

DIPS, SALADS + EXTRAS

- TZATZIKI**
Yoghurt, Mint, Garlic & Cucumber
- TARAMASALATA**
Greek Style Caviar
- BEETROOT SCORDALIA**
Roasted Beetroot & Garlic
- HOUMMUS**
Chickpea & Roasted Garlic

DIP FOR ONE (V)
WITH GARLIC PITA BREAD\$8.00
Your Choice of One Housemade Dip, served with our fresh Housemade Warm Garlic Pita Bread

TRIO OF DIPS (V)
WITH GARLIC PITA BREAD\$19.00
A Selection of Three Housemade Dips, served with our fresh Housemade Warm Garlic Pita Bread

GREEK SALAD (V) (GF)\$18.00
Tomato, Cucumber, Lettuce, Onion, with Imported Greek Olives & Feta, dressed with Olive Oil, Vinegar & Oregano

BOWL OF LEMON POTATOES (V)\$8.00

BOWL OF CHIPS (V)\$6.00

EXTRA PITA BREAD (V)\$4.00

ENTREES (TAPAS)

SAGANAKI CHEESE (V)\$14.00
(Greece's Favourite Cheese)
Imported Greek Kefalograviera Cheese, pan fried & served with Lemon

HALLOUMI CHEESE (V)\$14.00
Imported Greek Halloumi Cheese, grilled & served with Lemon

DOLMATHES (V) (GF)\$13.00
Traditional Vine Leaves filled with Herbed Rice, Served Cold

SPICED GREEK SAUSAGES (GF)\$16.00
Traditional Housemade Spicy Greek Sausage, grilled & served with Garlic Aioli Dipping Sauce

SALSA MEATBALLS\$16.00
Greek Herbed Meat Balls cooked in a Rich Herb Tomato Salsa

SALT & PEPPER CALAMARI\$17.00
Calamari lightly dusted in Seasoned Flour, Salt & Pepper, fried & served with Garlic Aioli Dipping Sauce

SAGANAKI PRAWNS (GF)\$17.00
Sauteed Prawns flamed in Ouzo, finished in a Tomato Herb Salsa, topped with Crumbled Feta

PICKLED OCTOPUS (GF)\$18.00
Succulent Baby Octopus pickled in white wine vinegar, lemon, garlic and oregano, served cold

WHITE BAIT\$17.00
Traditional Marinated Whole Miniature Unboned Fish, pan fried in White Wine Vinegar, Peppercorns & Coriander, served with Garlic Aioli Dipping Sauce

CHICKEN LIVERS (GF)\$16.00
Tender Chicken Livers, cooked with Red Onions, Garlic, Oregano & Red Wine

MAINS

LAMB OR CHICKEN SOUVLAKI (GF)\$29.00
Marinated Lamb or Chicken Skewers, served with Baked Lemon Potatoes, Greek Salad & Housemade Tzatziki Sauce

PORTERHOUSE WITH PRAWN TOPPER\$39.00
300g Porter House cooked to your liking, served with a Prawn Topper, cooked in Lemon Garlic Butter, served with Baked Lemon Potatoes & Greek Salad

STEAK IN FIG SAUCE (GF)\$33.00
300gm Porter House cooked to your liking, served with Baked Lemon Potatoes, Sauteed Spinach & finished with a Fig & Red Wine Jus

LAMB CUTLETS (GF)\$33.00
Marinated Tender Lamb Cutlets, served with Baked Lemon Potatoes, Greek Salad & Housemade Tzatziki Sauce

CHICKEN SANTORINI\$26.00
Oven Baked Chicken Breast cooked in White Wine & Rich Herb Salsa with Celery & Capsicum, bedded on Baked Lemon Potatoes

PASTITSIO (Greek Lasagne)\$28.00
Traditional Greek Style cooked Herb Mince, tossed in Penne Pasta layered with Bechamel Sauce, Oven Baked & served with Baked Lemon Potatoes & Greek Salad

MEATBALLS GREEK STYLE\$28.00
Greek Style Herbed Meatballs cooked in a Rich Herb & Tomato Salsa, served with Lemon Potatoes & Greek Salad

SPARTAN GRILL (Our Signature Dish) \$45.00
Combining Steak, Chicken Souvlaki, Lamb Cutlet, Meatball & Greek Sausage, served with Baked Lemon Potatoes, Greek Salad & Housemade Tzatziki Sauce

MEDITERRANEAN SEAFOOD PASTA\$38.00
Fresh Muscles, Calamari, Prawns & Scallops cooked in a rich Tomato Salsa with a hint of Chilli, served on a Bed of Pasta

CHARGRILLED OCTOPUS (GF)\$38.00
Succulent Tenderized Octopus Tentacle grilled, served with Baked Lemon Potatoes, Greek Salad & Housemade Chilli Aioli Sauce

OUZO FLAMED SAGANAKI PRAWNS (GF)\$33.00
Fresh Prawns sauteed & flamed in Ouzo, with Garlic Herbs & Olive Oil, served with Baked Lemon Potatoes & Greek Salad

SALT & PEPPER CALAMARI\$33.00
Calamari lightly dusted in Seasoned Flour, Salt & Pepper, fried & served with Baked Lemon Potatoes, Greek Salad & Garlic Aioli Dipping Sauce

EGGPLANT & ZUCCHINI MOUSAKA (V)\$24.00
Layered Potatoes, Eggplant, Zucchini & Pumpkin, baked with Bechamel and topped with a Rich Herb Tomato Salsa, served with Baked Lemon Potatoes & Greek Salad

HALLOUMI GREEK SALAD (V)(GF)\$26.00
Grilled Halloumi Pieces, bedded on top of a fresh made Greek Salad consisting of Tomato, Cucumber, Lettuce, Onion, with Imported Greek Olives & Feta, dressed with Olive Oil, Vinegar & Oregano

KIDS MEALS (Each)\$10.00

SOUVLAKI & CHIPS
Lamb or Chicken Skewer & Chips

NUGGETS & CHIPS
Chicken Nuggets & Chips

MEATBALLS & PASTA
Greek Style Meatballs, bedded on Pasta

DESSERTS

BAKLAVA\$6.00
Slice of Layered Filo Pastry filled with Walnuts & Almonds, soaked with our Housemade Honey Sugar Syrup

GALAKTORBOURIKO\$5.00
Slice of Baked Semolina Custard with layers of Filo Pastry, served with our Housemade Honey Sugar Syrup

RAVAVI (Semolina Almond Cake)\$4.00
Slice of Orange & Semolina Cake Baked with Blanched Almonds, soaked in Sweet Syrup

COFFEES + PORTS

Liqueur Coffee\$12.50

Affogato\$8.50

Vienna Coffee\$7.50

Iced Coffee\$6.50

Cup of Coffee\$4.50

Mug of Coffee\$5.50

Greek Coffee\$4.00

Port (Penfolds)\$7.50

Brandy (Metaxa)\$8.50

GREEK IMPORTED WINES

Pair your meal with one of our Imported Greek Wines
- See Drinks Menu

SPECIALS

- See Specials Board

Our Food is prepared fresh daily using the highest quality locally sourced products as well as the highest quality imported Greek products

Our Menu consists of traditional Greek recipes sourced from all parts of the Aegean that have been passed down through generations

COCKTAILS

\$16.50



MOJITO

60ml White Rum, Soda Water, Mint Leaves, Lime Wedges



CAPRIOSKA

60ml Vodka, Soda Water, Crushed Ice, Lime Wedges



LONG ISLAND ICED TEA

15ml Vodka, 10ml Gin, 10ml Tequilla, 15ml Bacardi, 10ml Cointreau, Coke, Lemon Juice



ESPRESSO MARTINI

30ml Vodka, 30ml Kahlua, 30ml Coffee Espresso Shot



MARGARITA

45ml Tequila, 15ml Cointreau, Lemon Juice, Lime Juice
SHAKEN ONLY



COSMOPOLITAN

45ml Vodka, 15ml Cointreau, Cranberry Juice, Lime Juice



MIDORI SLING

30ml Midori, 30ml Malibu, Pineapple Juice



FRUIT TINGLE

30ml Vodka, 30ml Blue Curarcao, Lemonade, Raspberry Cordial



SEX ON THE BEACH

45ml Vodka, 15ml Peach Schnapps, Cranberry Juice, Orange Juice