

MEZE / PLATES TO SHARE

HOUSE MADE DIPS	16.9
<i>Tarama, tirokafteri, melitzanosalata (eggplant), tzatziki served with pita</i>	
SAGAN AKI	14
<i>grilled lightly floured kefalograviera with lemon</i>	
HALLOUMI (GF)	14
<i>grilled halloumi with lemon</i>	
FETA (GF)	11
<i>Drizzled with extra virgin olive oil and Greek herbs</i>	
MARINATED OLIVES WITH BREAD (V, VG)	9
CHARGRILLED PEPPERS wth FETA (VG, GF)	15.9
CHARGRILLED EGGPLANT (VG, GF, V)	14.9
HOME MADE DOLMADES (VG, GF, V)	3 PIECES 9.9
<i>vine wrapped herbed rice parcels</i>	
CABBAGE ROLLS (GF)	3 PIECES 15.9
<i>herbed meat & rice parcels</i>	
FRIES WITH OREGANO (V, GF)	8.9
FRIED ZUCHINI CHIPS (V, VG)	12
LOUKANIKO (GF)	14.9
CHILLI MUSSELS	18.9
<i>local black mussels, chilli, garlic, onion, red capsicum and red wine Napoli sauce.</i>	
CHARGRILLED OCTOPUS (GF)	18.9
SEARED SCALLOPS	5 PIECES 18.9
SHEFTALIES	17.9
<i>traditional Cypriot rissoles made from pork, onion, parsley & spices</i>	
CHARGRILLED CALAMARI (GF)	17.9
PAN FRIED CALAMARI	17.9

MEAT

MARINATED OPEN LAMB SOUVLAKI	28.9
<i>marinated chargrilled lamb skewers, served with Greek salad, pita bread & house made tzatziki + fries</i>	
MARINATED CHICKEN SOUVLAKI	25.9
<i>marinated chargrilled chicken skewers, served with Greek salad, pita bread, house made tzatziki + fries</i>	
LAIKO LAMB	32
<i>vine leaf wrapped lamb shoulder, slow cooked for seven hours served with oven roasted herbed lemon potatoes & briam (oven roasted vegetables)</i>	
CHICKEN S ANTORINI (GF)	28.9
<i>slow baked and herbed lemon chicken thighs served with oven roasted lemon herbed potatoes and briam (oven roasted vegetables)</i>	
LAMB CUTLETS (GF)	32
<i>marinated chargrilled frenched lamb cutlets (4 per serve) served with garlic mash, seasonal steam vegetables topped with rosemary jus</i>	
RIB EYE STEAK (300G)	32
<i>Prime Black Angus rib eye chargrilled to your liking served with fries + steamed vegetables, topped with a creamy mushroom sauce or rosemary jus</i>	

SEAFOOD

CHARGRILLED ROCKLING FILLET	32
<i>fresh chargrilled Australian rockling served with briam (oven roasted vegetables) and lemon herbed potatoes.</i>	
FISH OF THE DAY	Market Price
<i>Market price grilled fresh fillet of fish served with briam (oven roasted vegetables) and a lightly garlic flavoured potato mash</i>	
PRAWN SAGANAKI	32.9
<i>Onions, capsicum, feta, red wine Napoli sauce + Greek salad</i>	

TRADITIONAL

MOUSSAKA	28.9
<i>layers of potatoes, eggplant & herbed beef mince, finished with Bechamel sauce + Greek salad</i>	
VEGAN MOUSSAKA (GF, VG, V)	27.9
<i>layered grilled eggplant, lentil, chickpeas, mushrooms, mash potato baked and served with a Greek salad topped with Napoli sauce</i>	
YEMISTA (VG, V, GF)	25.9
<i>roasted herbed & stuffed peppers + oven baked lemon herbed potatoes</i>	
GOAT YOVETSI	28.9
<i>traditional goat stew with onions and kritharaki (risoni pasta) served with Greek salad</i>	

SALADS

GRILLED CALAMARI SALAD (GF)	24.9
<i>marinated and chargrilled calamari, mixed greens, tomatoes, cucumbers, onions topped with sweet black sauce & Greek salsa</i>	
LAMB + FETA SALAD (GF)	26.9
<i>marinated chargrilled lamb loin, grilled eggplant, red peppers, feta, mint leaves, rocket, dill sprigs, basil + baby spinach</i>	
CHICKEN + HALLOUMI SALAD (GF)	24.9
<i>marinated grilled chicken breast, baby cos, grilled halloumi, dill sprigs, mint, cucumber, baby spinach, burst tomato + Greek yoghurt dressing</i>	

KIDS MENU (UNDER 11 Y.O)

MINI OPEN LAMB SOUVLAKI	9.5
MINI OPEN CHICKEN SOUVLAKI	9.5
KIDS FISH N CHIPS	9.5

MAIN SIDES

GREEK SALAD	14
HORIATIKI	15
<i>red and green capsicum, onions, kalamata olives, tomatoes, cucumber, feta, olive oil & fresh herbs</i>	
HORTA	12
<i>Greek boiled leafy greens, served with olive oil and lemon juice</i>	
BAKED LEMON HERBED POTATOES	11.9

DESSERTS

GALAKTOBOURIKO	9.5
<i>baked semolina vanilla custard, layered filo pastry topped with cinnamon, sugar syrup and served with ice cream</i>	
SMASHED BACKLAVA	9.5
<i>crumbed filo pastry, walnuts, almonds, home made halva ice cream and drizzled with a rich cinnamon sugar syrup</i>	
LOUKOUMADES	9.5
<i>traditional Greek fried doughnuts served with crushed walnuts and honey + halva ice cream</i>	
RIZOGALO	9.5
<i>classic Greek style rice pudding served with halva ice cream, cinnamon and drizzled with honey</i>	

DELUXE BANQUET (MIN 4PPL) \$65PP

STARTERS

Grilled Saganaki
Mediterranean Dips
Chargrilled Peppers
Dolmades

MEATS

Chicken Skewers
Pork Skewers
Lamb Cutlets
Loukaniko
Mixed Gyro
Greek Salad
Lemon Herbed Potatoes

SEAFOODS

Pan Fried Calamari
Chargrilled King Prawns
Black Mussels
Fish of the Day
Blue Swimmer Crab

DESSERTS

Assortment of Sweets + Greek Coffee



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SPARKLING

Moet & Chandon FRANCE

Seppelt The Drives Sparkling VICTORIA

T'Gallant Sparkling Prosecco VICTORIA

WINE ON TAP

Squealing Pig Sauvignon Blanc MARLBOROUGH, NZ

Cape Schanck by T'Gallant Pinot Grigio MORNINGTON PENINSULA, VIC

Saltram 1859 Shiraz BAROSSA VALLEY, SA

Cape Schanck by T'Gallant Pinot Noir MORNINGTON PENINSULA, VIC

WHITE

Juliet Moscato SOUTH EASTERN AUSTRALIA

Leo Buring Clare Valley Riesling CLARE VALLEY, SA

Squealing Pig Pinot Gris MARLBOROUGH, NZ

St Huberts The Stag Chardonnay VICTORIA

ROSÉ

T'Gallant Rosé VICTORIA

RED

Little Berry Cabernet Sauvignon LANGHORNE CREEK, SA

Seppelt The Drives Shiraz HEATHCOTE, VIC

Grant Burge Merlot SOUTH AUSTRALIA

Wynns Coonawarra Estate Cabernet Shiraz Merlot COONAWARRA, SA

BEER

LOCAL 8.5

CRAFT 9.5

Cascade Light

Pure Blonde

Coopers Green Pale Ale

Gage Road IPA

Gage Road Single Fin Summer Ale

White Rabbit White Ale

Mountain Goat Steam Ale

Little Creatures Bright Ale

Stone & Wood Pacific Ale

IMPORTS 9.5

Corona

Asahi

Mythos





Peroni

CIDER 10.0

Bulmers Original

Monteiths Pear Cider

Dirty Granny

				
			110	
	9		36	
	9		36	
	9	13	25	49
	9	13	25	49
	9	13	25	49
	9	13	25	49
	9	13.5	36	
	9	13.5	36	
	10	14.5	38	
	9.5	14	38	
	8.5	13	36	
	9	13.5	36	
	9	13.5	36	
	9.5	14	38	

COCKTAILS

Mojito 14
Classic Mint, Lime, Bacardi, Simple Syrup, Soda

Strawberry 14
Strawberries, Mint Simple Syrup, Bacardi, Soda, Mint

Margarita 14
Classic Jose Cuervo Tequila, Lime, Triple Sec

Vodka 16
Espresso Martini Espresso, Vodka, Kahlua, White Creme de Cacao

Passion Martini 16
Vodka, Honey, Basil, Passionfruit Puree, Fresh Lime

Bloody Mary 14.5
Vodka, Tomato Juice, Worcestershire, Lemon, Lime, Tabasco, Salt and Pepper

Gin 15
Rosemary Gin Fizz Gin, Rosemary Infused Simple Syrup, Fresh Lime

Gin Martini 15
Gin, Dry Vermouth, Olives

DESSERT COCKTAILS

Toblerone 16
Baileys, Kahlua, Frangelico, Cream, Honey, Chocolate, Ice Cream

COFFEE

Greek Coffee 4 DOUBLE 5

House Blend SML 4 LGE 4.5

Hot Chocolate SML 4 LGE 4.5

Spiced Chai Latte SML 4 LGE 4.5

Chamelia Organic Chai Latte SML 4.5 LGE 5.0

Iced Latte 5.5

Iced Chocolate/Coffee 6.5

Iced Chai/Mocha 6.5

Frappe 5.5

Freddo Espresso 5

Freddocino 6

Milkshakes 6

Chocolate, Strawberry, Vanilla, Blue Heaven, Banana, Caramel

Spiders 6

Raspberry, Lemonade, Coke

EXTRAS

Soy 0.5

Coconut Milk 0.8

Almond Milk 0.8

Decaf 0.8

TEA

Chamelia Organic Tea, English Breakfast, Earl Grey, Peppermint, Lemongrass & Ginger, Green Tea, Chamomile 5

Tsai Tou Vounou (GREEK MOUNTAIN TEA) 5

COLD DRINKS

Zagori Mineral Water 6

Loux Flavoured Mineral Waters 4.5

Peach/Lemon Iced Tea 4.5

Lemon, Lime & Bitters 4.5

Bundaberg Ginger Beer 4.5

Kombucha 5.5

Coke, Coke Zero, Lemonade, Ginger Ale, Soda 4

JUICES & SMOOTHIES

Please see board.

COCKTAIL DOUBLES

ANY 2 COCKTAILS FOR \$25

Expresso Martini, Aperol Spritz, Classic Margarita, Limoncello Spritz

BEER SPECIAL

CORONA BUCKET

4 mini Coronita 210mL

OR

4 standard pots of tap beer for \$20

