

Mezze

Grilled Haloumi, compressed watermelon & mint	12.5
Melitzanosalata eggplant, tomato, spring onion garlic, feta & lemon oil	12.5
Spanakopita Filo pastries filled with spinach, feta & spring onion	12.5
Yemista stuffed vegetables, rice & fresh herbs	15.5
Baked Feta in Filo with honey, oregano with sesame seed	15.5
Lamb ribs, wild honey, thyme & almond sauce	15.5
Beef kefta stuffed green olives, tomato sauce	15.5
Deep fried squid, zucchini fritters, aioli & lemon	16.5
King prawns wrapped in kataifi pastry, dill aioli	18.5
Marinated octopus salad, cucumber, fennel, radish	18.5
Stuffed calamari, spinach, mussels, saffron rice	18.5

Mezze Banquet

39pp

Minimum two people

Stuffed green olives & red peppers GF
White taramosalata, sour dough
Deep fried squid, aioli & lemon
Haloumi, compressed watermelon & fresh herbs GF V
Grilled octopus, lemon, oregano GF
Spanakopita Filo pastries filled with spinach, feta & spring onion V
Chicken souvlaki, pita bread & tzatziki
Beef kefta stuffed green olives, tomato sauce

Starters

Pita bread, wild oregano & olive oil	3.5
Garlic bread	5.5
Marinated olives	7.5
White taramosalata, sour dough	9.5
Tzatziki, sour dough	9.5
Hummus, sour dough	9.5
Selection of all three dips	23.5

Souvlaki Plates

Lamb souvlaki, pita bread & tzatziki	4 pcs 24.5 / 6 pcs 29.5
Chicken souvlaki, pita bread & tzatziki	4 pcs 22.5 / 6 pcs 27.5

Seafood

Grilled octopus, lemon, oregano, chickpea salad	19.5 28.5
King Prawns Saganaki baked in a clay pot, tomato & feta	32.5
Grilled Whole baby snapper, steamed broccolini & lemon	34.5

Market Fresh Fish

Served with your choice of:

House made chips, anchovy mayonnaise
OR Broccolini & dutch carrots

Steamed Black Mussels

# 1 Saffron, garlic, chili and parsley	24.5
# 2 Orzo pasta, cream & white wine	24.5
Served with grilled sourdough bread	

Sides

Steamed seasonal greens, lemon, olive oil	9.5
Lemon oregano potatoes	9.5
Hand cut chips, sea salt	9.5
Rocket, apple, sultanas & pomegranate dressing	11.5
Classic Greek salad	13.5
Baby spinach, beetroot, candied walnut & goat curd salad	14.5

Meat

Greek style lamb, lemon & oregano potatoes	32.5
Grassland sirloin, chat potatoes, dutch carrots	34.5
Grilled pork cutlet, fennel, dried figs, chickpeas & roast pumpkin	29.5
Pan seared chicken breast, ratatouille vegetables	28.5

Greek Lamb Feast

49pp

Minimum two people

MEZZE

White taramosalata, sour dough
Grilled Haloumi, compressed watermelon & mint
Fried squid, zucchini fritters, aioli & lemon

MAIN

Greek Style Lamb lemon & oregano potatoes
Greek salad

Desserts

Greek baklava petit four style	9.5
Assorted ice-cream:	12.5
Vanilla & fig, Pistachio, Chocolate & Candied walnut	
Pistachio Crème brulee, short bread	12.5
Chocolate bougatsa, sour cherry syrup & cream	12.5
Candied orange & almond cake with yoghurt	12.5
Kataifi Mastica cream, fig, candied pistachios	12.5

Happy Hour Monday - Friday

3pm-7pm

WINE: Stonefish Sparkling/White/Red Wine	7
BEER: Mythos & Peroni	7
COCKTAILS: French Martini & Mojito	12