

STARTERS

Pita bread, wild oregano & olive oil V	5.5
Warm marinated olives GF V	9.5
White taramosalata, sourdough	14.5
Tzatziki, bread sourdough V	14.5
Hummus, sourdough Vegan	14.5
Three dips selection, raw vegetable crudites, bread	26.5

MEZZE

Grilled haloumi, beetroot, crimson grapes, olive oil GF V	18.5
Melitzanosalata, smoked eggplant, roasted garlic, pickled red onion, parsley GF V	18.5
Spanakopita filo pastries filled with spinach, feta & spring onion V	18.5
Cretan anchovies, pickled peppers, radishes, grilled bread	18.5
Zucchini & cheese fritters, labne, pomegranate, mint V	18.5
Fried squid, whipped garlic, pickles GF	22.5
Handmade sheftalia sausages, green tahini, pistachio GF	22.5
Baked feta in filo with honey, oregano & sesame seed V	18.5

MEZZE BANQUET

52PP

MINIMUM TWO PEOPLE

Stuffed green olives & red peppers GF
White taramosalata, sourdough
Grilled haloumi, beetroot, crimson grapes, olive oil GF V
Fried squid, whipped garlic, pickles GF
Spanakopita filo pastries filled with spinach, feta & spring onion V
Grilled octopus, kipfler potato, capers, cabernet vinegar GF
Chicken souvlaki, pita bread & tzatziki

SEAFOOD

S.A sardines, pan fried, sourdough crumbs, lime aioli	22.5
Seared Australian scallops in the half shell, shallot & raisin dressing, black garlic GF	42.5
Grilled Yamba king prawns, skordalia, chili, garlic, parsley, lemon GF	42.5
Char grilled Tasmanian octopus, kipfler potato, capers, cabernet vinegar GF	28.5 38.5
King prawns saganaki baked in a clay pot, blistered cherry tomatoes & feta GF	28.5 38.5

MARKET FISH

Market fresh fish served with a choice of: house made chips, lime aioli GF V or new season beans, artichokes, preserved lemon GF V	Market Price
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GRILLED SEAFOOD FOR TWO 119

Market fish fillet, pepperonata
4 Grilled Australian scallops, shallot & raisin dressing, black garlic
Grilled octopus, kipfler potato, capers, cabernet vinegar
2 Grilled prawn skewers, chilli, garlic, parsley
Greek salad & hand cut chips, lime aioli

SOUVLAKI PLATES

Souvlaki plates served with pita bread & tzatziki	
Lamb souvlaki	4 Pcs 32.5 / 6 Pcs 39.5
Chicken souvlaki	4 Pcs 28.5 / 6 Pcs 35.5

MEAT

Greek style lamb shoulder, lemon & oregano potatoes GF	39.5
Rolled & roasted pork belly, herbs & spices, pepperonata GF	38.5
Beef short rib "Moussaka", eggplant, potato, kefalotyri	42.5

GREEK LAMB FEAST

72pp

MINIMUM TWO PEOPLE

MEZZE

Marinated olives, three dip selection, crudites, pita bread
Yamba king prawns, skordalia, chili, garlic, parsley, lemon GF

MAIN

Greek style lamb shoulder, lemon & oregano potatoes
Greek salad, feta, oregano, lemon GF | V

VEGAN MAIN

Roast tomato & saffron risotto, artichokes, zucchini, silverbeet GF Vegan	31.5
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SIDES TO SHARE

Classic Greek salad, feta, oregano, lemon GF V	18.5
Lemon oregano potatoes GF V	11.5
Hand cut chips, sea salt GF V	11.0
Shaved cabbage, raisins, pine nuts, kefalotyri, parsley, sourdough crumbs V	14.5
Seasonal greens, garlic, almonds, parsley, lemon GF V	14.5

DESSERTS

Greek shortbread biscuits (3pcs) V	12.5
Almond and walnut baklava rolls (3pcs) V	12.5
Buttermilk pudding, strawberries, mint, watermelon granita GF V	16.5
Vanilla creme brulee, macerated berries, Greek biscuit V	16.5
Pistachio cake, sour cherries, chocolate ice-cream GF V	16.5
Assorted ice-cream: vanilla, pistachio & chocolate GF V	16.5