



Baked Feta/Spinach Pasta

Our very own version of baked pasta infused with the aromatic flavours of fresh dill, green onions, spinach and creamy feta **17.00**

Recommended Wine: Chianti Ruffino

Penne with Grilled Chicken

Fresh breast of chicken with red & green peppers, olive oil, garlic and a hint of fresh tomato sauce, served over penne pasta and topped with fresh chopped tomatoes **17.00**

Recommended Wine: Chianti Ruffino

Shrimp Pasta

Fusilli pasta with a rich blend of plump tiger shrimp, garlic butter, white wine and our own creamy pesto sauce **18.00**

Recommended Wine: Chianti Ruffino

Gorgonzola & Walnut Pasta

Bow pasta tossed in a creamy gorgonzola sauce bursting with flavour with crunchy fennel and roasted walnuts **17.00**

Recommended Wine: Chianti Ruffino

Sicilian Mac & Cheese Bake

Sicilian Sausages, Asiago, Parmesan, Mozzarella, Mushrooms and Fennel make a mac & cheese like no other **17.00**

Recommended Wine: Chianti Ruffino



Sirloin Bacon and Swiss Cheese Burger

Broiled burger with tomato, lettuce, red onion and pickle with Sweet Potato Fries **13.00** with Fries **12.00** with House Salad **13.00**

Chicken Clubhouse

Broiled fresh breast of chicken served on soft chiapatta bun topped with bacon, Swiss cheese, lettuce, tomato and pesto mayo

with Sweet Potato Fries **14.00** with Fries **13.00** with House Salad **14.00**

Chicken Fingers

Tender, moist chicken fingers with sweet plum sauce, served with fries or onion rings

with Sweet Potato Fries **13.00** with Fries **12.00** with House Salad **13.00**

Gyro Nachos

Thin tri-colour nachos loaded with melted cheddar & mozzarella and topped with chopped Gyro meat, tomatoes, onions and feta, salsa & sour cream or tzatziki sauce on the side **15.00**

Fish & Chips

Haddock in English style batter over a mound of fries, beet salad and tartar sauce **14.50**

Chicken Wings

Plump and juicy wings oozing with your choice of mild, medium or hot sauce, crisp vegetable sticks and lip smacking blue cheese dressing **13.00**

Jalapeno Popcorn Shrimp

Lightly battered, golden fried shrimp with firing jalapeno and served with creamy seafood sauce **13.00**

Onion Rings

One foot long fresh cut onion rings, coated in a golden batter.

Served with pickle, salsa and sour cream **11.50**

Baranga's Bruschetta Bread

Fresh oven-baked chiapata bread topped with freshly chopped tomato and pesto sauce, topped with feta cheese and drizzled with extra virgin olive oil **10.00**

Greek Style Fries

Crispy fries topped with feta cheese and oregano **6.00**

All prices do not include sales tax.

A 15% gratuity is added on parties of 8 and over or 6 and over with separate bills.





Mediterranean Dips

A beautiful trio of Artichoke Tampanar, Hummus with Roasted Peppers and Grilled Eggplant dip, made from scratch, with fresh herbs and drizzled with garlic infused olive oil, served with warm pita bread and Kalamata olives. Great for sharing! **14.00**

Spanakopitakia

This traditionally prepared combination of mouth-watering spinach, fresh dill, green onions, loaded with feta cheese is enveloped in a buttery crisp filo pastry **9.50**

Dolmadakia

Delicate vine leaves stuffed with a moist mixture of rice & herbs, drizzled with olive oil, served with tzatziki and topped with roasted pine nuts and lemon wedges **9.00**

Calamari

Sea-fresh calamari lightly breaded and perfectly seasoned. Served with fresh lemon wedges and pesto-mayo dip **13.50**

Feta al Forno

A thick chunk of feta cheese on fresh sliced tomatoes topped with hot peppers, drizzled with olive oil and Greek oregano, traditionally wrapped in foil and baked. Served with freshly baked crusty bread **12.00**

Baranga's Tzatziki

Made with pressed yoghurt, freshly crushed garlic, cucumber and dill. Drizzled with olive oil and served with warm pita bread **10.50**

Saganaki

Authentic Greek Kefalotiri cheese pan-seared in olive oil, freshly baked crusty bread and flamed with Vodka at your table. OPA! Great for sharing! **13.50**

Grecian Shrimp

Tiger shrimp pan-seared with garlic, olive oil, and white wine in a rich tomato sauce with a hint of hot pepper, topped with feta cheese and fresh parsley. Served with fresh crusty bread for dipping **13.50**

Our Signature Soup

Roasted red pepper with feta made daily with the freshest ingredients and served with toasted crostini **7.00**

French Baquette

Freshly baked crusty Baquette served with extra virgin oil and aged balsamic vinegar **3.50**

Greek Mezes

A platter of popular appetizers for four people, Mediterranean dips, beet & walnut salad, tzatziki, kalamata olives, dolmadakia, spanakopitakia and warm pita bread **35.00**



True Greek

Nothing but the best for the true Greek salad lover. Tomatoes, cucumber, green peppers, red onions, and sliced imported Feta, Kalamata olives and Greek oregano. Just like the Greeks, add your own extra virgin olive oil and wine vinegar **starter 8.00 meal 12.00**

Caesar

Romaine tossed with creamy garlic dressing, toasted herbed croutons and smoked bacon. Topped with shaved reggiano cheese **starter 6.00 meal 9.00**

Greek Salad

Crisp lettuce, tomatoes, cucumber, green peppers, red onions, crumbled feta cheese and Kalamata olives, tossed in our very own dressing **starter 7.00 meal 10.00**

Mixed Greens

Fresh delicate Mixed Greens topped with sliced Red onions with your choice of dressing. Our signature Raspberry and toasted sesame seed vinaigrette dressing or Balsamic vinaigrette with extra virgin olive oil **starter 6.00 meal 8.00**

Beets & Walnut Salad

Beets, fennel, green onions, raisins and fresh herbs mixed in a creamy sauce and topped with walnuts **starter 7.00 meal 10.00**



All entrées are served with a starter salad

Succulent Souvlaki

Marinated in herbs and olive oil, slow broiled to perfection and served with spinach rice, asparagus, Greek roasted potatoes and our homemade tzatziki sauce
Beef tenderloin **24.00** Pork tenderloin **23.00** Chicken **23.00**
Recommended Wine: Merlot or Beaujolais

Lamb Shank

Slow cooked in plum tomatoes, eggplant, zucchini and fresh herbs allows the flavour of the lamb to come through, served with fork mashed potatoes. **24.00**
Recommended Wine: Shiraz

Chicken Supreme (Please allow 20 minutes)

Juicy fresh chicken breast filled with roasted peppers, fresh dill and feta cheese. Served over seasoned rice, seasonal vegetables and potatoes **23.00**
Recommended Wine: Valpolicella

Tilapia Fish Plaki

Oven baked Tilapia topped with fresh tomatoes, sweet red onion, chopped Kalamata olives, seasoned with Greek oregano and served over rice **23.00**
Recommended Wine: Pinot Gris

Salmon with Balsamic Reduction

Fillet of Atlantic Salmon pan seared with balsamic vinegar and served with rice or potatoes and vegetables **24.00**
Recommended Wine: Beaujolais



For true Greek salad, please add \$2

Calamari & Salad

Sea-fresh calamari lightly breaded and perfectly seasoned. Served with fresh lemon wedges and pesto-mayo dip **16.00**

Chicken Salad

Chicken Breast marinated in Mediterranean herbs, broiled and served over baby spinach salad, with honey Dijon vinaigrette and toasted almonds **16.00**

Spanakopita Plate

A large swirl of our own delicious spanakopita greek salad **15.50**

Gyro Platter & Greek Salad

Premium all beef Gyro perfectly seasoned and generously mounded over warm Pita Bread and topped with red onions, parsley and Baranga's Tzatziki **16.00**

Pork or Chicken Souvlaki with Greek Salad

Marinated in the Greek tradition. Barbequed skewers served over warm Pita Bread and topped with red onions, parsley and Baranga's Tzatziki **16.00**

Battered Haddock

English style battered haddock served with your choice of Greek, Caesar or Mixed Greens salad **14.50**

Coconut Shrimp

Coconut breaded shrimp served with Mixed Greens salad and our sweet chili vinaigrette **16.00**

Lamb Burger

Homemade lamb burger with just the right blend of seasoning and filled with kefalotiri (saganaki) cheese, served on a bun with tzatziki sauce and accompanied with Greek salad **16.00**