



Dips.

Taramosalata

Pink cod roe with prawn oil (GF) 14.50

Tzatziki

Greek yoghurt, cucumber, dill & garlic (GF) 13.50

Melitzanosalata

Chargrilled eggplant, Dodoni feta cheese & infused herb oil (GF) 14.50

Dip of Trio

Taramosalata, Tzatziki & Melitzanosalata (GF) 24.00

Salads.

Greek Villages Salad

Dodoni feta, tomatoes, cucumber, onion, capsicum, mixed olives & dry oregano (GF) 22.00

Crete Dakos

Barley rusk, tomatoes, Dodoni feta, herbs, oregano, mixed olives & prawn oil 21.50

Mezes.

Eggplant Fried

Lemon wedge, garlic mayo & herb oil 16.50

Zucchini Fried

Lemon wedge, garlic mayo & herb oil 16.50

Mixed Olives Flambeed

Garlic & ouzo (GF) 20.00

Grilled Halloumi

Oregano, lemon wedge & herb oil (GF) 19.50

Horta

Lemon wedge & olive oil (GF) 14.00

Cheeses.

Cheese Saganaki

Pan-fried Kefalogravigiera, honey & ouzo 26.00

Feta Filo

Dodoni feta wrap in filo pastry, honey & black sesame seed 18.50

We aim to meet all dietary requirements but **cannot guarantee** the dishes do not contain traces of **allergens**. Please advise staff if you have any particular dietary requirements.

Please be aware a **10% surcharge** will be added on public holidays.

Seafood Meze.

Calamarakia Fried with garlic, lemon wedge & mayo herb oil	24.00
Chargrill Octopus Lemon wedge & oregano (GF)	32.00
Maridaki (Whitebait) Fried with lemon wedges, star anise, salt & garlic mayo	21.50
King Prawns (Large) Served with lemon wedges, garlic mayo, star anise & prawn oil (GF)	33.00
Mussels (Mydia) Flambe with ouzo, dill, onions & garlic (GF)	21.00
King Prawn Saganaki (Large) Tomato sauce, feta & parsley (GF)	32.00

Main.

Whole Baby Snapper Horta & roast potatoes (GF)	M.P.
Lamb Cutlets (400g) Pickled cabbage, mint yoghurt, chips & pita bread (GF)	55.00
Pork Souvlaki Pickled cabbage, tzatziki, chips, pita bread	35.00
Chicken Souvlaki Pickled cabbage, tzatziki, chips & pita bread	33.00
Lamb Kleftiko Slow-cooked with potatoes, onions & tomatoes (Confit) (GF)	42.00
Moussaka Layers of potatoes, eggplant, beef mince, bechamel and Kefalotyri	35.00
Lamb Giouvetsi Slow-cooked in spiced tomato sauce, orzo pasta, Kefalograviera	36.50

Sides.

Roast potatoes	11.00
Horta	14.00
Chips & Feta	13.00

Desserts.

Loukoumades Honey & cinnamon	18.00
Galaktoboureko Baked custard filo pie, syrup & a scoop of vanilla ice cream	25.00
Greek Yoghurt Spoons Greek yoghurt with	10.00

Oneiro Banquet

80.00 per person
(4 people minimum)

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| 1.Dip Trio | 5.Halloumi |
| 2.Dakos Salad | 6.Calamarakia |
| 3.Pita Bread | 7.Chicken Souvlaki & Lamb Kleftiko |
| 4.Mixed Olives | 8.Sweets Platter |