

Taramasalata Dip (Ταραμοσαλατα) \$8

Authentic fish roe dip

Eggplant Dip (Μελιτζανοσαλατα) \$8

Eggplant, garlic, mixed herbs and olive oil

Tzatziki Dip (Τζατζικι) \$8

Yogurt, cucumber and garlic

Split Peas Dip (φαβα) \$8

Greek Yellow Split Pea creamy dip served with caramelised onion

Tirokafteri (Τυροκαυτερή) \$8

Greek style spicy feta dip

Trio Dips \$16 - Your choice of 3 dips from below ;

Tarama / Eggplant / Tzatziki / Split Pea / Tirokafteri

Pan Fried Halloumi (χαλουμι στη σχάρα) \$16

Fried halloumi, roasted tomatoes topped with basil paste served with olive oil lemon sauce

Zucchini Flowers (κολοκυθοανθοι γεμιστοι) \$16

Stuffed with ricotta & feta cheese, mixed herbs finished with pomegranate sauce

Imam Bayildi (Ιμάμ μπαϊλντί) \$16

Carved baby eggplant flavoured with caramelised onion, garlic herbs served with tomato salsa sauce and manouri cheese

Spanakorita (Σπανακοπιτα) \$17

Spinach, ricotta, feta, Greek herbs baked in puff pastry served with whipped cream cheese

Kalamari (Καλαμαρι) \$19

Crispy local fresh calamari deep fried served with aioli

Garithes Saganaki (Γαριδες σαγανακι) \$19

Australian cutlet prawns sauteed in a rich tomato sauce, topped with a crumbled feta finished with ouzo served with pita bread

Octopodi (Χταποδι) \$19 Bbq octopus served with aioli sauce, olive paste and cherry tomatoes

Homemade Greek Sausages(Λουκάνικο) \$19

Mixed pork, lamb and beef meats wrapped in bolia (Samos' recipe) served with tzatziki and pita bread *

Anchovies Plate \$19

Served with spit pea (fava), caramelised onion, cherry tomatoes, olives with pita bread

*(complimentary 2 Ouzo shots)

Scallops \$19

Pan fried scallops finished with ouzo served in scallop shell with carrot mild puree and pastrami *

Lamb Souvlaki (Αρνι σουβλακι) \$25

Traditionally marinated lamb souvlaki served with mix salad, pita bread, tzatziki & chips

Chicken Souvlaki (Κοτόπουλο σουβλακι) \$23

Marinated organic chicken thigh served with mix salad, pita bread, tzatziki & chips

Roast Lamb Shoulder (αρνισια πλατη) \$27

Slow cooked for 5 hours lamb shoulder served with lemon potatoes, peas, splashed yogurt lemon dill

Moussaka (Μουσακάς) \$25

Traditional oven baked potatoes, eggplant with slow cooked lamb meat topped with bechamel sauce and hint of tomato sauce with feta cheese crumbles

Mushroom Moussaka (Χορτοφάγος Μουσακάς) \$25

Traditional oven baked potatoes, eggplant, mushroom, zucchini, truffle mushroom paste topped with bechamel sauce and touch of tomato sauce with feta crumbles

Stuffed Veggie (γεμιστα) \$22

Vegetarian mix of baked stuffed tomatoes and capsicum served with roast potato and green beans

Nefeli Special (Νεφελη σπεσιαλ) \$27

Organic chicken breast (Kiev style) filled with spinach, sundried tomato, currant, pinenuts, herbs served with side cream sauce & Jerusalem artichoke puree

Seafood Pasta (Μακαρονια θαλασινα) \$27

Spaghetti marinara; prawns, scallopes & mussels (no shell), with tomato salsa sauce & light creamy sauce

Pork Belly (Τραγανό χοιρινό κοιλιά φέτες) \$27

Slowly cooked moist, juicy pork and crispy crackling served with mash potato, date & mastic sauce

Barramundi Fileto \$29

Pan fried barramundi fillets served with cherry tomatoes, olives, capers, mixed herbs finished with red apple vinegar

Beef Cheeks (Stifado Style) \$29

Slow cooked beef cheeks in Mavrodafni wine served with baby onions and celeriac puree

Goat (Katsikaki) \$29

Slowly and freshly cooked tender baby goat in special lemon thyme juice served with spinach rice

SALADS

Greek Salad (Χωριατικη Σαλάτα) \$17

Tomato, cucumber, capsicum, Spanish onions, feta, kalamata olives served with Greek dressing

Greek Coleslaw (λαχανοσαλάτα) \$17

White and red cabbage, shallots, carrots, celery, Greek herbs, pinenuts, currants mixing with Greek dressing

Nefeli Salad (Νεφελη Σαλάτα) \$17

Barley, fresh lentils, Greek herbs, pomegrante seeds, currants, capers, pinenuts, pumpkin seeds, mixed with Greek dressing splashed yogurt cumin honey

SIDES

Greek Hot Chips (τηγανιτές πατάτες) \$8

Served with crumbled feta

Lemon Potatoes (πατάτες λεμόνατες) \$6

Green Beans (φασολάκια) \$8

Served with lemon and olive oil

KIDS

Spaghetti w Tomato Sauce (μακαρόνια Με σάλτσα ντομάτας) \$10

Lamb Souvlaki (Αρνι σουβλακι) \$13

Served with pitta bread, chips & tzatziki

Chicken Souvlaki (Κοτόπουλο σουβλακι) \$13

Served with pitta bread, chips & tzatziki

Kalamari (Καλαμαρι) \$13

Crispy local fresh calamari deep fried served with chips & aioli sauce

DESSERTS

Pistachio Baklava 6

Walnut Baklava (Ice Cream is Optional) 6

Lady Finger Baklava 6

Chocolate Baklava with Hazelnuts 6

Triple Chocolate Baklava with Hazelnuts 6

Galaktoboureko 10

Loukoumades 10

Mix Baklava Platter 16

- TRIO DIPS PLATE TO SHARE

Your choice of 3 dips from below ;

Tarama / Eggplant / Tzatziki / Split Pea / Tirokafteri

SET MENU \$60pp (Min 4 pp)

- ENTREE PLATE TO SHARE

- Halloumi

- Spanokopita

- Imam Bayildi

- Zuchhini Flowers

- Octopus

- Prawn Saganaki

MAINS

Place an order for your individual choice of;

Stuffed Chicken / Lamb Souvlaki / Chicken Souvlaki / Lamb Shoulder / Pork Belly / Goat / Barramundi

* Optional Stuffed Veggie or Mushroom Moussaka

- SALAD TO SHARE Your choice of ;

Greek Salad

Greek Coleslaw

- DESSERT

Mix baklava platter

