

Mezze

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| Grilled Haloumi, compressed watermelon & mint | 12.5 |
| <i>Melitzanosalata</i> eggplant, tomato, spring onion garlic, feta & lemon oil | 12.5 |
| <i>Spanakopita</i> Filo pastries filled with spinach, feta & spring onion | 12.5 |
| <i>Yemista</i> 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

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| 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 |
| <i>Spanakopita</i> Filo pastries filled with spinach, feta & spring onion V |
| Chicken souvlaki, pita bread & tzatziki |
| Beef kefta stuffed green olives, tomato sauce |

Starters

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|--------------------------------------|------|
| 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 |

Seafood

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| Grilled octopus, lemon, oregano, chickpea salad | 19.5 28.5 |
| King Prawns <i>Saganaki</i> 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

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

Souvlaki Plates

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| Lamb souvlaki, pita bread & tzatziki |
| 4 pcs 25.5 / 6 pcs 32.5 |
| Chicken souvlaki, pita bread & tzatziki |
| 4 pcs 23.5 / 6 pcs 28.5 |

Meat

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| 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

Sides

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| 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, walnut & goat curd salad | 14.5 |

Desserts

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| 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 |
| <i>Kataifi</i> Mastica cream, fig, candied pistachios | 12.5 |

Happy Hour Monday - Friday

3pm-7pm

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