive oil, served with warm bread

Chícken Parmigiana

24.50

Harbed and grumb of chicken broast lightly non fried tenned with Kaikavia hamamada Napoli sayas and mazzaralla

Herbed and crumbed chicken breast lightly pan fried, topped with Kaikey's homemade Napoli sauce and mozzarella, served with fries or salad

Calamarí salad 22.50

Pan fried, herbed calamari served on a bed of mixed greens, cherry tomatoes, capsicum, potato and spring onion

Ole Que Kaikey's Pizza Dreams...

*Kaikey's Dream Haloumi, avocado and onion topped with rocket and sprinkled with our home made zaatar herb mix	22.00
Margaríta Símple Not Plaín Napoli sauce, mozzarella, oregano and a touch of basil	19.00
Vegetarían Pleasure Napoli sauce, mushroom, onion, capsicum, olives and of course our amazing mozzarella cheese	22.00
The Dan Dan Meat Lovers Salami, chorizo, ham, mozzarella, on our home made to tomato base	25.00
The European Fresh tomato, salami, mushroom, spinach, red onion, olives and of course our amazing mozzarella chees	23.00 se
Chicken Avo Stripped chicken breast, cheese, onion, tomato and avocado sprinkled with a touch of our home made za	<i>23.00</i> atar herb
Chílí Prawn Napoli sauce, cheese, spinach, prawns and capsicum coated in a light herb and chili dressing	23.00
Proscíutto Thinly sliced fresh prosciutto, tomato, bocconcini cheese, oregano and basil	23.00



(Children under 12)

Cheese Burger and Fries Classic cheeseburger using Kraft burger cheese and a healthy beef patty served with fries	9.50
Spaghettí Bolognese Freshly cooked al dente spaghetti topped with our homemade bolognese sauce	10.00
Crumbed Chicken Strips Wholesome chicken tenders lightly crumbed in Kaikey's special herb coating, served with fries, aioli and of course ketchup	12.00