# NO33 by eden



# BY EDEN WELCOMES Y

### ABOUT US

Welcome to No.33 By Eden, where the essence of the Italian & Mediterranean finds its home in Gregory Hills. Our restaurant is a celebration of timeless culinary traditions, elegantly crafted to offer an unforgettable dining experience.



### Bread and Starters

Warm Olives	\$12
Cheesy Garlic Crust 🥪	\$12
Bruschetta Crust ♀ Fresh tomato, basil, and onions drizzled with a rich balsamic vinegar glaze on a crisp crust	\$18
Burrata Crust Burrata cheese with fresh basil, elegantly drizzled with balsamic vinegar on a crispy crust.	\$18
Hummus 🔊 🖗	\$10
Baba Ghanoush 🗇 🕫	\$14
Sydney Rock Oysters 💿	\$4 each



Hummus with Sautéed Beef 🔬 🔿 Served with wood fire bread	\$24
Hummus with Halloumi 🔅 🈚 🞾 Pan-fried halloumi served with mushrooms, onions, chilli pepper, toasted almonds, with a side of wood fire bread.	\$24
Baked Pumpkin Delight Roasted Pumpkin served on top with a velvety smoked labneh for a perfect balance of flavours	\$22
Arancini 🔅 🗇 🔎 Arborio rice stuffed with pesto and bocconcini cheese, deep-fried to a golden crisp, served with a zesty spicy sauce	\$24
Kofta Bites Tender kofta bites paired with a vibrant roasted vegetable salsa, accompanied by warm wood-fired bread	\$22
Grilled Octopus 🔘 Grilled octopus served on a bed of roasted Mediterranean salsa, topped with crispy onions for texture	\$24
Crispy Cauliflower 🔅 🗇 🎾 Lightly fried cauliflower, dusted with taco spice and served with Eden's signature dip	\$24
Coriander-Spiced Potato Bites 🎾 Mediterranean spicy potatoes, cooked with garlic, parsley, coriander, and chili for a bold, aromatic flavor.	\$18
Smoky BBQ Wings Crispy chicken wings coated in a rich, smoky BBQ glaze	\$16
Smoky Peri Wings Chicken wings tossed in smoky peri-peri sauce	\$16
Salt & Pepper Calamari 🛞 Tender calamari rings served with a lime, chilli, and coriander aioli for a refreshing zing	\$24
Chilli Garlic Prawns ()) Prawns in a garlic, chilli, and napolitana sauce, served with toasted bread for dipping	\$24
Burrata & Cherry Tomato Salad Ø Creamy burrata cheese served with juicy rainbow cherry tomatoes, fresh basil, and a light drizzle of olive oil	\$24

Entrée

### Main Meals

Flame Plate combination of lamb back straps, chicken breast, and kofta skewers, served with spiced rice, grilled tomato, Fattoush salad, and wood fire bread	\$40
Chicken Scallopini Ala Funghi Chicken breast cooked in a rich mushroom, garlic, and onion sauce, served with crispy potato and green vegetables	\$30
Mansaf Royal Slow-cooked lamb shanks in a fermented dried yogurt sauce, served with spiced rice, almonds, and raisins	\$32
Char-Grilled NY Sirloin A 300g New York sirloin, perfectly seasoned and grilled to perfection, accompanied by thick-cut chips, a fresh salad, and your choice of sauce: mushroom, pepper, Diane, or gravy	\$38
Cape Grim Rib Eye Cape Grim rib-eye steak (400-500g), presented with rich mashed potatoes, caramelized confit onions, tender baby carrots, and a velvety Diane sauce	\$45
Seared Salmon Bliss Pan seared salmon with a fresh mango salsa, served with seasonal green vegetables and baby potatoe	\$36
Grilled Barramundi Fillet accompanied by roasted eggplant, zucchini, red capsicum, tomato salsa, and seasonal green vegetables	\$32
Grilled seafood Medley Grilled barramundi, salt & pepper calamari, chili and garlic prawns, grilled octopus, cajun mussels, thick-cut chips, garden salad, and condiments.	\$42



## Salads

Garden Salad 🎾 A blend of radicchio, cos lettuce, cucumber, tomato, onions, and a refreshing lemon-based dressing	\$14
Tabouleh (*) Our refreshing blend of tomato, cucumber, mint, Spanish onion, parsley, and shallots, combined and elegantly finished with a drizzle of tahini sauce and a burst of pomegranate	\$20
Greek Salad $\mathscr{P}$ Fresh tomatoes, cucumber, Spanish onion, green and red capsicum, feta cheese, kalamata olives, and oregano, tossed in lemon dressing	\$18
Fattoush Salad $\bigcirc \  \                               $	\$20

### Sides

Fries	\$12
Mash Potato	\$10
Almond-Topped Sautéed Greens 🕎	\$12
Pickles	\$10
Skewer of Garlic Prawns 🔘	\$8
Chicken Strips	\$10
Falafel Bites	\$10

## Pizza

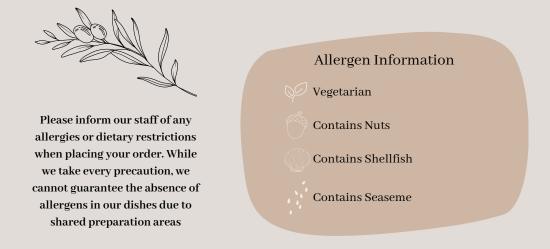
Margherita Tomato base sauce, mozzarella & basil	\$18
Pepperoni Tomato base sauce, pepperoni & mozzarella	\$24
Hawaiian Tomato base sauce, ham, pineapple & mozzarella	\$24
Vegetarian A Tomato base sauce, mozzarella, mushrooms, onions, olives, capsicums & topped with oregano	\$24
Supreme Tomato base sauce, mozzarella, pepperoni, ham, mushrooms, onions, olives and capsicum	\$26
BBQ Chicken and Bacon Barbecue base sauce, mozzarella, seasoned chicken breast, bacon, mushrooms, onion and shallots	\$26
Meat Lovers Barbecue base sauce, mozzarella, calabrese, salami, ham, bacon and bolognese	\$26
Grill Lovers 💮 🔆 Tomato base sauce, mozzarella, lamb, chicken, kofta, onion, capsicum, onion, oregano, sumac & a drizzle of garlic yoghurt	\$30
Zesty Prawn Garlic base sauce, parmesan, prawns, sliced lemons, coriander topped with smokey mayonnaise	\$30
Peri-Peri Chicken Spicy Peri Tomato base sauce, mozzarella, chicken breast, mushrooms, capsicum and shallots	\$28
Chorizo & Chilli Prawns 🕥 Tomato base sauce, mozzarella, chorizo, prawns, cherry tomatos, onion and chilli	\$30

### Pasta

Penne Napolitana 🖗 Classic Italian napolitana sauce with garlic. Option to add chilli for an extra kick	\$22
Spaghetti Aglio e Olio 🖗 Olive oil-based sauce with garlic, parsley, cherry tomato, and fresh chilli	\$22
Spaghetti Bolognese Slow-cooked, house-seasoned beef mince in a rich napolitana sauce	\$25
Fettuccine Boscaiola Smoked pancetta, garlic, mushrooms, and shallots in a rich cream sauce	\$28
Penne Pasto 🔿 🔅 Chicken breast and sun-dried tomato, tossed in a creamy pesto sauce	\$28
Penne Arrabbiata Calabrese salami, fresh chilli, Spanish onion, olives, and capsicum, all tossed in a rich Napolitana sauce.	\$22
Spaghetti Mariana Australian barramundi, prawns, octopus, mussels, and calamari, all simmered in a rich Napolitana sauce with an optional touch of chilli	\$30
Gnocchi Gamberi 💮 🔘 🔅 Homemade gnocchi tossed with prawns, cherry tomatoes, onions, chilli, and rocket, all coated in a flavourful pesto sauce.	\$30
Risotto	
Chicken and Mushroom Succulent chicken breast sautéed with mushrooms, garlic, and shallots, finished in a rich and creamy rosé sauce	\$25
Chorizo & Chilli Prawns Chorizo, chilli prawns, Spanish onion, and cherry tomatoes, all served in a creamy rosé sauce	\$30
Vegetarian 🎾 Eggplant, zucchini, mushroom, onion, capsicum, and baby spinach, all tossed in a creamy rosé sauce.	\$22
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# Pass the Plate 🖉

Mediterranean Spread 💮 🔅 🖗 Smoky eggplant spread, creamy hummus, crispy falafel, spiced olives, Eden's signature dip, golden-fried cauliflower, and freshly baked house bread	\$40
Flame Platter to share A flavourful selection of lamb backstrap skewers, chicken skewers, and kofta skewers, served with fresh fattoush salad, fragrant spiced rice, and tangy pickles. Add extra skewers to your feast: Lamb \$7, Chicken \$6, Kofta \$7	\$80
Seafood Lovers Feast for two Grilled barramundi, crispy salt and pepper calamari, chilli-garlic prawns, tender grilled octopus, Cajun-seasoned mussels, accompanied by thick-cut fries and a fresh garden salad	\$99
Mansaf Royal for Four $\bigcirc$ $\div$ Slow-braised lamb shank in a tangy fermented dried yogurt sauce, served over spiced rice and garnished with toasted almonds and sweet raisins	\$80
Family Feast <i>This meal is available exclusively for groups of four or more</i> Beef hummus, arancini, pickles, Mediterranean spreads, and the flame platter, served with a jug of your choice of soft drink	\$65pp



«Kid's Menu

Mini Cheese Pizza	\$12
Mini Pepperoni Pizza	\$12
<b>Little Pasta Lovers</b> Penne or spaghetti served with your choice of Napolitana or Bolognese sauce	\$12
Kofta Skewers Served with Rice or Fries	\$12
Chicken Nuggets & Chips	\$10

